

Grapes

100% Chardonnay

Region/Appellation Côte de Beaune

Alcohol by volume 13%

Residual Sugar less than 2 g/l

pH 3.27

Total Acidity 6.55 g/l

Drinking Window 2026 - 2035

Tasting Guide



y Medium

Swee

Tasting note printed 28/11/2025

Saint-Aubin 1er Cru En Remilly 2022 6x75cl

Winemaker Notes

A fine balanced Chardonnay with generous stone fruit and delicate nutty characters, a large component of the fruit is from 1er Cru vineyards within the commune.

Vineyard

Situated above sheer cliffs, Premier Cru En Remilly is very close to the Montrachet Grand Cru vineyard. It has southwest orientation, planted on rich soils.

Winemaking

Hand harvested, the grapes are then lightly pressed. Fermentation takes place in oak barrels from Louis Jadot's own cooperage, of which a third are new. Maturation takes place on fine lees for 15 months before bottling.

Food match

Perfect with roast white meat or fish, sushi, ceviche, vegetable tempura or hard cheeses.

