



#### 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



#### Tasting note printed

31/07/2025

# 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 south-west 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.

