

Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13%

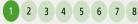
Residual Sugar less than 2 g/l

pH 3.27

Total Acidity 6.55 g/l

Drinking Window 2026 - 2035

Tasting Guide



Medium

Swee

Tasting note printed 10/09/2025

# 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.

