



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

1.5 g/l

pH

3.27

Total Acidity

6.06 g/l

Drinking Window

2024 - 2037

Tasting Guide



Tasting note printed

23/04/2024

Savigny-Lès-Beaune 1er Cru Clos des Guettes Blanc 2017 6x75cl

Winemaker Notes

From the north of the appellation, the Clos des Guettes vineyard is a tad under 1ha, producing great value white Burgundy. Lifted, gentle oaky and floral notes marry with creamy, peachy characters.

Vineyard

Savigny produces mainly red wines (90%) under the village and premier cru appellations. The vineyard of 'Les Guettes' is located south, south-east and is situated between 220 and 360m. The chalk soil is gravelly and stony. 'Les Guettes' lies in the middle of the commune, near the village of Savigny.

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.

Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

Food match

Grilled and Roasted White Meats

Try with a wok stir fry with ginger and prawns.

