

LOUIS JADOT CÔTE D'OR BURGUNDIES

Bâtard-Montrachet Grand Cru 2023

France / Burgundy

Another of the Grand Cru terroirs clustered around Montrachet, here the soils are deeper and the gradient less steep, resulting in wines with great density and weight, with the structure to accomplish successful long aging.

HARVEST NOTE

Winter and early Spring were unusually warm and dry however March brought much-needed rainfall which led to homogenous flowering in May. Stormy weather in June was followed by mild late summer, and an unusual September heat wave. Harvest was finished on September 16th, and by picking only in the cool morning hours freshness was preserved.

TASTING NOTE

Aromas of honey and candied citrus lead to a rich and expansive mouthfeel, with complex layers of fruit and earth flavors unfolding over the long finish.

TECHNICAL DATA

GRAPES: 100% Chardonnay

APPELLATION: Bâtard-Montrachet Grand Cru AOC

PH: 3.4

ACIDITY: 4.03 g/l

ABV: 14.23%

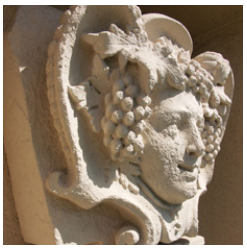
AGING: 18 months in oak barrels, 30% new oak

MALOLACTIC FERMENTATION: Partial

UNIQUE SELLING POINTS

- From a terroir which sets the world standard for the finest chardonnay wines
- Bordering the famous vines of Montrachet, near the village of Puligny
- Acknowledged as one of the world's greatest whites
- Capable of aging for decades to good effect
- Benefits from Jadot's extensive expertise spanning the Maconnais to Chablis





"My aim is to craft enchanting wines that taste of the great diversity of Burgundy."
Frederic Barnier, Winemaker