

LOUIS JADOT BEAUJOLAIS/MACONNAIS

Chardonnay Bourgogne 2024

France / Burgundy

Chardonnay Bourgogne is vinified and blended from 100% Chardonnay grapes selected from quality wine growers in the Mâconnais and Côte Chalonnaise. This wine is a “step-up” from the traditional Mâcon wines and is aged in stainless steel for 12 months.

HARVEST NOTE

The year began mildly, with warm weather in February and early March, April and May were cool and rainy, slowing growth and delaying flowering to early June. Temperatures rose to seasonal norms in July with abundant rainfall. August was drier and warmer followed by a cool September.

TASTING NOTE

Expressive nose of green apple, pear and crushed stone with floral notes. The palate is full of fresh, citrus fruits with slight tropical notes of apricots and pineapples.

TECHNICAL DATA

GRAPES: 100% Chardonnay

APPELLATION: Burgundy

PH: 3.32

ACIDITY: 3.38 g/l

ABV: 12.5%

UNIQUE SELLING POINTS

- An affordable white Burgundy from the region’s foremost producer
- A proportion of superior village-level wines is added in most vintages to optimize the quality of the final blend
- Partially fermented and aged in oak casks for a rich, round character





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