

LOUIS JADOT CÔTE D'OR BURGUNDIES

Pernand-Vergelesses Les Combottes Blanc 2024

France / Burgundy

This 4-acre site lies in the cooler, Western sector of the village on a gentle slope. This site tends to amplify the typical Pernand blanc stony reserve, with lively acidity and tension, and a firmly structured, medium-weight wine. This white is both charming and remarkably versatile with a subtle delicacy ideally experienced soon after release.

HARVEST NOTE

The 2024 vintage was challenging and ultimately saw severely reduced yields due to excessive rainfall with warm temperatures, leading to poor flowering and uneven fruit set and pressure from downy mildew. Low lying parcels suffered the most. Harvest began with dry weather on September 13th, and the small yields arrived in good condition.

TASTING NOTE

Led by tangy citrus skin notes and a wet stone undertone, this medium-bodied white is both lively and long on the palate. Bone dry and pleasantly tart.

TECHNICAL DATA

GRAPES: 100% Chardonnay

APPELLATION: Pernand-Vergelesses AOC

PH: 3.35

ACIDITY: 4.29 g/L

ABV: 12.70%

AGING: 16 months in oak barrels; 1/3 new

MALOLACTIC FERMENTATION: Partial

UNIQUE SELLING POINTS

- An excellent under-the-radar white Burgundy worth seeking out
- Viticulture is certified Organic
- Represents a strong quality / price advantage
- Benefits from Jadot's overall consistency and attention to detail





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