

LOUIS JADOT CÔTE D'OR BURGUNDIES

Chassagne-Montrachet 2022

France / Burgundy

Full-bodied dry white wine assembled from multiple sites across this diverse village appellation. Rigorous sorting and careful vinification is followed by aging in oak barrels, with malolactic fermentation controlled to ensure a lively sensation on the palate.

HARVEST NOTE

2022 was a hot and dry growing season which was saved by significant rain in June. This allowed the vines to withstand summer heat and drought, and led to ideal sanitary conditions and a modest yet concentrated vintage.

TASTING NOTE

Full-bodied and rich white with exotic citrus fruit flavors and candied floral notes

TECHNICAL DATA

GRAPES: 100% Chardonnay

APPELLATION: Chassagne-Montrachet AOC

PH: 3.23

ACIDITY: 4.08 g/l

ABV: 13%

AGING: in oak casks, 30% new, for 16 months

RESIDUAL SUGAR: 0.6

UNIQUE SELLING POINTS

- Represents the overall flavor complexity of this famous Cote d'Or white wine village
- Composed of fruit from a diverse range of Chassagne terroirs
- Benefits from the cumulative expertise of the Jadot viticultural and cellar team
- Partial malolactic in order to preserve freshness and lively texture





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