

LOUIS JADOT CÔTE D'OR BURGUNDIES

Chassagne-Montrachet 2023

France / Burgundy

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

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

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

TECHNICAL DATA

GRAPES: 100% Chardonnay
APPELLATION: Chassagne-Montrachet AOC
PH: 3.35
ACIDITY: 3.82 g/l
ABV: 13.5%
AGING: 16 - 18 months in large oak barrels, 30% new oak
MALOLACTIC FERMENTATION: Yes

UNIQUE SELLING POINTS

- Authentic example from this historically significant white wine village
- Blended across multiple highly regarded terroirs to represent all of Chassagne
- Sensitive production aims to provide both consistency and transparency
- A key village-level introduction to the rarest whites of the Cote d'Or
- Benefits from Jadot's expertise across the entire Cote d'Or as well as this village





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