

LOUIS JADOT CÔTE D'OR BURGUNDIES

Chassagne-Montrachet 2024

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

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. Harvest began with dry weather on September 13th and the yields, while small, arrived in very good condition.

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: 3.34

ACIDITY: 3.99 g/L

ABV: 13.25%

AGING: 16 months in oak, 1/3 new

MALOLACTIC FERMENTATION: Partial

UNIQUE SELLING POINTS

- Authentic example from this historically significant white wine village
- Blended across multiple highly regarded terroirs to represent all of Chassagne
- 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