



Beaujolais Blanc 2022 6x75cl

Winemaker Notes

This wine is fresh and lively showing a good balance between succulent fruit and firm acids. It should be drunk chilled and within two years.

Vineyard

This is a 9 ha vineyard, planted solely with Chardonnay under the Beaujolais Blanc appellation. Since 1943, the Domaine has had a single owner, until it was purchased by Maison Louis Jadot in 1996.

Winemaking

This wine is cool fermented and aged in stainless steel vats in order to preserve the freshness of the fruit aromas. It does not undergo complete malolactic fermentation and is bottled young to retain its fresh crisp and fruity style.

Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with seafood platter.

Grapes

100% Chardonnay

Region/Appellation

Beaujolais

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.51

Total Acidity

5.479548 g/l

Drinking Window

2024 - 2028

Tasting Guide



Tasting note printed

22/02/2025