



# Beaujolais Blanc 2018 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.

## Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain.

In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

## Food match

Grilled and Roasted Red Meats

Locals in Burgundy would enjoy with 'escargots à la Bourguignon'



## Grapes

100% Chardonnay

## Region/Appellation

Beaujolais

## Alcohol by volume

12.50%

## Residual Sugar

less than 2 g/l

## pH

3.51

## Total Acidity

5.14 g/l

## Drinking Window

2024 - 2025

## Tasting Guide



## Tasting note printed

22/02/2025