



# Beaujolais Blanc Clos de Loyse 2023 6x75cl

Grapes  
100% Chardonnay

Region/Appellation  
Beaujolais

Alcohol by volume  
13.00%

Residual Sugar  
less than 2 g/l

pH  
3.47

Total Acidity  
5.43363 g/l

Drinking Window  
2024 - 2030

Tasting Guide



Tasting note printed  
21/01/2025

## Winemaker Notes

The wines are rich and generous with lovely juicy fruit balanced with finely grained tannins and fresh acidity. A vibrant wine.

## 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

Chicken and mushroom stroganoff or grilled fish.

