



Beaune 1er Cru Les Grèves Le Clos Blanc 2012 6x75cl

Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.07

Total Acidity
6.91 g/l

Drinking Window
2024 - 2032

Tasting Guide



Tasting note printed
21/07/2024

Winemaker Notes

This unusual rare and rather exotic white wine is full, rich and spicy, with broad fruit flavours and exceptional depth offset by notes of almonds, earth and gently toasted oak. It has the potential to age a minimum of 7 years.

Vineyard

The Beaune vineyards are the most extensive of the Côte de Beaune, between Savigny to the North, and Pommard to the South. There are no Grands Crus but there are 36 Premiers Crus vineyards in this commune. Les Grèves' is situated in the North between 'Les Toussaints', 'Les Bressandes' and 'Les Theurons'. In French, 'Grèves' means sandy, small stones, which describes the soil of these vineyards. Grèves is one of the few vineyards to yield a white equal in stature to its red. In the 1980s André Gagey acquired just under a hectare of Chardonnay vines of this celebrated parcel.

Winemaking

This wine is fermented in wooden barrels like all the Louis Jadot white wines, and then aged in barrels for 14-18 months before bottling. It usually undergoes partial malolactic fermentation.

Vintage

2012 vintage was born of a troubled growing season characterised by contrasting and unusual weather patterns. Winegrowers always have to keep a close eye on their vines, poised to treat when necessary. In 2012 they had to be guardian angels, ready at every moment to fight the fungal diseases, to defeat them and save the crop. Mother nature also stepped in to save the grapes from rot and the grapes that came into the wineries were of astonishing quality. Although the half of the crop was destroyed by hail, the quality was good and the red wines were a great success.

Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

