



# Bourgogne Blanc Clos de Loyse 2020

## Grapes

100% Chardonnay

## Region/Appellation

Beaujolais

## Alcohol by volume

12.50%

## Residual Sugar

0.4 g/l

## pH

3.23

## Total Acidity

6.7 g/l

## Drinking Window

2023 - 2040

## 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.

## Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

## Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

