



Chassagne-Montrachet 2019

Winemaker Notes

A stunning white wine, full of richness and elegance.

Vineyard

The white wines of Chassagne Montrachet are the most robust of the Côte des Blancs, becoming less delicate and more straight forward as one progresses southward from the Grand Cru vineyards at the Puligny border. Chardonnay is the only grape variety used for the white wines. Maison Louis Jadot vinifies the production of growers in this commune with whom they hold purchase agreements based on the quality of the fruit each year.

Winemaking

Grapes are harvested by hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by our cooperage. 1/3 are new barrels. Aging usually lasts 15 months on fine lies before bottling.

Vintage

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff, roasted chicken or vegetable tart.



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

14.00%

Residual Sugar

0.6 g/l

pH

3.3

Total Acidity

6.29 g/l

Drinking Window

2023 - 2030

Tasting Guide



Tasting note printed

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