



Chassagne-Montrachet 2022

6x75cl

Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.27

Total Acidity
6.550968 g/l

Drinking Window
2024 - 2030+

Tasting Guide



Tasting note printed
23/12/2024

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

Vintage

We present this vintage, picked at optimal ripeness, in a spirit of joy and hope. Joy because its flavours, its charm and its balance have hit just the right notes in a very heterogenous vintage; with confidence because yields, although far from generous, have surpassed the expectations set by the very short harvest of 2021, but equally full of hope as we have successfully introduced a suite of viticultural techniques that point us in a new, more virtuous direction.

Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff, roasted chicken or vegetable tart.

