



Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.17

Total Acidity
6.62 g/l

Drinking Window
2024 - 2038

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
23/01/2025

Chevalier-Montrachet Les Demoiselles Grand Cru 2018 6x75cl

Winemaker Notes

This wine is often described as one of the most beautiful white wines in the world, giving extraordinary power, elegance and concentration with amazing complexity. A very long-lived wine.

Vineyard

The Louis Jadot family have owned half of this great vineyard since 1913; it had been among the very first vineyards the family purchased back in 1794, but it had passed out of their hands by the 1880s. The subsoil is extremely chalky with a lot of stones, perfectly drained and easy to overheat with south-easterly exposure.

Winemaking

Chevalier Montrachet 'Les Demoiselles' is produced only with Chardonnay grapes, fermented and aged 15-18 months in oak barrels before bottling. This vinification highlights the unique qualities inherent to the fruit of this great vineyard.

Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

