



Marsannay Blanc 2019 6x75cl

Winemaker Notes

Maison Louis Jadot produces a nice golden Marsannay. It has a fine, open nose reminiscent of bananas, pineapples and lemon. Supple, rich and fat, this wine has a remarkably long finish.

Vineyard

Marsannay is the northernmost commune of the Côte d'Or, lying virtually on the outskirts of the city of Dijon, three miles north of Gevrey Chambertin.

Winemaking

The fermentation takes place in oak barrels, after which they are aged in barrels for 12 months before being bottled.

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

Great with fish and chips, pasta with creamy sauce or cheese board.



Grapes

100% Chardonnay

Region/Appellation

Côte de Nuits

Alcohol by volume

13.50%

Residual Sugar

0.6 g/l

pH

3.28

Total Acidity

6.33 g/l

Drinking Window

2024 - 2029

Tasting Guide



Tasting note printed

24/12/2024