



# Meursault 1er Cru Blagny

## 2018 6x75cl

Grapes  
100% Chardonnay

Region/Appellation  
Côte de Beaune

Alcohol by volume  
13.50%

Residual Sugar  
0.6 g/l

pH  
3.19

Total Acidity  
6.3 g/l

Drinking Window  
2024 - 2028

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed  
23/12/2024

### Winemaker Notes

Maison Louis Jadot produces a rich full-bodied wine, traditionally vinified in oak to yield a well structured cuvée which balances firmness with ripe fruit flavours. Notes of oak and vanilla in the bouquet are confirmed on the palate and carry into a sustained finish

### Vineyard

This vineyard is located on a gentle slope, between 230 and 360 metres above sea level. The eastern orientation is ideal, allowing maximum sunlight. Chalky soils with white marl are best suited to the Chardonnay grape.

### Winemaking

Grapes are harvested 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

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

