



2018 6x75cl

Winemaker Notes

Maison Louis Jadot produces a rich full-bodied Meursault-Charmes, traditionally vinified in oak to yield a well structured cuvée which balances firmness with ripe flavours. This Meursault Charmes is a quintessential wine with full, ripe fruit flavours, a fat, velvety texture and a bouquet redolent of peaches and apricots. The strength and suppleness of Meursault makes these wines ideal partners for food which is both rich and spicy, hot or cold; foie gras, fish in a cream sauce, shellfish in sauce, poultry with cream, strong cheeses. It can be cellared for 8 to 15 years in good conditions of temperature and humidity.

Vineyard

Meursault is the centre of the four communes (Meursault, Blagny, Chassagne and Puligny) and make up that part of the Côte de Beaune known as the 'Cote de Blancs', known for the quality and predominance of its white wines. The soils of Les Charmes, due to their lower position on the slope, are richer and heavier than the thin stony soils of Les Perrières or Genevrières and yield the most typical Meursault 1er cru. Although less racy and elegant than Les Perrieres or Genevrières, Charmes is above all a seductive, approachable wine; round lush and ample on the palate, with slightly less acidity than the former, and tends to develop a distinct hazelnut character with bottle age.

Winemaking

The fermentation takes place in oak barrels, after which the wine is aged in barrel for 15-18 months before being bottled. It can be cellared for 8 to 15 years in good conditions.

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



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.15

Total Acidity

6.32 g/l

Drinking Window

2024 - 2028

Tasting Guide



Tasting note printed

23/12/2024