



Monthélie 2012 6x75cl

Winemaker Notes

Maison Louis Jadot Monthélie is a very fruity wine developing red fruits and cherries aromas. It is a well structured wine with good tannins. It is quite a powerful yet still very delicate wine.

Vineyard

Monthélie is the last commune producing reds on the famous Côte des Blancs, between Volnay (to the North and East), Meursault (to the South) and Auxey Duresses (to the West). The vineyards are planted mainly on soils composed of clay and silica.

Winemaking

The alcoholic fermentation take place in vats for an average of 3 weeks and the wine is then aged in oak barrels for 10-12 months.

Vintage

It was a vintage born of a troubled growing season characterised by contrasting and unusual weather patterns. Winegrowers always have to keep a close eye on their vines, poised to treat when necessary; in 2012 they had to be guardian angels, ready at every moment to fight the fungal diseases, and defeat them... and save the crop.

Food match

Grilled and Roasted Red Meats

Rack of lamb with a herb crust



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.49

Total Acidity

5.7 g/l

Drinking Window

2024 - 2032

Tasting Guide



Tasting note printed

24/02/2025