



Grapes
100% Chardonnay

Region/Appellation
Chablis

Alcohol by volume
12.50%

Residual Sugar
1.2 g/l

pH
3.33

Total Acidity
5.24 g/l

Drinking Window
2024 - 2026

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

Tasting note printed
23/01/2025

Petit Chablis 2020 6x75cl

Winemaker Notes

The Louis Jadot Petit Chablis has been selected for its nice straw yellow colour. It may have a slight green colour in great vintages. It is always a straightforward wine with a very accessible minerality and never too mellow.

Vineyard

Chablis is in the northern part of Burgundy, half way between Dijon and Paris. The Petit Chablis area is produced in villages such as Chablis and Beine.

Winemaking

This wine is fermented in vats by different growers, and then aged in the Louis Jadot cellars about 8 months before bottling, usually during Spring.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Grilled and Roasted White Meats

A classic match to smoked salmon.

