

Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume 13.50%

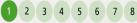
Residual Sugar less than 2 g/l

pН 3.27

**Total Acidity** 6.22 g/l

**Drinking Window** 2024 - 2036

**Tasting Guide** 



Medium

Tasting note printed 24/02/2025

# Puligny-Montrachet 1er Cru Les Combettes 2016 6x75cl

#### Winemaker Notes

This wine is rich with some hazelnut, fern, tobacco, and truffle aromas after several years of ageing.

## Vineyard

Les Combettes is situated close to "Les Referts" on the edge of Meursault vineyard (at the East). The soil is not very deep with little stones, well drained, it can heat up easily. Because of its composition (chalky and clayey), it doesn't keep a lot of acidity.

## Winemaking

Maison Louis Jadot practices traditional oak vinification. It is then aged an average of 18 months before being bottled.

## Vintage

After a complicated start to the growing season with a number of frost episodes, a dry summer with some much needed rainfall in September meant grapes were harvested at a good level of ripeness from 27 September.

#### Food match

Grilled and Roasted White Meats

Beautiful with a creamy fish pie

