



Santenay Clos de Malte Blanc

2018 6x75cl

Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.50%

Residual Sugar
1.2 g/l

pH
3.22

Total Acidity
5.99 g/l

Tasting Guide



Tasting note printed
23/12/2024

Winemaker Notes

The white Santenay Clos de Malte is a rich and structured wine. It is elegant and fresh, with fruity, citrusy aromas and a hint of woody notes.

Vineyard

The village of Santenay is located in the southern part of the Côte de Beaune, just after Chassagne-Montrachet. The Clos de Malte is a 7 ha 'Monopole' (Louis Jadot is the sole owner) situated on the Climat Sous la Fée at the foot of the Montagne des Troix Croix. The Santenay Clos de Malte is mainly planted with Pinot Noir with a small hectare of Chardonnay situated on soil of limestone and clay.

Winemaking

Fermentation takes place in oak barrels, after which the wine is aged in casks for 12 months before being bottled.

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

Perfect with roast chicken and all the trimmings.

