



Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
14.00%

Residual Sugar
0.4 g/l

pH
3.33

Total Acidity
6.33 g/l

Drinking Window
2024 - 2028

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

Tasting note printed
24/02/2025

Santenay Clos de Malte Blanc

2019 12 x Half Bottles

12x37.5cl

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

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Grilled and Roasted White Meats

Perfect with roast chicken and all the trimmings.

