



Grapes  
100% Chardonnay

Region/Appellation  
Côte de Beaune

Alcohol by volume  
13.00%

Residual Sugar  
1.5 g/l

pH  
3.27

Total Acidity  
6.06 g/l

Drinking Window  
2024 - 2037

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

Tasting note printed  
21/07/2024

# Savigny-Lès-Beaune 1er Cru Clos des Guettes Blanc 2017 6x75cl

## Winemaker Notes

From the north of the appellation, the Clos des Guettes vineyard is a tad under 1ha, producing great value white Burgundy. Lifted, gentle oaky and floral notes marry with creamy, peachy characters.

## Vineyard

Savigny produces mainly red wines (90%) under the village and premier cru appellations. The vineyard of 'Les Guettes' is located south, south-east and is situated between 220 and 360m. The chalk soil is gravelly and stony. 'Les Guettes' lies in the middle of the commune, near the village of Savigny.

## Winemaking

Hand harvested, the grapes are then lightly pressed. Fermentation takes place in oak barrels from Louis Jadot's own cooperage, of which a third are new. Maturation takes place on fine lees for 15 months before bottling.

## Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

## Food match

Grilled and Roasted White Meats

Try with a wok stir fry with ginger and prawns.

