



#### 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



#### Tasting note printed

21/12/2024

# 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.

