



LOUIS JADOT MÂCONNAIS AND BEAUJOLAIS WINES Chardonnay Bourgogne 2019

REGION: France / Burgundy

GRAPES: 100% Chardonnay

Chardonnay Bourgogne is vinified and blended from 100% Chardonnay grapes selected from quality wine growers in the Mâconnais and Côte Chalonnaise. This wine is a "step-up" from the traditional Mâcon wines and is aged in stainless steel for 12 months.

HARVEST NOTE

The 2019 vintage was very healthy and quality should be high, a tricky flowering period and hot summer weather have conspired to lower the crop substantially compared to last year. Volumes may be down as much as 30 - 40% in some areas and affects both white and red crops. The year began with a fairly mild winter, and May was very wet. There was some frost in early April but damage was not too extensive overall. June also got off to a cool start which led to an uneven flowering with shatter being a factor in places. The rest of the year was "ideal" but there was next to no rain during the summer months which, on the one hand, has led to superbly concentrated grapes but, on the other, a drastic reduction in volumes.

TASTING NOTE

Along with a lovely pale color, this wine has an expressive nose of medium intensity green apple, pear and crushed stone with floral notes. The palate brings forth bright, fresh, citrus fruits with slight tropical notes of apricots and pineapples. Expect balanced, fresh acidity and stony minerality that stems from its sunny southern birthplace.

TECHNICAL DATA

APPELLATION: Bourgogne

PH: 3.42

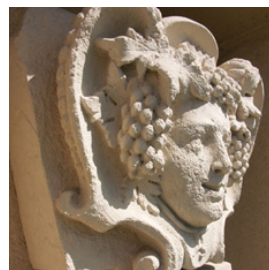
ACIDITY: 3.45 g/l

ABV: 13.5%

AGING: Aged in stainless steel for 12 months

POINTS OF DISTINCTION

- **Some of the grapes are sourced from villages of Lugny and Cruzilles**
- **A "step-up" from traditional Mâcon wines**



"My aim is to craft enchanting wines that taste of the great diversity of Burgundy."

– FREDERIC BARNIER, WINEMAKER