

## BOURGOGNE CLOS DE LOYSE

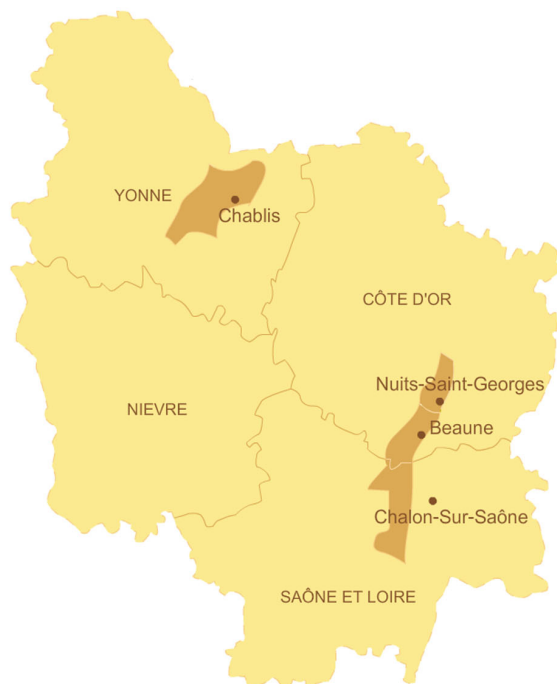


Beaujolais

Appellation Régionale

White

100% Chardonnay grapes



### Vineyards situation

This Bourgogne comes exclusively from the Château des Jacques located in the southern part of Burgundy. The Château des Jacques was bought in 1996 by Maison Louis Jadot. It represents 27 hectares in Moulin à Vent and 9 hectares planted with Chardonnay grapes in a specific "Clos".

### Characteristics

This white Bourgogne shows perfectly an unusual expression of the chardonnay grape on a granitic soil from the very southern part of Burgundy.

### Wine making

This wine is vinified and partly aged in oak barrels like all the great white wines from the Côte d'Or area. It is aged an average of 8 months before bottling.

### Winemaker's comments / Gastronomy

The Château des Jacques Bourgogne Chardonnay is a fruity wine with vanilla notes. It is a well structured wine, round on the palate and very well balanced.

It goes well with white meat, poultry, fish, seafood and goat cheese.

### Preservation

Very seductive when young, it can also be kept for 5 to 8 years in good conditions of temperature and humidity.