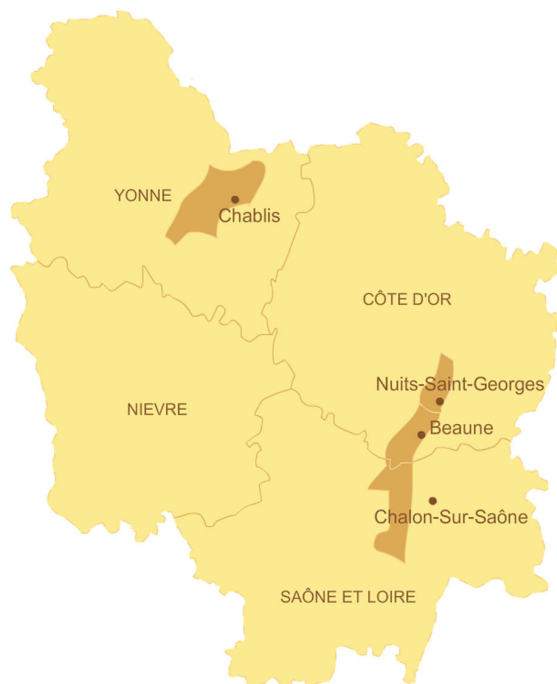


BOURGOGNE
COUVENT DES JACOBINS
BLANC



Bourgogne
Appellation Régionale
White
100% Chardonnay grapes



Vineyards situation

The production area for this wine is the whole of Burgundy. The Louis Jadot Bourgogne Chardonnay Couvent des Jacobins "cuvée" comes from a balanced blend of Côte d'Or, Chalonais and Saint Vérand best vineyards. Mâconnais grapes give freshness while Côte d'Or and Chalonais give the wine structure.

Characteristics

The wine will have the fruitiness and freshness of the stainless steel tanks vinification as well as the structure and roundness of the oak barrel vinification.

Wine making

One part of the cuvée is vinified and aged in oak barrels whilst the other part is vinified and aged in stainless steel tanks.

Winemaker's comments / Gastronomy

This wine is very fruity (peach, pear and grapefruit), developing white flower aromas as well a slight vanilla touch. With a lot of elegance, it is structured, pleasant and harmonious.

Bourgogne Chardonnay will be perfect with "hors d'oeuvres", white meats, poultry, sea fruits, grilled fish and goat cheese. It is best served chilled (10/12°C). After several years, more sophisticated aromas will develop and it will go well with more elaborated dishes.

Preservation

This wine can be kept 5 years or more, depending on the vintage and conditions of storage.