LOUIS JADOT

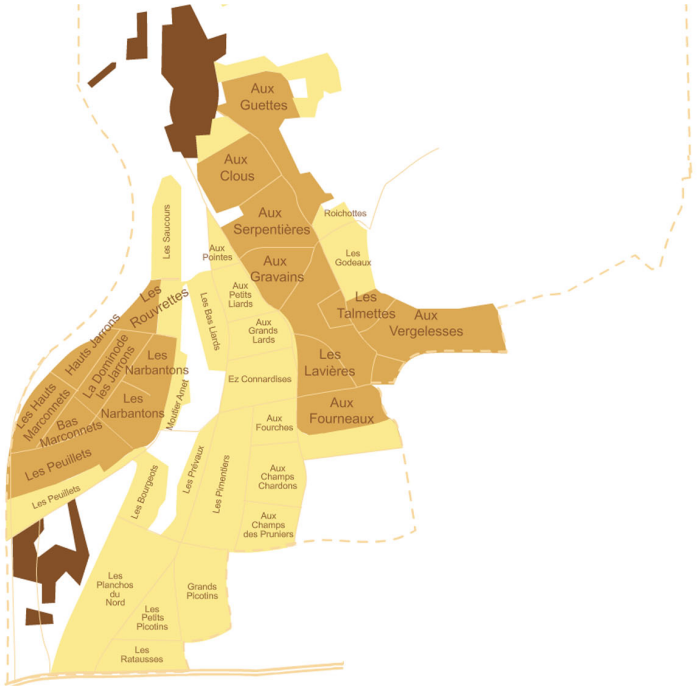
SAVIGNY-LÈS-BEAUNE
HAUTS-JARRONS

Côte de Beaune

Premier Cru

White

Chardonnay Pinot Blanc grapes



Vineyards situation

The commune of Savigny les Beaune is located above between Aloxe Corton and Pernand Vergelesses, in the north of the Côte de Beaune.

Characteristics

The vineyard lies South / South East, East and North East. It is located between 220 and 360 meters high. Chalky soils are gravely and stony, light and not propitious for growing.
Situated on the Mont Battois, lying to the North East, the premier cru « Les Hauts Jarrons » is on a sandy and lightly stony soil.

Wine making

The fermentation takes place in wooden barrels, after which they are aged in barrels as well for an average of 15-17 months before being bottled.

Winemaker's comments / Gastronomy

« Les Hauts Jarrons » is quite a rich wine with white fruits pulp and white flowers aromas.
Fullness and intensity of this wine are perfectly balanced.
It will be perfect with white meats, or fishes in sauce, hot pâtés, terrine, or mild cheese. You can drink it with meagre fish.

Preservation

This wine will age for 8-12 years in good cellaring conditions.
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