

## MAISON LOUIS JADOT

\$101.50

\* Suggested retail price



# Chassagne-Montrachet 2021

| HIIII    | Product code          | 14576414                            |
|----------|-----------------------|-------------------------------------|
| \$       | Licensee price        | \$88.13                             |
| iii      | Format                | 6x750ml                             |
| III      | Listing type          | SAQ Specialty by lot                |
| 0-0      |                       |                                     |
| Č        | Status                | Available                           |
| •        | Type of product       | Still wine                          |
| <b> </b> | Country               | France                              |
| Ø        | Regulated designation | Appellation origine controlée (AOC) |
| 9        | Region                | Burgundy                            |
| 9        | Subregion             | Côte de Beaune                      |
| •        | Appellation           | Chassagne-Montrachet                |
| 100      | Varietal(s)           | Chardonnay 100 %                    |
| %        | Alcohol percentage    | 13%                                 |
| <b>3</b> | Colour                | White                               |
| <b>a</b> | Sugar                 | Dry                                 |
| 7        | Closure type          | Cork                                |



All wine lovers immediately recognize the yellowish label adorned with the head of Bacchus by Louis Jadot, who is one of the most famous emblematic figures in wine. At the head of hundreds of plots in great wine-growing Burgundy, Maison Louis Jadot has been working its Pinot Noir, Chardonnay, Gamay and Aligoté vines for two centuries.

#### **TASTING NOTES**

Pale yellow color with green highlights. On the nose, it releases aromas of white flowers, citrus and white-fleshed fruits, with subtle notes of hazelnut and honey. On the palate, the wine is fresh and elegant, with a beautiful acidity which perfectly balances the rich flavors. The fruit and nutty flavors continue on the palate, with a long and lingering finish.

Pairings with veal blanquette

#### **PRODUCT NOTES**

Chassagne-Montrachet is located in the south of the Côte de Beaune and is one of the 5 large villages known as the Côte des Blancs

### **PRODUCTION NOTES**

Aging lasts approximately 15 months on fine lees before preparation for bottling.

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- **88 Points -**Wine Advocate

LOUIS JADOT

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