



LOUIS JADOT BEAUJOLAIS/MACONNAIS

Chablis 2024

France / Burgundy

Chablis is located in the northern part of Burgundy, halfway between Dijon and Paris. The continental climate brings very cold temperatures in winter followed by spring frosts and hot summers. These conditions and the marly limestone soils combine to mold the unique character of Chablis wines. The grapes are handpicked and sorted, then gently pressed and fermented without artificial temperature control. This Chablis is aged in stainless steel tanks to keep the unique terroir expression and minerality. Fining and filtration is light. The goal is always to retain the wine's complexity and structure.

HARVEST NOTE

The year began mildly, with warm weather in February and early March, April and May were cool and rainy, slowing growth and delaying flowering to early June. Temperatures rose to seasonal norms in July with abundant rainfall. August was drier and warmer followed by a cool September.

TASTING NOTE

Bright, crisp & concentrated with citrus and stony nuances, elegant dry finish with subtle complexity.

TECHNICAL DATA

GRAPES: 100% Chardonnay

APPELLATION: Chablis

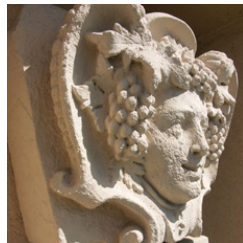
PH: 3.21

ACIDITY: 4.02 g/l

ABV: 12.27%

UNIQUE SELLING POINTS

- Strong value proposition for authentic Burgundian white wine
- Jadot expertise and consistency extended to these additional terroirs
- Dry, crisp versatile white



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