

**LOUIS JADOT**

Bourgogne Chardonnay Couvent des Jacobins

Country:	France	Region:	Burgundy
Type:	White	Varietal:	Chardonnay
Format:	12 x 750ml		

BC	AB	SK	MB
+475368		+9886	
Specialty		SO	

TASTING NOTES

Colour: Pale straw colour.

Aroma: Exuberant lemon, honey and white flowers with a gentle touch of vanilla.

Taste: With fresh honey and white flower aromas, the wine shows elegant, rich white fruit on the palate in a medium-full body with fresh acidity.

Food: Pairs with most white, flaky fish such as Dover sole and halibut, white meat such as pork, and poultry. This wine can be enjoyed immediately or within five years of the vintage. It is best served chilled.

AWARDS & ACCOLADES

2023 ~ Bronze Points. "Bright, zesty style, with citrus, honeyed pineapple fruit flavours. Honest and enjoyable." - Decanter World Wine Awards 2025

2023 ~ 91 Points. "I have to say some of Burgundy's biggest negociants have upped their Bourgogne game in the last few years; a case in point is Jadot chardonnay. The Bourgogne Blanc fruit is chardonnay purchased from quality growers in the Mâconnais, Côte Chalonnaise, and recently, Côte d'Or vineyards. Only about one-third of this white wine sees oak; the remaining is fermented and aged in stainless steel. The result is a freshness or a bright acidity that brings a lemony/citrus character to a mineral, nutty white with a touch of straw. It is stylish stuff and a real introduction to white Burgundy. Food-friendly from everything to chicken, creamy pasta creations, or shellfish on the coast. It's an enjoyable chardonnay with true Euro style." - Anthony Gismondi - Gismondi on Wine, Apr/2025

OTHER INFO

Louis Jadot Chardonnay is vinified and blended from 100% Chardonnay grapes selected from quality wine growers in the Cote Chalonnaise, the Maconnais and the Hautes-Cotes de Beaune. The wine is classified "Bourgogne Blanc" in appellation, but a proportion of superior village-level wines is added in most vintages to optimize the quality of the final blend. Made in a more full-bodied and structured style than most of Jadot's Maconnais wines, the wine is partially fermented and aged on the lees in oak casks to add a rich, round character.

An affordable white Burgundy from the region's foremost producer. A proportion of superior village-level wines is added in most vintages to optimize the quality of the final blend. Partially fermented and aged in oak casks for a rich, round character.



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