

Meursault 1er cru Les Charmes Louis Jadot 2021 2021



Region

One of Burgundy's most famous communes, Meursault's reputation comes from the broad swathe of fine Premier Cru and village level wines produced from the 395 hectares of vineyards within its appellation boundary. Located near the middle of the Cote de Beaune, just north of Puligny-Montrachet, the best vineyards in Meursault are at an elevation of about 260 metres with exceptional free-draining clay-limestone soils. Chardonnay is the predominant grape in Meursault and wines are typically full, opulent and powerful. Flavours of toasty hazelnuts, almonds, butter, honey and citrus fruits and floral notes are also common. The soils and individual climats can have a great impact on the wines with leaner, flintier, wines coming from plots higher up the hillside, or with a greater ratio of limestone in the soils. Meursault wines are known to benefit from time ageing in bottle, developing finesse and structure.

Producer

Maison Louis Jadot owns over 60 hectares of vineyard, many of them premier and grand cru, and in Jacques Lardière has one of the most respected winemakers working in Burgundy today, from impressive purpose built cellars on the road to Savigny-les-Beaunes. The house of Louis Jadot was founded in 1859 though the family had previously been vigneron in the region, acquiring their famous Clos des Ursules in 1826. After the death of the last male members of the family, long-time manager André Gagey took over running the business which was subsequently purchased by the Kopf family, owners of Jadot's US importers Kobrand. The company is today run by Pierre-Henri Gagey, assisted by head winemaker Jacques Lardière who has been responsible for the company's wines since 1970.

Tasting Notes

Les Charmes is East oriented from the bottom of the slope to the mid-slope. The brown soil is rather deep, made of different layers, above the mother rock. Grapes are harvested by hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels. 1/3 are new barrels. Aging usually lasts 15 months before bottling. Revealing aromas of pear, peach, pastry cream and white flowers, it's medium to full-bodied and richly layered but lively, concluding with a nicely defined finish.

Food

It pairs best with buttery or creamy dishes, roast poultry, grilled lobster, mushroom sauces, and soft, washed-rind cheeses.

Technical Information

Country	France
Region	Meursault
Grape(s)	Chardonnay (100%)
Type	White
Style	Mineral
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	13.5%	
Closure Style	Cork	
Organic/Biodynamic	Organic practices	
Allergens	Milk:	No
	Egg:	Yes
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	No



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk