

MAISON
JEAN LORON
DEPUIS 1711

BOURGOGNE CHARDONNAY

Appellation d'Origine Protégée

Fût de chêne

REGION

France / Bourgogne / Bourgogne

GRAPE VARIETY Chardonnay

WINEMAKER Jean-Pierre Rodet

SOIL & VINEYARD

The vines grow on clayey limestone soils which are quite stoney, in the village of Chardonnay.

VINIFICATION & AGEING

Fermentation in French oak barrels for more than half of the volume. The wine is aged on fine lees with stirring of the lies in the barrels during 8-10 months, always with the same proportion of barrels. New barrels and barrels of 1 and 2 years.

TASTING NOTES

This wine reveals notes of white apple and peach with lightly toasted brioche aromas.

FOOD & WINE PAIRINGS

Fish and goat cheese

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL From 2 to 5 years

ESTATE

Burgundy is the birthplace of Chardonnay where almost 50% of this grape variety is planted. Chardonnay finds in Burgundy an ideal situation with the terroirs made of marl, limestone and clay and a semi-continental climate. The "lieux-dits" of Burgundy adorn the palette of Burgundy Chardonnay. Situated between the Rock of Solutré in Mâconnais and Moulin-à-Vent in Beaujolais, the Maison Jean Loron is one of the oldest and largest vineyard owners in the south of Burgundy. Its wine-growing history dates back to 1711.



Harvest

tasting

Oak barrels cellar