

2015 LADOIX BLANC

DOMAINE JACOB, BURGUNDY, FRANCE



THE WINE:

100% Chardonnay from a one hectare plot of 25-year-old vines. Hand-picked fruit, double sorted and temperature controlled fermentation. One year in 33% new oak and 67% two-year-old French oak. Only 500 cases produced.

THE ESTATE:

The Jacob family has been producing wines for four generations with Raymond as the head winemaker. The vines are spread out across six appellations with the estate located in the village of Ladoix-Serrigny. All grapes are grown with traditional Burgundian techniques and without the use of pesticides.

TASTING NOTES:

Color: 14 karat gold

Aromas: Meyer lemon, mineral, hazelnut and lightly toasted French oak

Flavor & Texture: complex layers of citrus and apple with hints of bread yeast and toasted honeycomb

Food Pairing: lightly breaded Petrale sole with a lemon, caper, garlic, and white wine sauce

-DRINK NOW THROUGH 2025-