

Why Louis Jadot? (Features and Benefits/Syndicated Data)

- Top Selling French Wine Brand in US (non-sparkling, non-Rose).
- Louis Jadot Macon Village #1 Selling French White Wine
- Louis Jadot Beaujolais Village #1 Selling French Red Wine

*Nielsen Total US XAOC 52w 11/5/22

ABOUT THE WINE:

Grapes are sourced from the finest vineyards within the Beaujolais-Villages appellation in northern Beaujolais. Louis Jadot practices the quality-driven “replis” method, whereby grapes of higher classifications from the 10 famed Beaujolais Cru villages are added to elevate the blend. The area’s granite and sandy subsoils contain a high percentage of manganese, which produces an especially deep and rich expression of Gamay. Grapes are handpicked in whole bunches and traditional Burgundian methods are used for vinification.

TASTING NOTE

This crisp, fruit-forward, juicy wine has expressive aromas and flavors of ripe red berries, with nice weight in the mouth.

FOOD PAIRING

Light red meats and grilled or roasted white meats.

POINTS OF DISTINCTION

In the Haut Beaujolais (the northern Beaujolais) granitic and sandy soil has a high percentage of manganese, producing an especially deep, rich Gamay. Extended maceration ensures maximum extraction of color and tannins.

