



DOMAINE DE LA JACARDE

AOP Bourgogne Chardonnay
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Domaine de la Jacarde produces authentic Burgundy wines. Since 1894, several generations of the Mathias family have cultivated their vines with respect for tradition, crafting renowned and characterful wines. Certified Organic since 2010, the estate offers carefully produced wines bottled on-site, with prestigious appellations such as Pouilly-Fuissé, Pouilly-Vinzelles, and Mâcon-Chaintré. Each vintage is unique, reflecting the personality of the year. Today, the estate cultivates 12 hectares and continues to work the vines with dedication to ensure the highest quality.

VARIETAL

Chardonnay 100%

LOCATION

The plots producing Bourgogne Chardonnay are located in the villages of Leynes and Chânes.

TERROIR

Clay-limestone soils.

IN THE VINEYARD

The vines are cultivated organically. Pruning and vine management follow the traditional methods of southern Burgundy.

HARVEST

Manual harvest with respect for the fruit and the environment.

WINEMAKING

All wines have been certified Organic since the 2013 vintage. They are produced on a unique Burgundian terroir, carefully crafted and bottled at the estate.

AGEING

Aged in temperature-controlled stainless steel tanks.

SERVING

Serve between 10°C and 12°C.

AGEING POTENTIAL

2 to 3 years

TASTING

The Bourgogne Chardonnay from Domaine de la Jacarde charms with its freshness and pure varietal expression. Its pale yellow color with golden highlights opens onto a delicate nose of white flowers, candied lemon, and white-fleshed fruits. On the palate, the attack is lively and precise, supported by fine mineral tension and a supple texture. Flavors of apple, pear, and a hint of hazelnut unfold gracefully, leading to a clean and refreshing finish.

FOOD PAIRINGS

This well-balanced Chardonnay pairs beautifully with light and refined cuisine. It complements grilled fish, poultry fillet with fresh herbs, or citrus shrimp salad. It also enhances soft cheeses such as Saint-Marcellin or Chaource. For a vegetarian option, consider a sun-dried vegetable tart or asparagus risotto.

PRODUCTION VOLUME

6 000

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