

Jaffelin Vin de France Chardonnay



Description:

Jaffelin Vin de France Chardonnay is a fresh, rounded Chardonnay made by Burgundy's historic Maison Jaffelin, but deliberately labelled Vin de France rather than under a Burgundy appellation. Pale gold in colour, it offers aromas of ripe apple, pear and lemon, with hints of white. The palate is smooth and gently creamy, with refreshing acidity balancing the ripe fruit and a clean, lingering finish.

Tasting notes:

Pear, Golden Apple, Lemon, White Peach, White Flowers

Allergens:

Contains sulphites.

Dish Pairing:

- Roast chicken
- Grilled sea bass
- Creamy mushroom pasta
- Brie or Camembert

Talking Point:

Maison Jaffelin dates back to 1816 and has its historic cellars beneath the former Couvent des Jacobins in Beaune. Although the house is firmly rooted in Burgundy, this Chardonnay carries the broader Vin de France designation rather than a Burgundy appellation, giving the winemakers more freedom over where they source the fruit and how they make the wine. It is a good example of how a producer with a strong Burgundy pedigree can make a wine outside the region's traditional appellation framework.