

Le Clos Jordanne,
`Le Grand Clos` Niagara Chardonnay 2021
Niagara, Ontario, Canada



PRODUCER

Located in the Twenty Mile Bench sub-region of the Niagara Peninsula, Le Clos Jordanne is one of Canada's leading wineries. Originally established as a Franco-Canadian collaboration between the Boisset family and Vincor in 2000, Le Clos Jordanne trailblazed the quality revolution in Niagara still wines. With Thomas Bachelder back at the winemaking helm, the focus is on high-quality, minimal-intervention, single-vineyard Pinot Noir and Chardonnay.

VINEYARDS

The 'Le Grand Clos' parcel is located along the western side of the 10.45 hectare 'Le Clos Jordanne' vineyard. The vineyard was originally chosen for its limestone-rich clay soil and cool climate, 'Le Grand Clos' represents the best single parcel of Chardonnay. The vines are 20 years old, farmed sustainably and are treated according to their terroir specifics. Meticulous work is carried out in the vineyards following bud-break to ensure excellent concentration on each single cluster of grapes.

VINTAGE

The 2021 vintage was characterised by challenging weather. The warm, dry spring resulted in an earlier than average bud break, leading the peninsula into an early flowering period. This suggested a very early, low-yielding harvest. However, a couple of big rains in July and August increased bunch weights. The heavy, frequent rain continued through harvest, but with enough intermittent sun to ripen the Burgundian varieties to attractive levels. For some vineyards, it was a race against time to complete harvest during the sunny breaks, but in general, the grapes remained healthy despite the rains, and the resulting wines have beautifully-plush fruit character, with trademark Niagara acidity and minerality. A particularly classic-tasting vintage.

VINIFICATION

The grapes were whole bunch pressed after sorting. The juice was left to settle in tank for a couple of days before letting the tanks warm up, so that indigenous yeast from the vineyard could slowly start the fermentation. The juice was then transferred to 228L barrels to complete the fermentation. The wine was then placed in French oak barrels for between 20 to 22 months. Malolactic fermentation started naturally over winter and finished in mid spring. In order to preserve the flavour profile of each terroir, new oak component was around 20%, with the remaining barrels being between 1-4 years old. The wines were then racked out of barrel and left to settle in tank for around a month. The wine was filtered prior to bottling and then aged for six months to allow the mouthfeel and bouquet to develop.

TASTING NOTES

Le Grand Clos 2021 shows impressively pure and fine fruit notes. The nose is brimming with notes of red apples, lemon with smoke and spice. On the palate, well-defined flavours of pear, citrus and cream lead to a long, complex finish.

Grape Varieties	100% Chardonnay
Winemaker	Thomas Bachelder
Closure	Screwcap
ABV	13%
Residual Sugar	1.5g/L
Acidity	5.4g/L
Wine pH	3.36
Bottle Sizes	75cl
Notes	Vegetarian, Vegan