



CHÂTEAU DE MEURSAULT

CLIMAT CARD BEAUNE PREMIER CRU TOUSSAINTS



CLIMAT & TERROIR

Very beautiful plot located halfway up the hillside between Les Grèves and Les Fèves.

Operated vineyard surface: 1,43 hectares

Appellation: Beaune Premier Cru
Soil: sandy clay-limestone

Grape variety: Pinot noir

Exposure: East

Location: middle of the hillside

VINIFICATION & AGEING

Manual sorting before destalking the grapes, followed by optic sorting in order to select the most beautiful the berries which are put into thermoregulated stainless steel vats for 15 to 18 days of cold maceration. Alcoholic fermentation lasts 5 to 6 days. The fermentation may be punctuated by push down and pumping over in order to obtain a soft and complete extraction. Ageing of 15 months in new oak barrels (33%) and in oak barrels of one or two years.

TASTING

The colour is garnet and brilliant. The aromas of ripe red and black fruits are clearly perceptible. This wine is gourmet, tender, rich, precise and elegant.

Food and wine pairings: Roasted Perdreu with chanterelles

Cellaring potential: from 12 to 15 years

