



CHÂTEAU DE MEURSAULT

CLIMAT CARD MEURSAULT PREMIER CRU CHARMES



CLIMAT & TERROIR

One of the most famous Climat of Meursault, appreciated for the richness and delicacy of these wines.

Operated vineyard surface: 1,7 hectares

Appellation: Meursault Premier Cru

Soil: hard Jurassic limestone and marly limestone

Grape variety: Chardonnay

Exposure: East

Location : bottom of the hill-side

VINIFICATION & AGEING

After manual sorting, pressing, and settling, the alcoholic fermentation in oak barrels lasts 10 days. Then, the wine is aged on lees for 18 months (33% new oak barrel, oak barrels of one or two years). During the first 6 months, stirring on lees twice a month reveals richness and complexity.

TASTING

Great wine with a complex and fine nose, with stone fruits and toasted bread aromas. The 18-month ageing in oak barrels brings subtle woody notes to this rich and dense wine.

Food and wine pairings: Thermidor Lobster, Foie Grads, Chocolate Desserts

Cellaring potential: from 12 to 15 years

