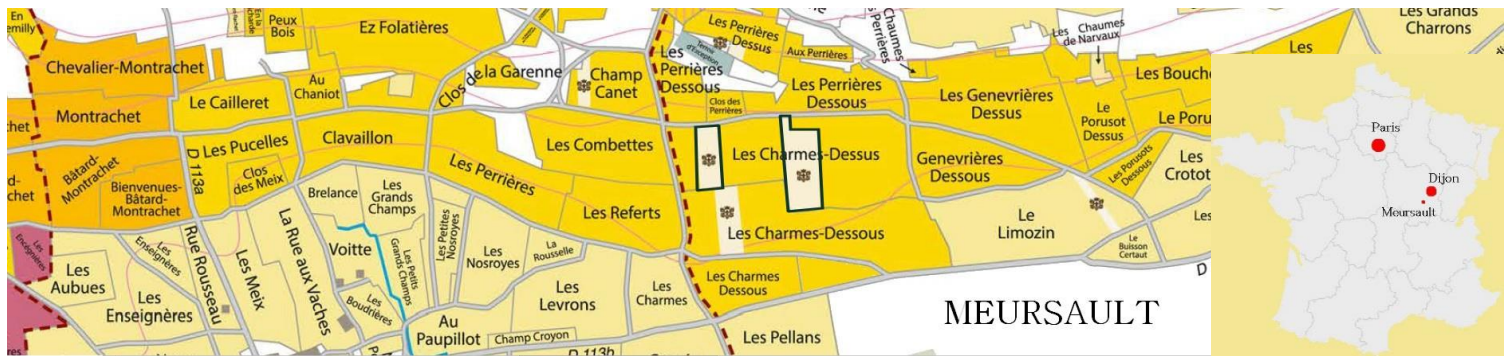


CLIMAT CARD

MEURSAULT LES CHARMES-DESSUS 1^{ER} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

As a real jewel of the Château, this Premier Cru is elaborated from the best plots of the Charmes-Dessus terroir.

Name of the climat : Les Charmes Dessus

Operated vineyard surface : 3.02 hectares

Grape variety : Chardonnay

Soil : harsh Jurassic limestone and marly limestone

Exposure : East

Location : mid-slope

VINIFICATION AND AGEING

Our cellar-master carries out a close follow-up of every barrel in order to obtain richness, complexity and balance according to the characteristics of each vintage.

Harvest : manual harvest followed by a manual sorting of the grapes

Vinification : after a static clarification, the grape must is put into oak barrels to start the alcoholic fermentation

Ageing : on fine lees in new oak barrels (35%) and in oak barrels of one or two years

Time of ageing : 15 to 19 months

TASTING

The nose is rich, powerful and complex with toasted notes and stone fruit aromas. The mouth is rich combining tension and finesse with a great fresh and mineral finish.

Service Temperature between 12° and 14°C *Food and wine pairings* 🍷 🍽️ 🐚

Cellaring potential from now to 15 years

