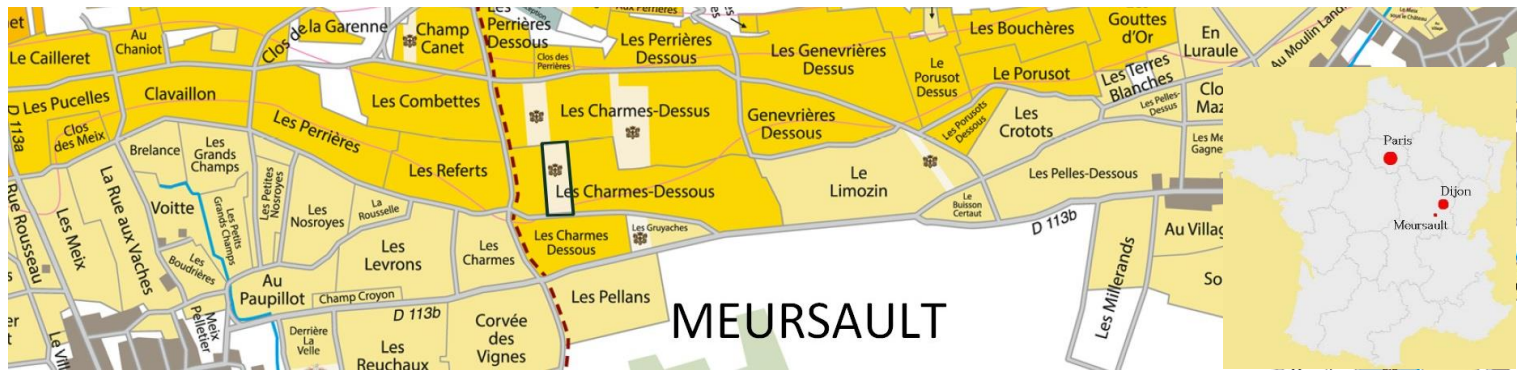


CLIMAT CARD

MEURSAULT-CHARMES 1^{ER} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

Name of the climat : Les Charmes Dessous

Operated vineyard surface : 1.6 hectares

Grape variety : Chardonnay

Soil : hard Jurassic limestone and marly limestone

Exposure : East

Location : bottom of the hillside

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 (33%) and in oak barrels of one or two years

Time of ageing : 15 to 18 months

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.

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

Cellaring potential from now to 15 years

