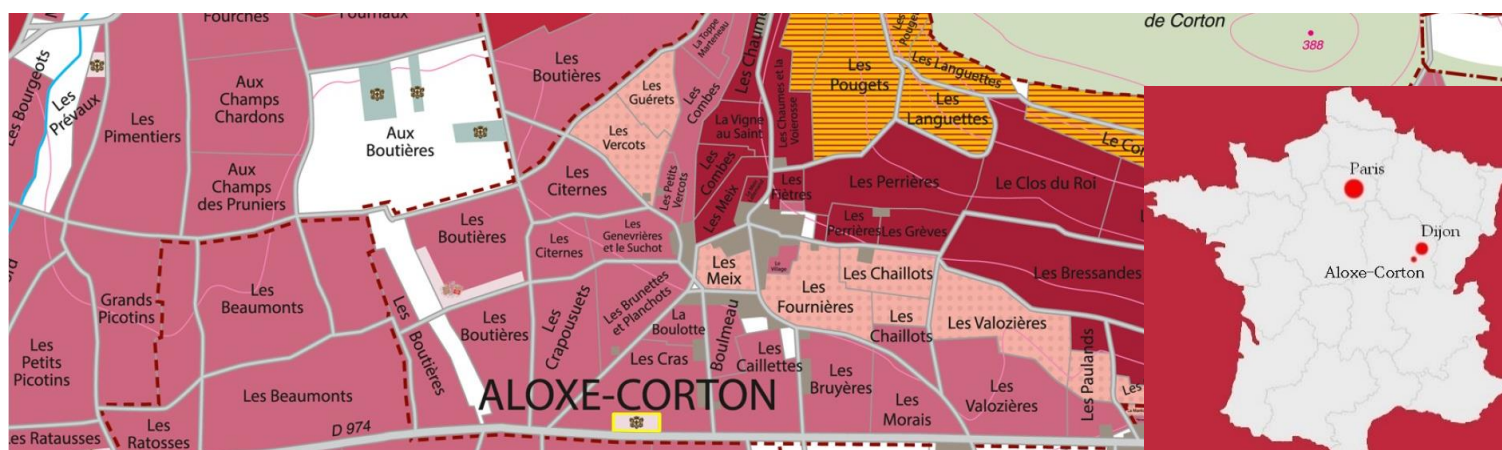


CLIMAT CARD

ALOXE-CORTON



CHÂTEAU DE MEURSAULT



CLIMAT

Located at the bottom of the Corton hillside, this plot benefits from good sun exposure to produce ripe and concentrated little grapes.

Name of the climat : Les Cras

Operated vineyard surface : 0.41 ha

Grape variety : Pinot Noir

Soil : well-balanced clay-limestone

Exposure : East / South-East

Location : bottom of the hillside

VINIFICATION AND AGEING

Harvest : manual harvest followed by a manual sorting and an optical sorting of the grapes

Vinification : after destalking the grapes, the juice, skin and pulp are put into the vat for the cold maceration. It lasts from 15 to 18 days. The alcoholic fermentation will follow, lasting from 5 to 6 days. These steps may be punctuated by push-downs.

Ageing : in new oak barrels (40%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation

Time of ageing : 15 months

TASTING

This Aloxé-Corton develops an expressive nose and a powerful palate keeping its round body. A gentle wine with a great finish.

Service Temperature between 15° and 17°C *Food & wine pairings* 🍷 🍴

Cellaring potential from now to 10 years



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