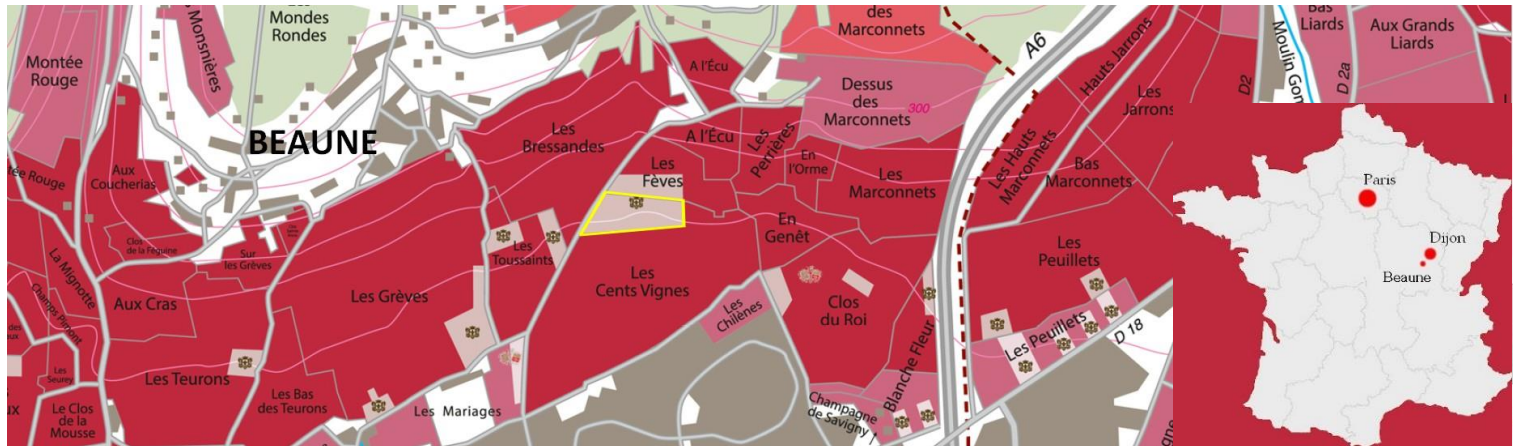


CLIMAT CARD

BEAUNE LES CENT-VIGNES 1^{ER} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

The climat Les Cents Vignes has a long history since we discovered written trails from 1251 with the spelling « Sanvignes ». This climat would seem to date from the Gallo-Roman era.

Name of the climat : Les Cents Vignes

Operated vineyard surface : 1.95 hectares

Grape variety : Pinot Noir

Soil : sandy clay-limestone

Exposure : 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 (35%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation

Time of ageing : 12 to 15 months

TASTING

The nose releases ripe red fruits aromas such as cherry. With a fleshy texture and a fine aromatic power, this wine has a great finish associated with silky tannins.

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

Cellaring potential from now to 10 years

