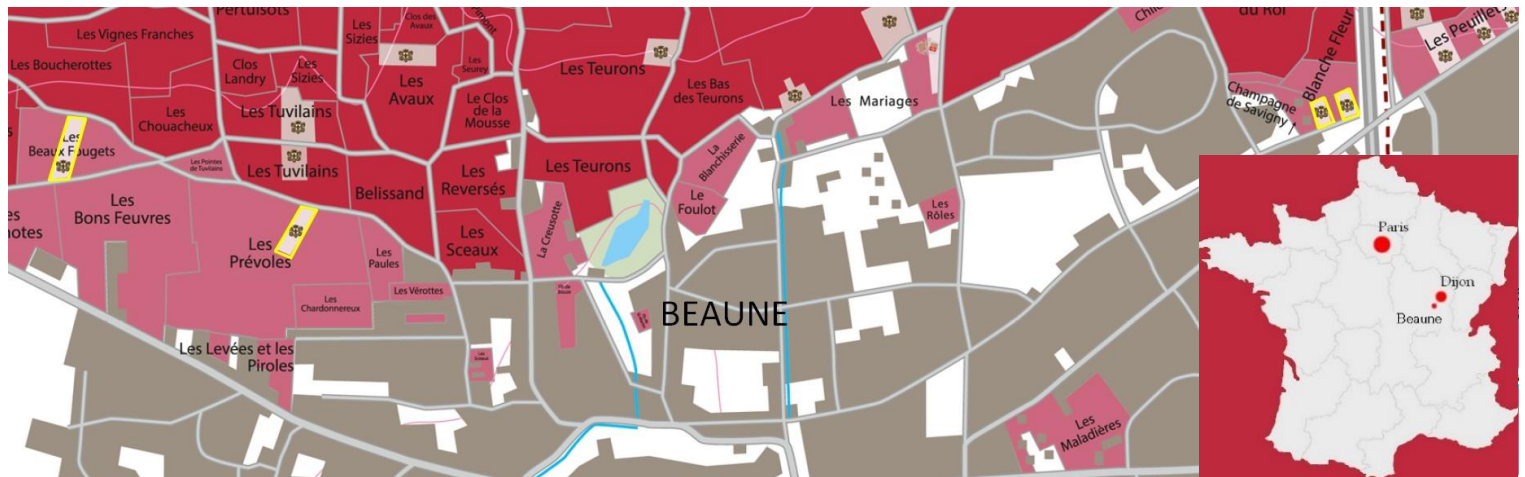


CLIMAT CARD

BEAUNE



CHÂTEAU DE MEURSAULT



CLIMAT

Names of the climats : Les Beaux Fougets, Les Prévoles, Blanche Fleur

Operated vineyard surface : 1.1 hectares

Grape variety : Pinot Noir

Soil : clay-limestone, gravel and dry (Blanche Fleur) and deep clay-limestone (Prévoles et Beaux Fougets).

Exposure : South

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 (33%) 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

The nose is marked by toasted and spicy notes. The mouth reveals a fruity wine with supple tanins.

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

Cellaring potential from now to 7 years

