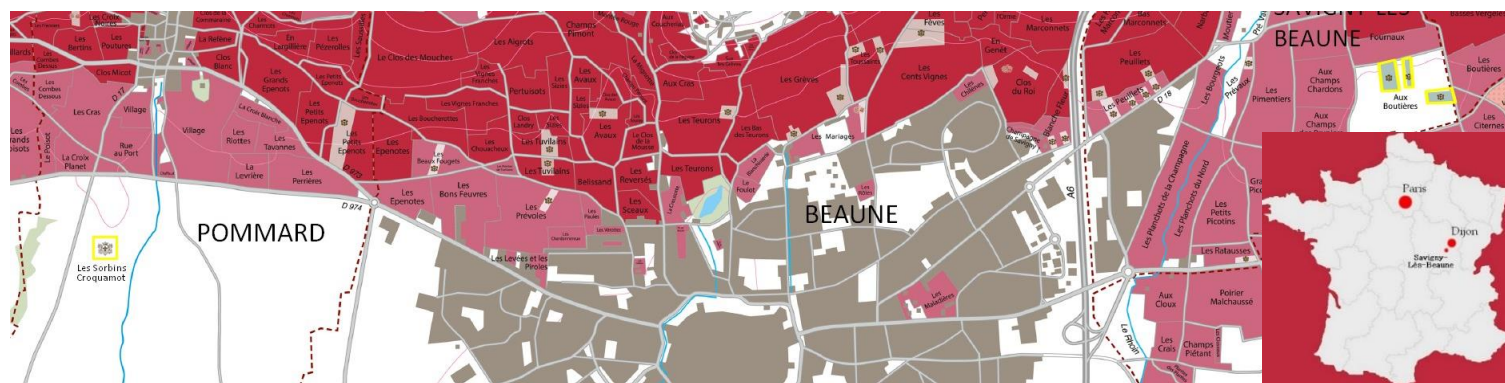


CLIMAT CARD

BOURGOGNE DU CHÂTEAU



CHÂTEAU DE MEURSAULT



CLIMAT

This cuvee is a blend from three plots, located in Savigny-lès-Beaune and Pommard.

Names of the climats : Aux Boutières, Sorbins et Croquamot (Pommard)

Operated vineyard surface : 5.6 hectares

Grape variety : Pinot Noir

Soil : brown clay-limestone

Exposure : South

Location : bottom of the hillside, in the plain

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 (20%), in oak barrels of one or two years (30%) and in stainless-steel vats, preceded by the pneumatic pressing with juice separation

Time of ageing : 15 to 17 months

TASTING

This cuvee offers a rich and generous Bourgogne with black fruits notes. The mouth is round with a great finish.

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

Cellaring potential from now to 5 years

