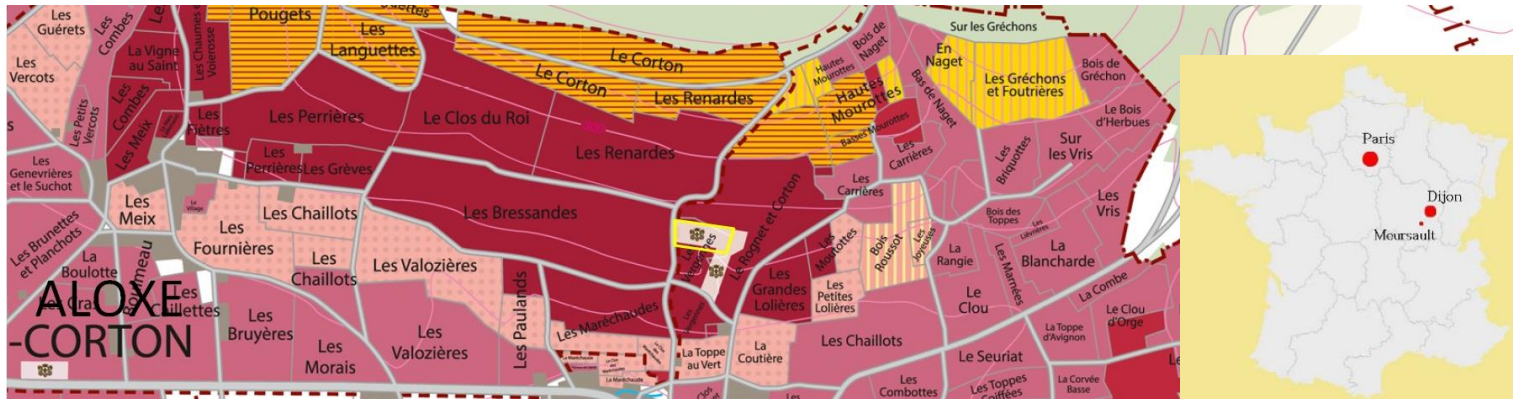


CLIMAT CARD

CORTON-VERGENNES GRAND CRU



CHÂTEAU DE MEURSAULT



CLIMAT

This plot is located in an old quarry on the Corton hill. Due to its light and gravel soil, the absorbed heat is optimally diffused.

Name of the climat : Les Vergennes

Operated vineyard surface : 18.20 ares

Grape variety : Chardonnay

Soil : limestone and gravel composed of Jurassic limestone scree

Exposure : East / South-East

Location : mid-slope

VINIFICATION AND AGEING

Our cellar-master carries out a 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 and in oak barrels of one or two years

Time of ageing : 15 to 18 months

TASTING

Stone fruit aromas with delicate woody notes. In the mouth, we discover a full and fleshy wine, combining finesse and character. A gentle wine, with a great cellaring potential that should be served with the best dishes.

Service Temperature between 12° and 14°C

Food and wine pairings 🍷 🍷 🍷

Cellaring potential from now to 15 years



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