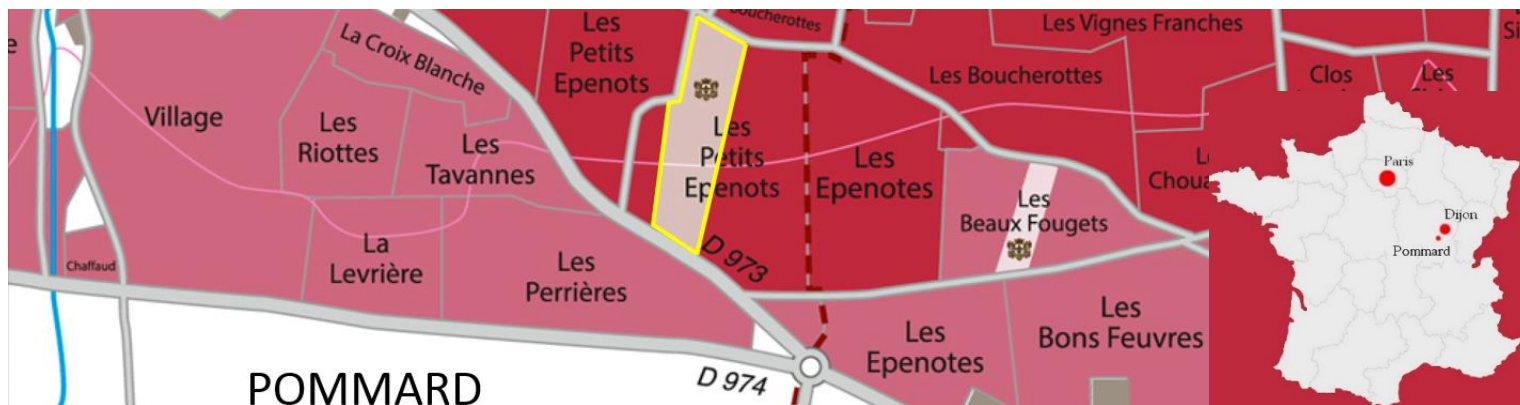


CLIMAT CARD

POMMARD CLOS DES EPENOTS 1^{ER} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

Thanks to its deep ferruginous soil, this outstanding terroir provides high quality grapes combining a beautiful bouquet and a mouth with character worthy of the greatest wines.

Name of the climat : Clos des Epenots (Les Petits Epenots)

Operated vineyard surface : 3.6 hectares

Grape variety : Pinot Noir

Soil : red ferruginous and gravel soil located on old alluvial deposits

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 (30%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation.

Time of ageing : 15 to 18 months

TASTING

The nose offers a great aromatic bouquet with black berries and spicy notes. The palate is dense, complex and well-structured, offering black berries aromas and silky tanins.

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

Cellaring potential from now to 15 years



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