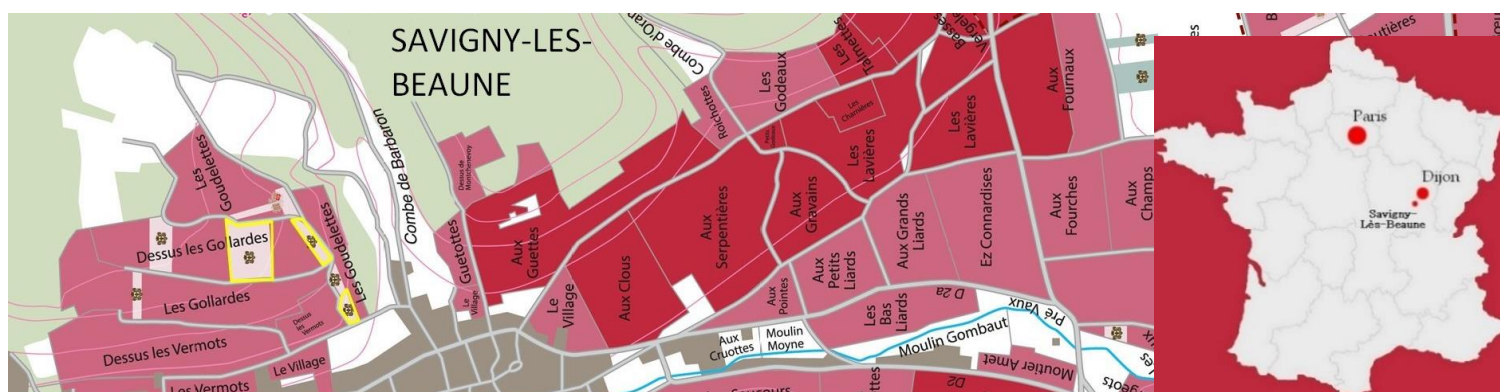


# CLIMAT CARD

## SAVIGNY-LES-BEAUNE ROUGE



CHÂTEAU DE MEURSAULT



### CLIMAT

Names of the climats : Les Gollardes, Les Goudelettes

Operated vineyard surface : 3.57 ha

Grape variety : Pinot Noir

Soil : clay-limestone and gravel

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

Time of ageing : 15 months

### TASTING

The expressive nose reveals red fruit aromas followed by licorice. With age, it evolves frequently towards undergrowth and animal notes. In the mouth, the silky tannins associated with fresh and fruity notes form an elegant and well-structured wine.

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

*Cellaring potential* from now to 5 years

