



CHATEAU DE MEURSAULT

Meursault 1^{er} Cru Les Perrières

Vinification and aging

After the hand-picked harvest, long and progressive pressing allows to select only the richest of the juices. The static racking which lasts for 12 hours helps to clarify the must which is directly put into the oak barrels for the further alcoholic fermentation.

In order to take advantage of the complexity of each terroir, all the parcels are pressed, vinified and aged separately. An accurate control of every barrel allows obtaining the maximum of richness, complexity and balance in accordance with each vintage.

The wines are aged in new oak barrels (about 35%) as well as in the barrels of one or two years.

Tasting



Brilliant yellow.



Expressive, with floral notes. Followed by mature, woody and roasted aromas.



Full, fresh and generous. The minerality of Perrières brings a lot of length in the mouth.

Serving temperature

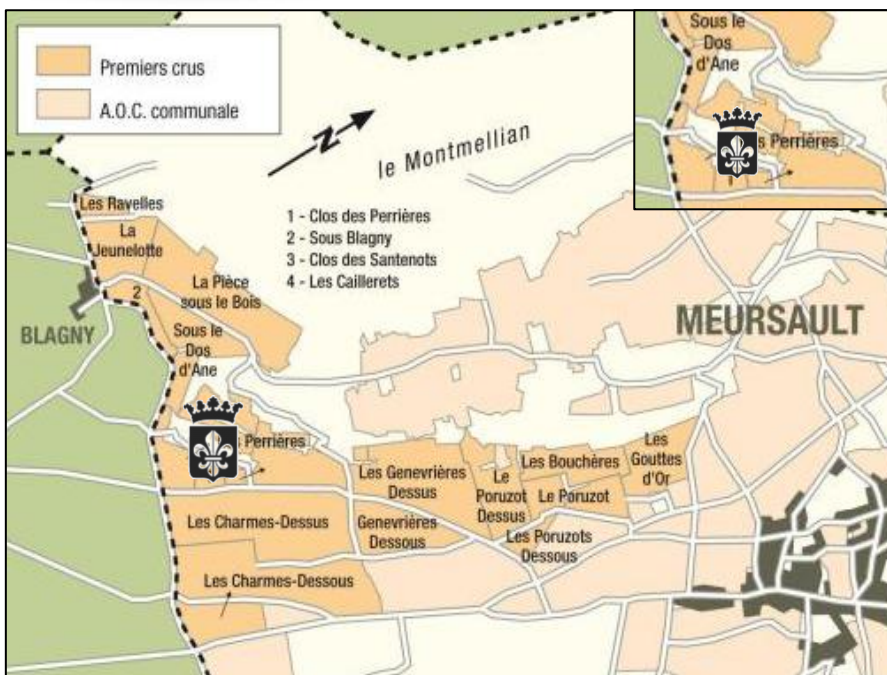
Between 12° and 14° C

Potential of guard

From 7 to 15 years

Food & Wine pairing

St Jacques Cassolette, Roasted Gambas, Salmon California Roll, Cantal ...



Parcels: 2 parcels situated on the hill in Perrières.

Total surface: 1.1 ha

Grape Variety: Chardonnay

Soil: Hard Jurassic limestone

Authorized yield: up to 45 hl per hectare.