



## CHATEAU DE MEURSAULT

### *Corton Grand Cru*






#### Vinification and aging

Once the harvest is delivered to the winery hall, it is hand sorted in order to keep the best bunches of the grapes.

After the destalking of the grapes, its juice, skins and pulp are put into the vat for 15-18 days. The prefermentary cold maceration starts during this period and lasts for 5-6 days, followed by an alcoholic fermentation. Cap-punching is made during this period in order to obtain complete and perfect maceration.

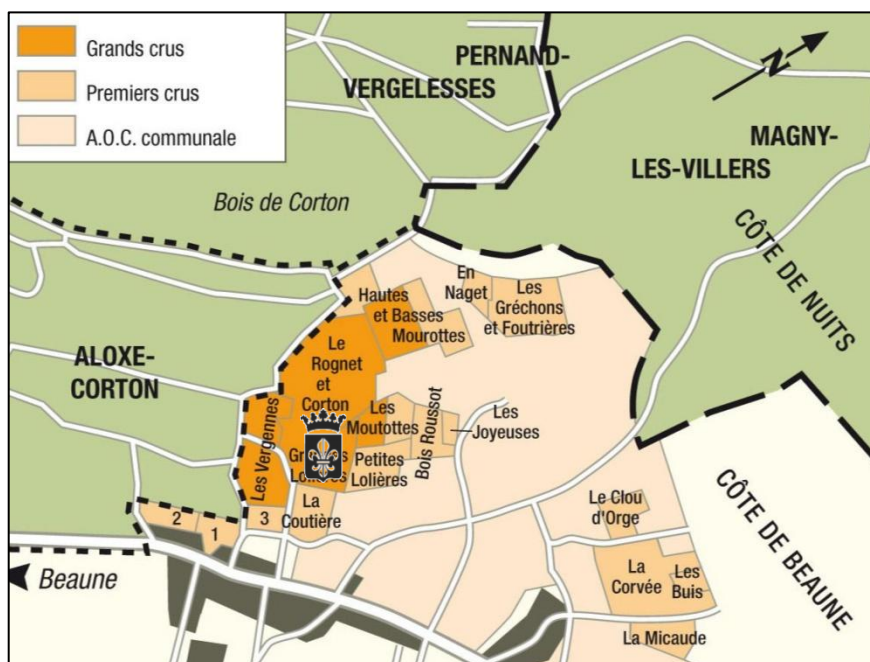
The juice is separated from the rest of the must after the pneumatic pressing and the wine starts its aging during 12 months in new oak barrels (about 40%), in the oak barrel of 1 or 2 years (about 60%).

#### Tasting

-  Deep ruby colour
-  Very aromatic, with red fruit and spicy notes.
-  Elegant, with wonderful aromas and tannins typical of Corton wine. Great length and pleasant finish.

Service temperature  
Between 15° and 17°C  
Potential of guard  
From 7 to 15 years

Food and wine pairings  
Wild Duck with Grilled Eggplants,  
Lamb with Curry, Mont d'Or Cheese,  
Fourme D'Ambert Cheese ...



Parcel: Rognet and Corton parcels situated in the middle of the Hill of Corton, planted in 1965.

Surface: 0,6 ha

Grappe variety : Pinot Noir

Soil: brown limestone, with pebbles. Well-drained and hot.

Authorized yield: up until 35 hl per hectare.