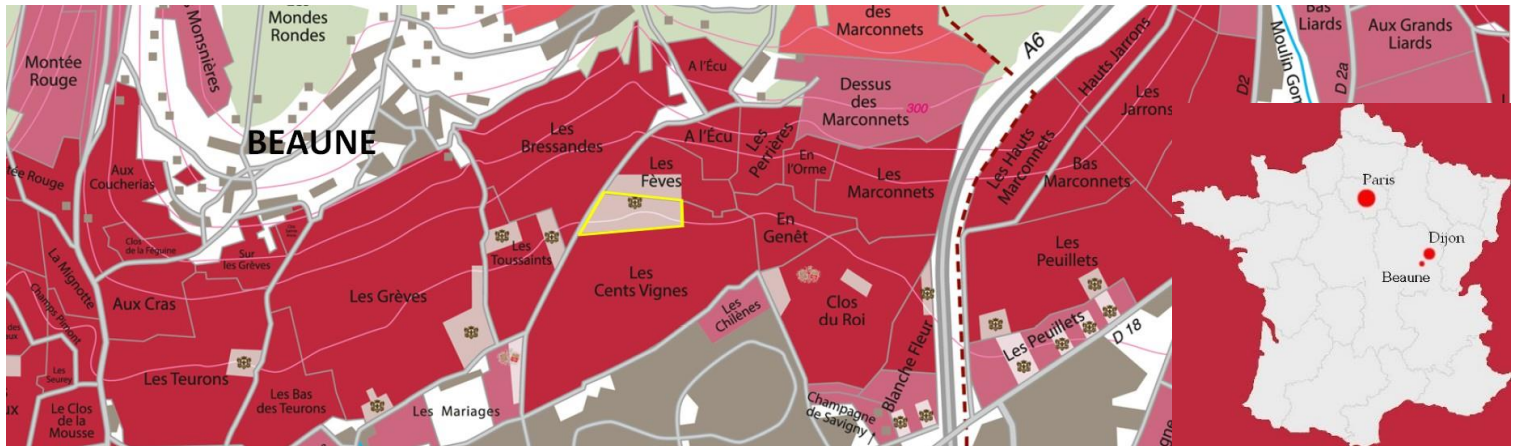


# CLIMAT CARD

## BEAUNE LES CENT-VIGNES 1<sup>ER</sup> CRU



CHÂTEAU DE MEURSAULT



### CLIMAT

The climat Les Cents Vignes has a long history since we discovered written trails from 1251 with the spelling « Sanvignes ». This climat would seem to date from the Gallo-Roman era.

**Name of the climat :** Les Cents Vignes

**Operated vineyard surface :** 1.95 hectares

**Grape variety :** Pinot Noir

**Soil :** sandy clay-limestone

**Exposure :** East

**Location :** bottom of the hillside

### VINIFICATION AND AGEING

**Harvest :** manual harvest followed by a manual and an optical sorting in order to keep the best bunches of grapes

**Vinification :** after the destalking of the grapes, its juice, skin and pulp are put into the vat for 15 to 18 days for the prefermentary cold maceration, then followed by an alcoholic fermentation during 5 to 6 days. These steps may be punctuated by push downs.

**Ageing :** in new oak barrels (35%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation

**Time of ageing:** 12 to 15 months

### TASTING

The nose releases ripe red fruits aromas such as cherry. With a fleshy texture and a fine aromatic power, this wine has a great finish associated with silky tanins.

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

*Cellaring potential* from now to 10 years

