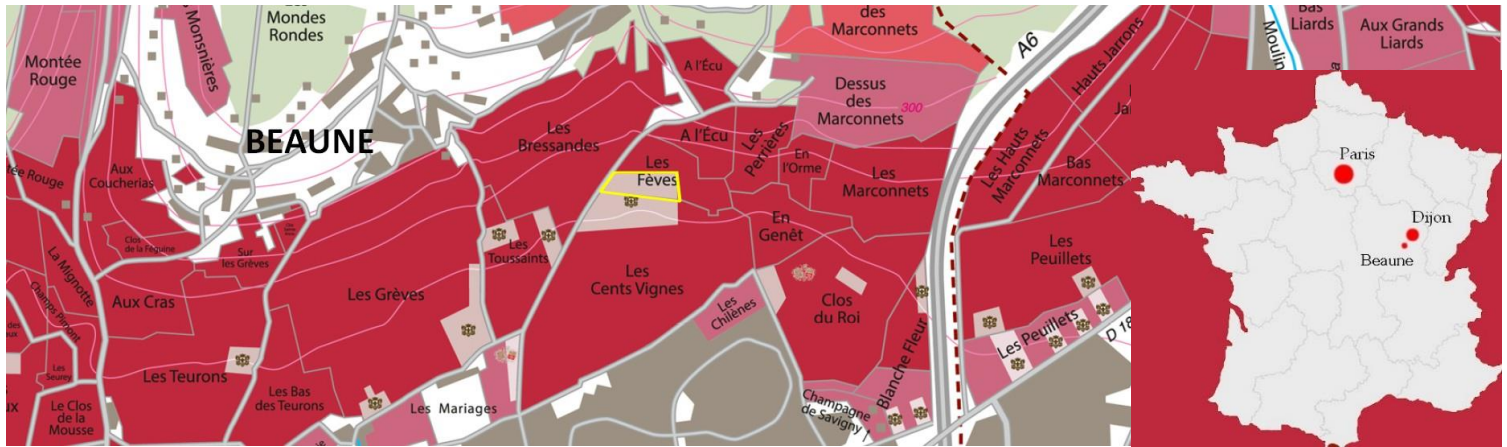


CLIMAT CARD

BEAUNE-FÈVES 1^{ER} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

An example of balance.

Name of the climat : Les Fèves

Operated vineyard surface : 61 ares

Grape variety : Pinot Noir

Soil : clay-limestone, gravel and sandy

Exposure : South

Location : on the mid-slope

VINIFICATION AND AGEING

Harvest : manual harvest followed by a manual and an optical sorting of the 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 : 15 to 18 months

TASTING

The nose reveals the intense black fruits aromas and woody notes. Full-bodied and deep in the mouth. The fruit is supported by fresh tanins. The long and generous finish let us discover a touch of minerality.

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

Cellaring potential from now to 10 years

