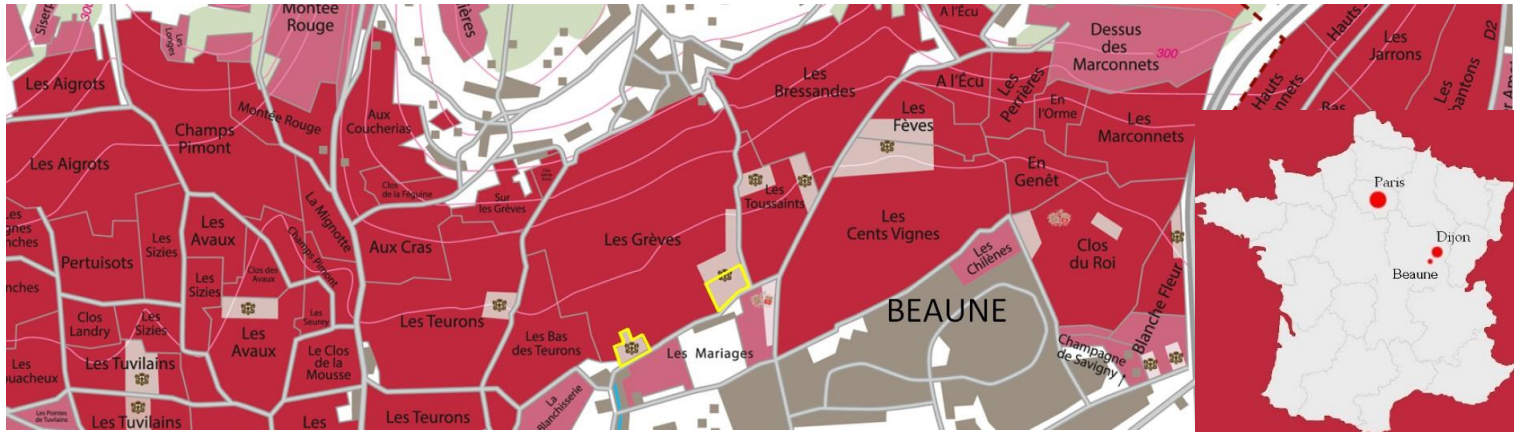


# CLIMAT CARD

## BEAUNE-GREVES 1<sup>ER</sup> CRU



CHÂTEAU DE MEURSAULT



### CLIMAT

In old French, Grèves meant “stony”. This well-drained soil is also suitable for the vine growing. It offers a typical wine from Beaune.

**Name of the climat :** Les Grèves

**Operated vineyard surface :** 0.49 hectares

**Grape variety :** Pinot Noir

**Soil :** clay-limestone composed of limestone cherts and sandy soils.

**Exposure :** East

**Location :** bottom of the hillside

### 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

Expressive nose offering red fruits aromas. The mouth is suave with crunshy fruit notes and melted tanins, letting place to a great precise finish.

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

*Cellaring potential* from now to 10 years

