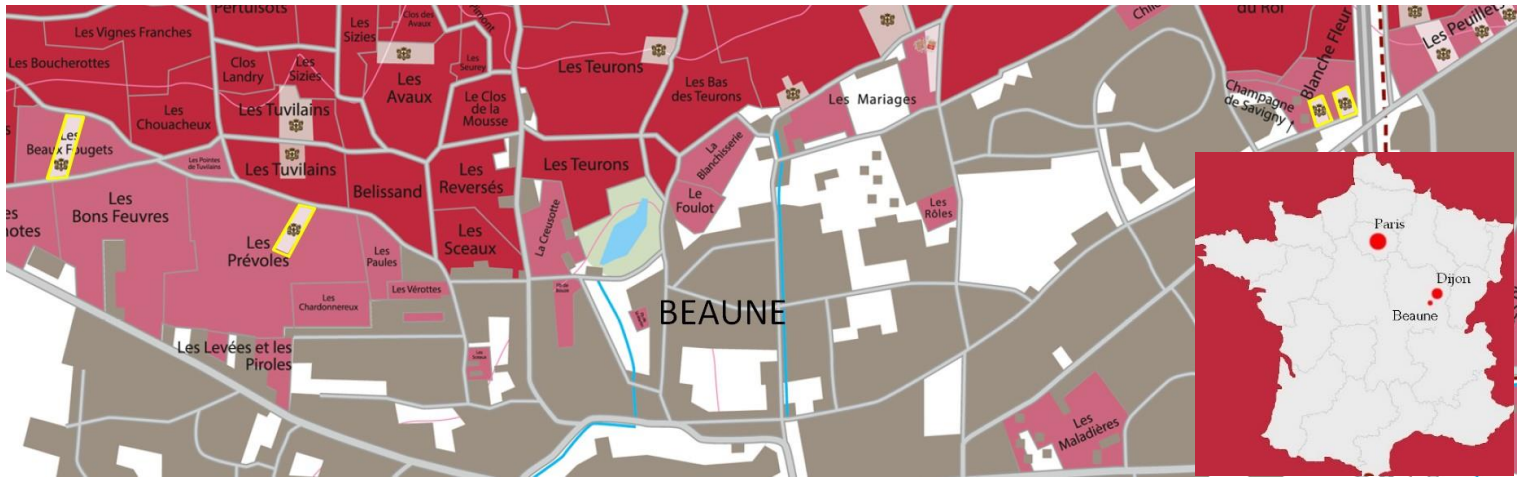


CLIMAT CARD

BEAUNE



CHÂTEAU DE MEURSAULT



CLIMAT

Name of the climats : Les Beaux Fougets, Les Prévoles, Blanche Fleur

Operated vineyard surface : 1.1 hectares

Grape variety : Pinot Noir

Soil : clay-limestone, gravel and dry (Blanche Fleur) and deep clay-limestone (Prévoles et Beaux Fougets).

Exposure : South

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 (33%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation

Time of ageing : 15 months

TASTING

The nose is marked by toasted and spicy notes. The mouth reveals a fruity wine with supple tannins.

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

Cellaring potential from now to 7 years

