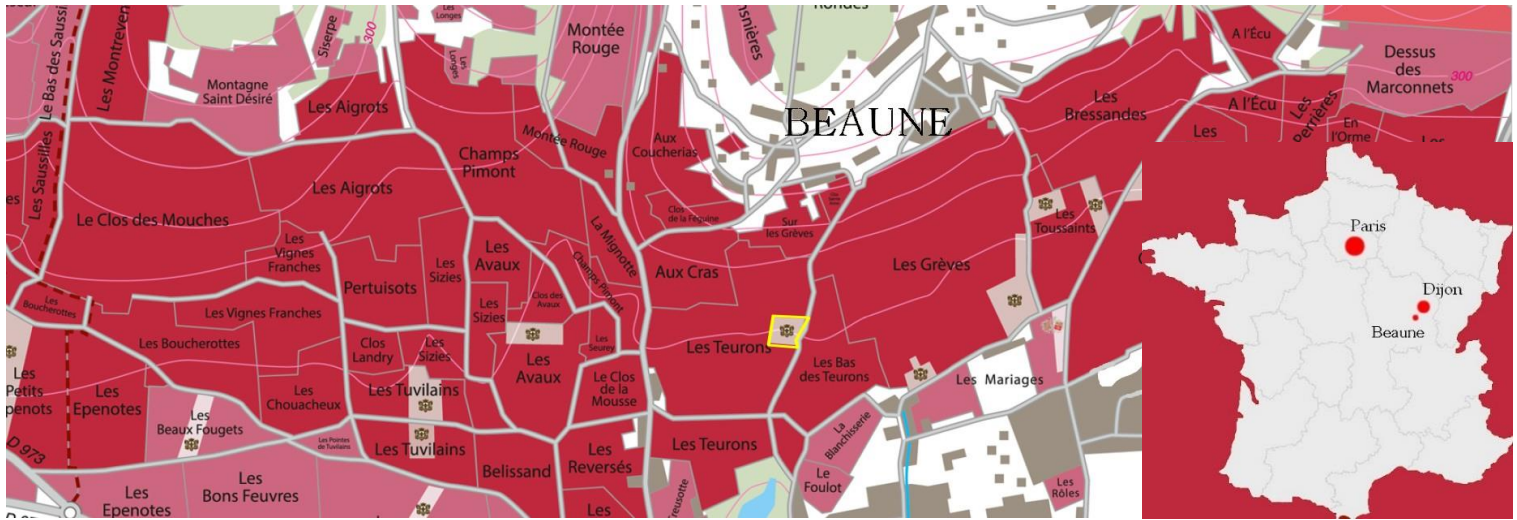


FICHE CLIMAT

BEAUNE-TEURONS 1^{ER} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

This gravel plot is protected from wind and is always warm. The grapes get mature faster, providing the Pinot Noir one of the best terroir from Beaune.

Name of the climat : Les Teurons

Operated vineyard surface : 53.97 ares

Grape variety : Pinot Noir

Soil : clay-limestone composed of small stony limestones

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 bouquet with spices and crunshy black fruits. The attack on the palate is direct. A round and fleshy wine with great elegance and a fine length.

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

Cellaring potential from now to 10 years