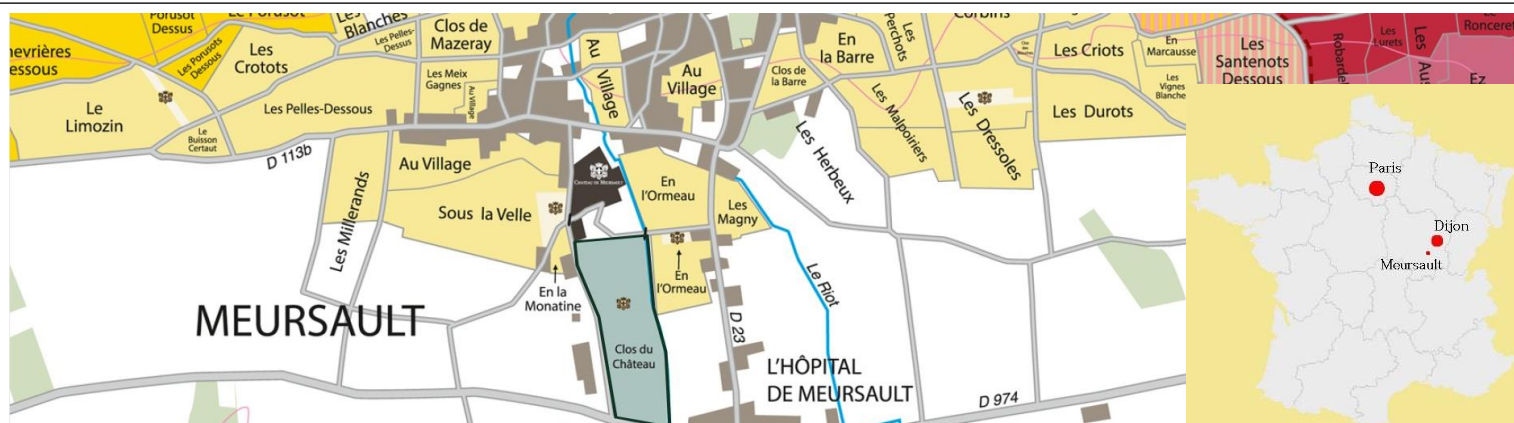


CLIMAT CARD

BOURGOGNE CLOS DU CHÂTEAU



CHÂTEAU DE MEURSAULT



CLIMAT

The Clos receives particular attention due to its location in the park of the Château. Real ambassador of our wines, it is vinified and aged like one of our best Meursault Premiers Crus.

Level of appellation : Bourgogne

Operated vineyard surface : 7.5 hectares cultivated with a biological strategy since 2017

Grape variety : Chardonnay

Soil : clay-limestone and gravel

Exposure : East

Location : in the park of the Chateau de Meursault

VINIFICATION AND AGEING

The harvest is followed by a gentle and progressive pressing, which allows to select only the richest juices.

Vinification : after a static clarification, the grape musts are put into oak barrels to start their alcoholic fermentation

Ageing : on fine lees in new oak barrels (35%), in oak barrels of one or two years and in stainless steel vats.

Time of ageing : 15 to 19 months

TASTING

The nose expresses white flowers, yellow fruits and buttered bread notes. The mouth is mineral and thin. A delicate oaky accent brings length to the palate while keeping a good balance.

Service Temperature between 12° and 14°C *Food and wine pairings* 🍷 🍽️ 🍷

Cellaring potential from now to 7 years



Château de Meursault – Rue du Moulin Foulot 21190 Meursault

Tel : +33 (0)3 80 26 22 75 – domaine@chateau-meursault.com – www.chateau-meursault.com