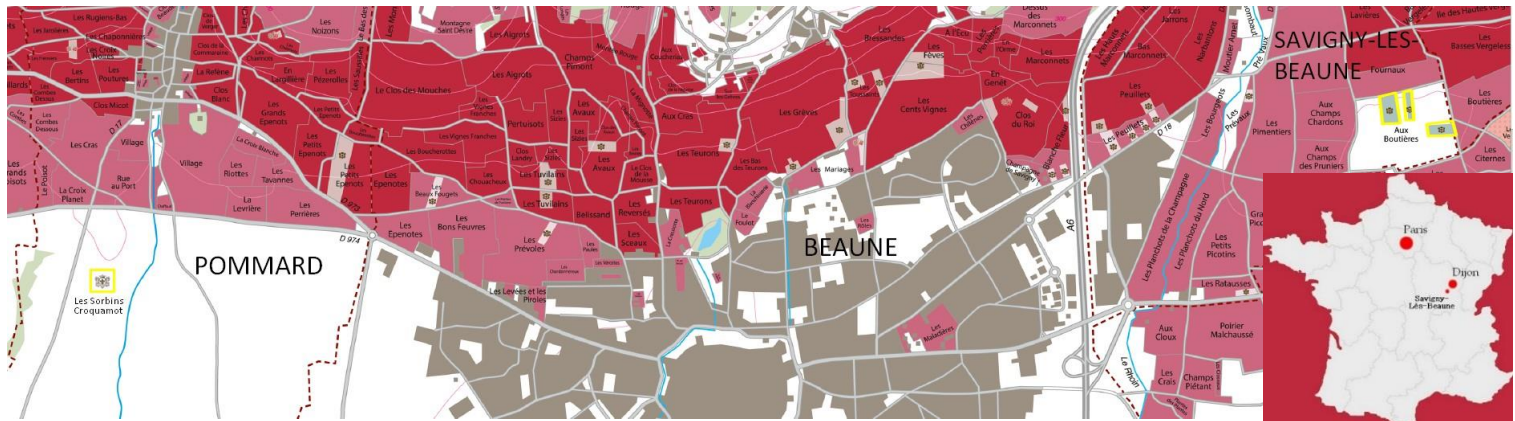


CLIMAT CARD

BOURGOGNE DU CHÂTEAU



CHÂTEAU DE MEURSAULT



CLIMAT

This cuvee is a blend from three plots, located in Savigny-lès-Beaune and Pommard.

Name of the climats : Aux Boutières, Sorbins et Croquamot (Pommard)

Operated vineyard surface : 5.6 hectares

Grape variety : Pinot Noir

Soil : brown clay-limestone

Exposure : South

Location : bottom of the hillside, in the plain

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 (20%), in oak barrels of one or two years (30%) and in stainless-steel vats, preceded by the pneumatic pressing with juice separation

Time of ageing : 15 to 17 months

TASTING

This cuvee proposes a rich and generous Bourgogne with black fruits notes. The mouth is round and gourmand with a great finish.

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

Cellaring potential from now to 5 years

