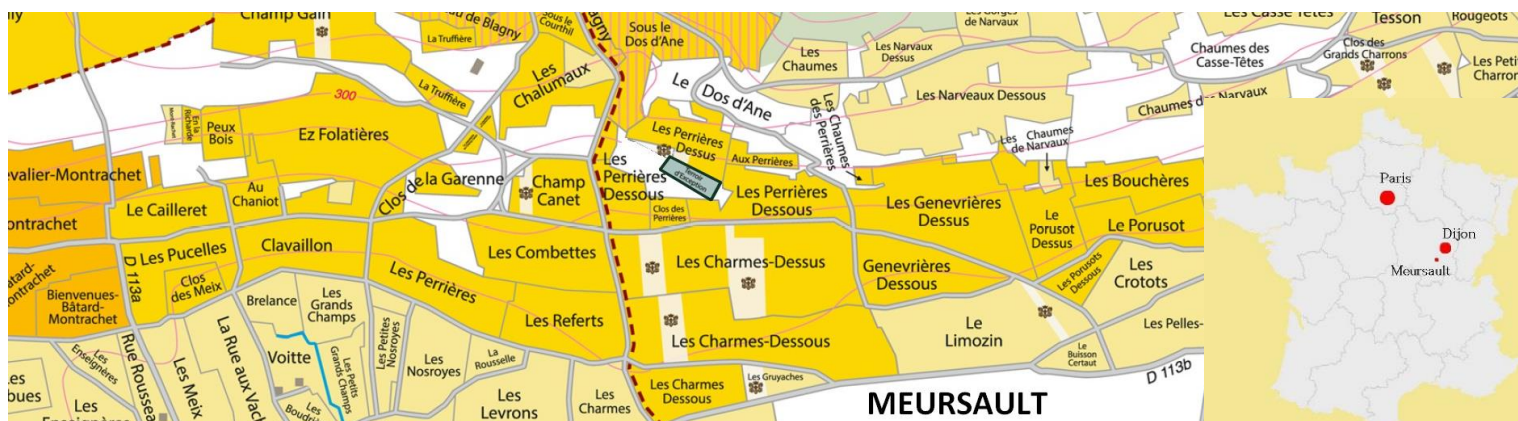


CLIMAT CARD

TERROIR D'EXCEPTION



CHÂTEAU DE MEURSAULT



CLIMAT

This little plot is located in the Perrières sector and is vinified separately.

Level of appellation : Bourgogne

Operated vineyard surface : 0.87 hectares

Grape variety : Chardonnay

Soil : hard Jurassic limestone composed of limestone screes and marls

Exposure : East

Location : on the mid-slope

VINIFICATION AND AGEING

Our cellar-master carries out a close follow-up of every barrel in order to obtain richness, complexity and balance according to the characteristics of each vintage.

Harvest : manual harvest followed by a sorting of the grapes

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 (30%) and in oak barrels of one or two years

Time of ageing : 12 to 15 months

TASTING

The nose expresses white flowers notes supported by roasted aromas. The mouth reveals exceptional minerality of the terroir that provides great elegance and freshness.

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

Cellaring potential from now to 7 years



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