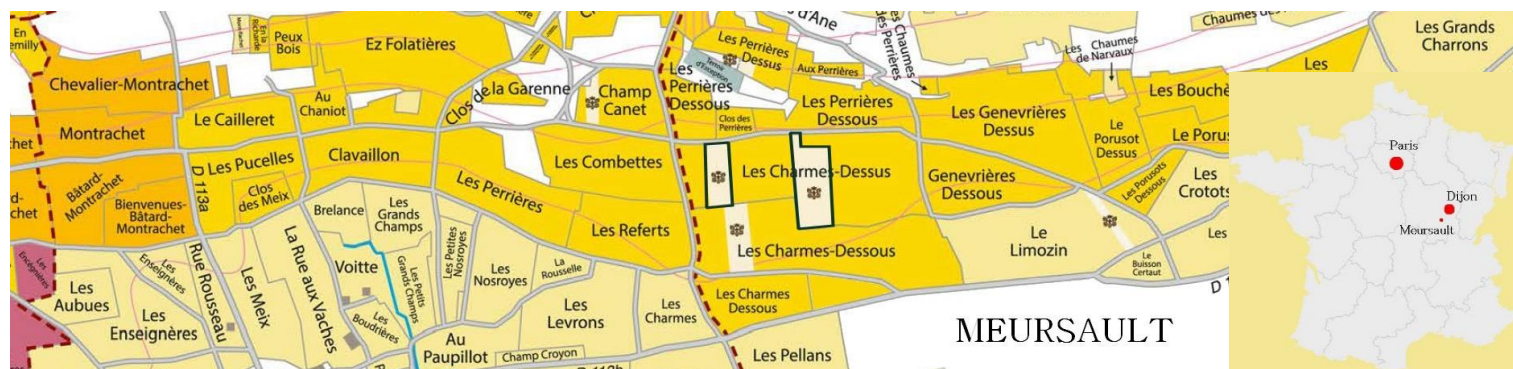


# CLIMAT CARD

## MEURSAULT LES CHARMES-DESSUS 1<sup>ER</sup> CRU



CHÂTEAU DE MEURSAULT



### CLIMAT

As a real jewel of the Château, this Premier Cru is elaborated from the best plots of the Charmes-Dessus terroir.

**Name of the climat :** Les Charmes Dessus

**Operated vineyard surface :** 3.02 hectares

**Grape variety :** Chardonnay

**Soil :** harsh Jurassic limestone and marly limestone

**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 (35%) and in oak barrels of one or two years

**Time of ageing :** 15 to 19 months

### TASTING

The nose is rich, powerful and complex with toasted notes and yellow fruit aromas. The mouth is rich combining tension and finesse with a great fresh and mineral final.

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

*Cellaring potential* from now to 15 years

