

CLIMAT CARD

MEURSAULT CLOS DES GRANDS CHARRONS MONOPOLE



CHÂTEAU DE MEURSAULT



CLIMAT

This domain monopoly is one of the spearheads of our Meursault wines.

Name of the climat : Clos des Grands Charrons

Operated vineyard surface : 0.85 ha

Grape variety : Chardonnay

Soil : hard well-drained Jurassic limestone

Exposure : East – South/East

Location : mid-slope and top of the hillside

VINIFICATION AND AGEING

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 18 months

TASTING

An expressive nose with floral notes developing on the ripper aromas. A precise and thin palate where the great length makes us discover the minerality of the terroir.

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

Cellaring potential from now to 10 years

