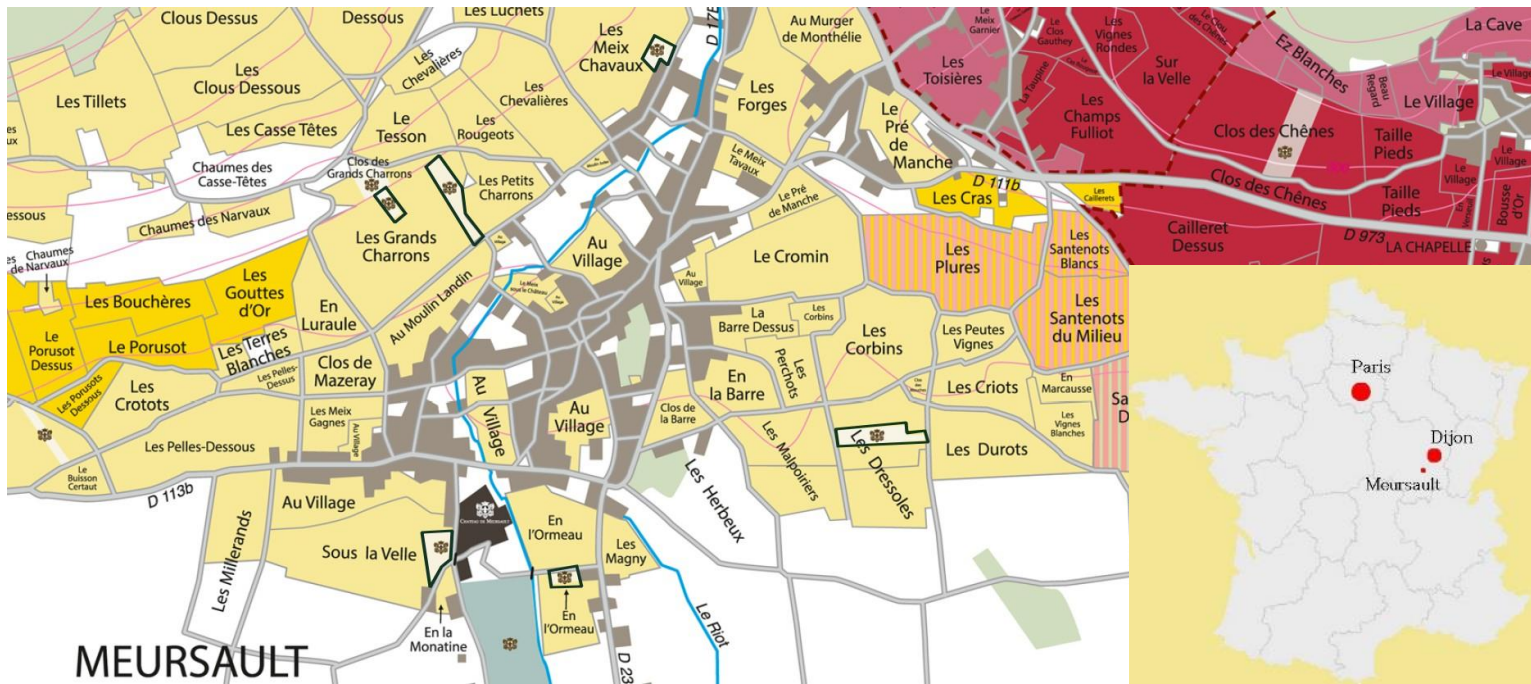


CLIMAT CARD

MEURSAULT DU CHÂTEAU



CHÂTEAU DE MEURSAULT



CLIMAT

This Meursault du Château comes from a blend of five plots in the Meursault vineyard.

Name of the climats : Les Grands Charrons, Les Meix Chavaux, Les Drossoles, En l'Ormeau, Sous la Velle

Operated vineyard surface : 2.8 ha

Grape variety : Chardonnay

Soil : brown clay-limestone, gravel (Les Grands Charrons), limestone alluviums

Exposure : East - South/East

Location : from the bottom to the mid-slope

VINIFICATION AND AGEING

The plots are pressed, vinified and matured separately to enable the full expression of their terroir.

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%) as well as in oak barrels of one or two years

Time of ageing : 12 to 15 months

TASTING

Floral aromas with a hint of yellow fruit notes. The palate is balanced, complex and round. The minerality of the different vineyards brings great length.

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

Cellaring potential from now to 7 years

