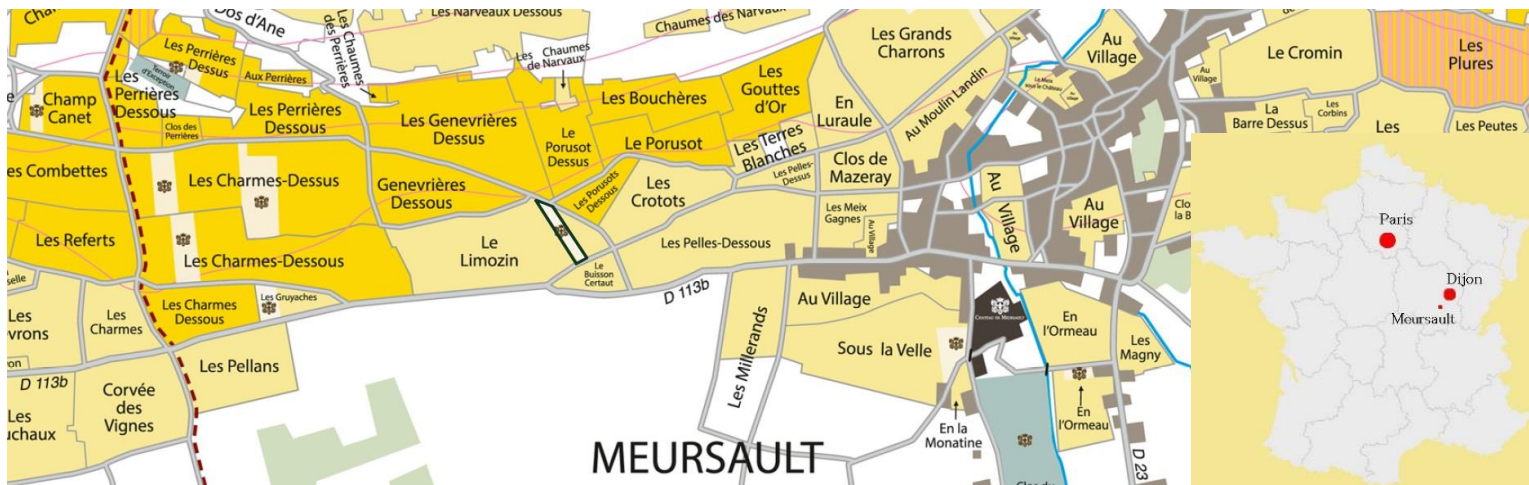


CLIMAT CARD

MEURSAULT LE LIMOZIN



CHÂTEAU DE MEURSAULT



CLIMAT

Name of the climat : Le Limozin

Operated vineyard surface : 0.53 ha

Grape variety : Chardonnay

Soil : well-drained clay-limestone composed of Jurassic limestone screes

Exposure : East

Location : from the bottom to the mid-slope

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

Time of ageing : 15 to 18 months

TASTING

Yellow fruit aromas combined with exotic fruit notes and a hint of toasted flavours. The mouth is wide and rich. A good tension brings great length.

Service Temperature between 12° and 14°C

Food and wine pairings 🍷 🍽️ 🍷 🍷

Cellaring potential from now to 7 years