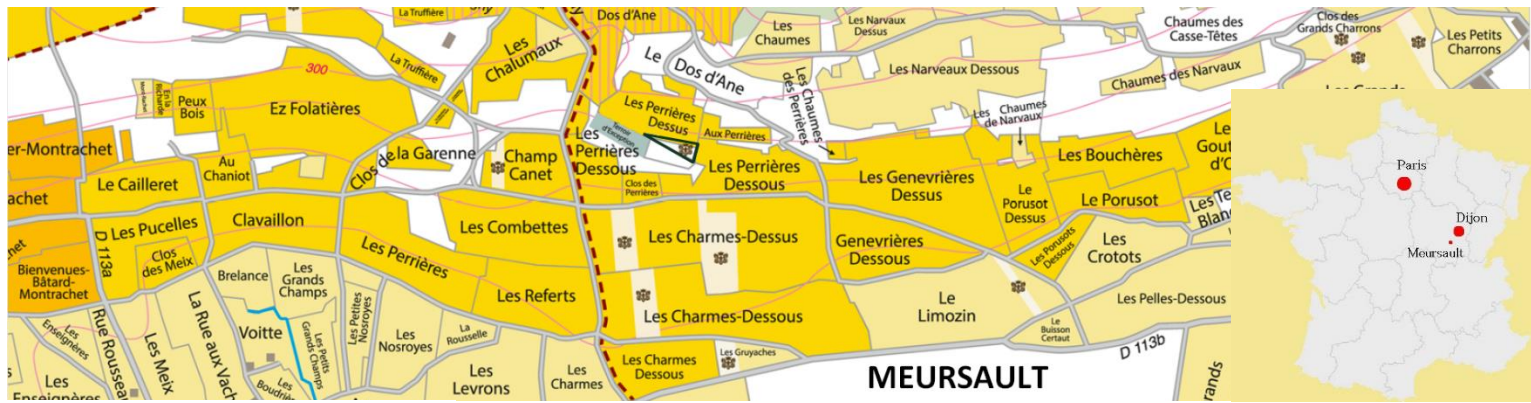


# CLIMAT CARD

## MEURSAULT-PERRIERES 1<sup>ER</sup> CRU



CHÂTEAU DE MEURSAULT



### CLIMAT

As a real jewel of the Château, this Premier Cru is elaborated from our best vineyards.

**Name of the climat :** Les Perrières-Dessus

**Operated vineyard surface :** 1.12 hectares

**Grape variety :** Chardonnay

**Soil :** hard Jurassic limestone

**Exposure :** East - South/East

**Location :** on the mid-slope

### VINIFICATION AND AGEING

In this plot, two vineyards planted in 1995 and 2000 are harvested and vinified separately in order to obtain the best possible wine, before the cellar-master realizes the wine-blending of the best barrels.

**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

Expressive nose with ripe, woody and toasted aromas. The mouth is fresh, wide and generous. The minerality of the Perrières climat brings a good mouthfeel and a long finish.

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

*Cellaring potential* from now to 15 years



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