

CLIMAT CARD

PULIGNY-MONTRACHET CHAMP CANET 1^{ER} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

This Premier Cru from Puligny-Montrachet is located just next to the Perrieres climat and benefits from the excellent gravel soil of Puligny.

Name of the climat : Champ Canet

Operated vineyard surface : 0.58 ha

Grape variety : Chardonnay

Soil : gravel clay-limestone

Exposure : East

Location : 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

Rich and complex nose with floral flavours and some ripe fruits. The mouth is wide, elegant and mineral, balanced and complex with great length.

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

Cellaring potential from now to 15 years



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