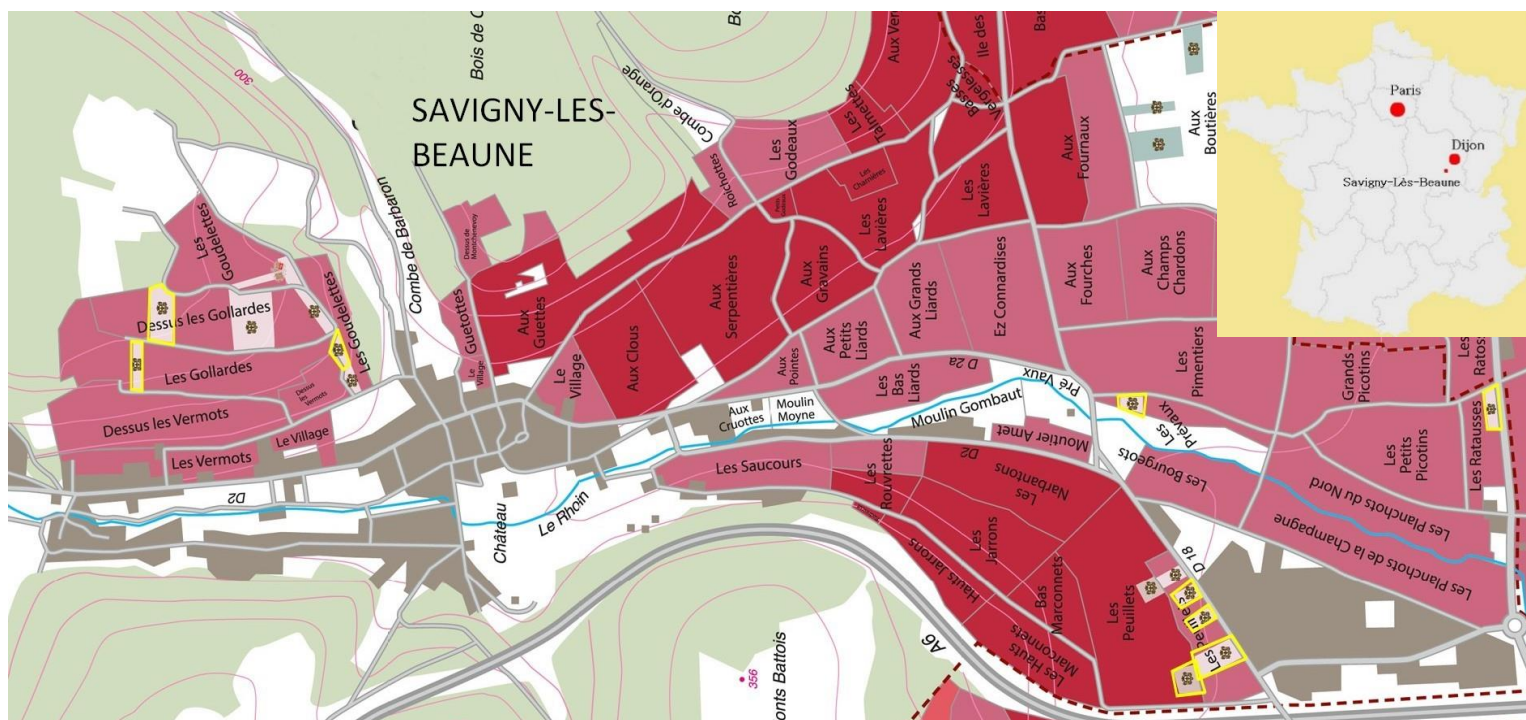


FICHE CLIMAT

SAVIGNY-LES-BEAUNE BLANC



CHÂTEAU DE MEURSAULT



CLIMAT

Name of the climats : Les Peuilletts, Les Gollardes, Les Goudelettes, Les Prevaux, Les Ratausses

Operated vineyard surface : 2.6 ha

Grape variety : Chardonnay

Soil : sandy-clay gravel (Les Peuilletts), clay-limestone and gravel (Gollardes-Goudelettes), brown sandy and gravel limestone (Prevaux-Ratausses)

Exposure : East - South (Gollardes-Goudelettes)

Location : top of the hillside (Gollardes, Goudelettes), in plain (Prevaux, Ratausses)

VINIFICATION AND AGEING

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

The harvest is followed by a gentle and progressive pressing, which allows to select only the richest juices.

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 (20%), in oak barrels of one or two years and in stainless steel vats

Time of ageing : 12 to 15 months

TASTING

A typical bouquet with exotic fruits aromas and woody notes. The smooth and generous mouth also brings a lot of freshness.

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

Cellaring potential from now to 3 years



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