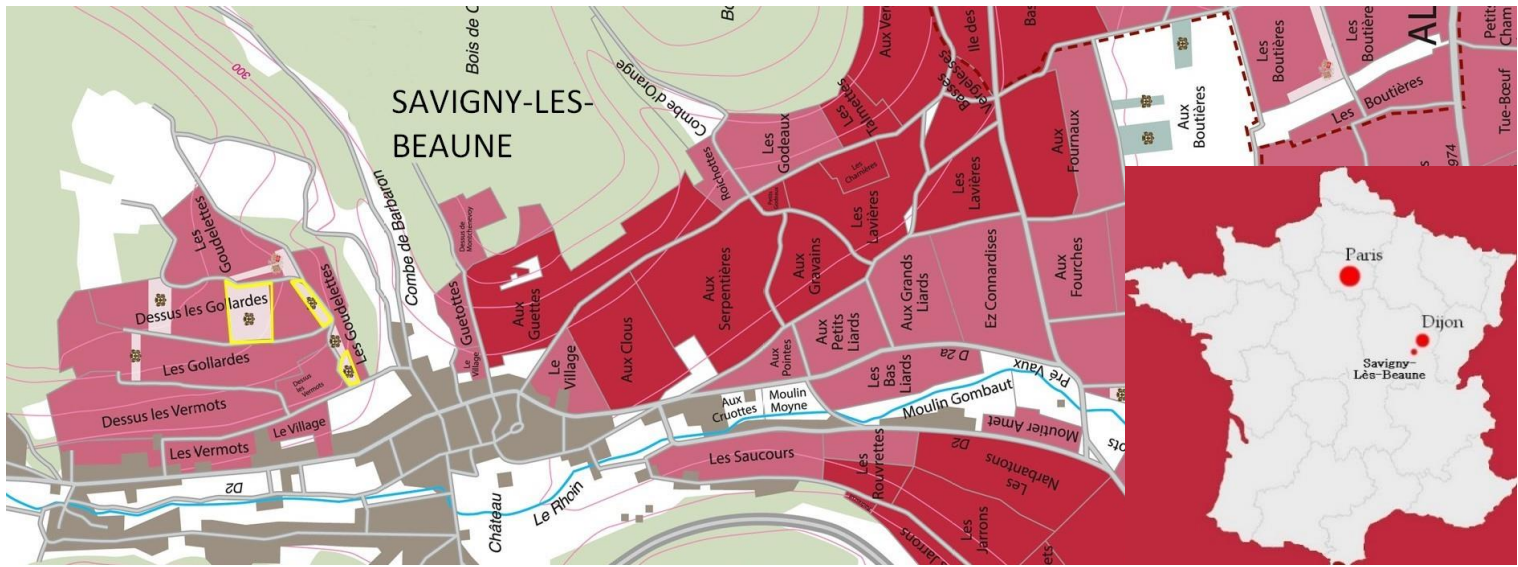


CLIMAT CARD

SA VIGNY-LES-BEAUNE ROUGE



CHÂTEAU DE MEURSAULT



CLIMAT

Name of the climats : Les Gollardes, Les Goudelettes

Operated vineyard surface : 3.57 ha

Grape variety : Pinot Noir

Soil : clay-limestone and gravel

Exposure : South

Location : bottom of the hillside

VINIFICATION AND AGEING

Harvest : manual harvest followed by a manual and an optical sorting of the grapes

Vinification : after the destalking of the grapes, its juice, skin and pulp are put into the vat for 15 to 18 days for the prefermentary cold maceration, then followed by an alcoholic fermentation during 5 to 6 days. These steps may be punctuated by push downs

Ageing : in new oak barrels (30%), as well as in the oak barrels of one or two years, preceded by the pneumatic pressing with juice separation

Time of ageing : 15 months

TASTING

The expressive nose reveals red fruits aromas followed by liquorice. With age, it evolves frequently into undergrowth and animal notes. Silky tanins associated with a fresh and fruity palate form an elegant and well-structured wine.

Service Temperature between 15° and 17°C *Food & wine pairings* 🍷 🍴

Cellaring potential from now to 5 years