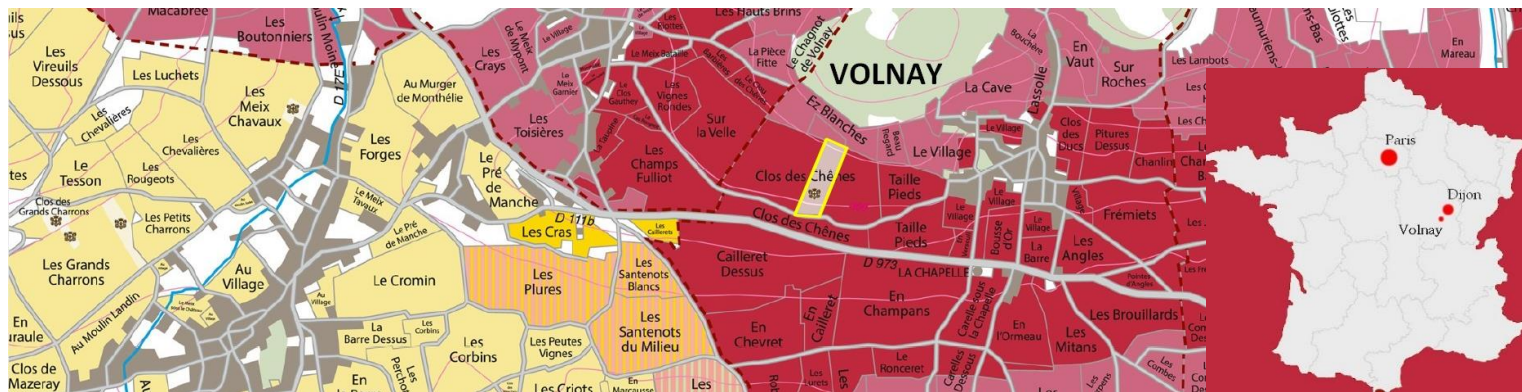


CLIMAT CARD

VOLNAY CLOS DES CHÊNES 1^{er} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

Located around 270 meters above the sea level, on the top of the hillside, the Clos des Chênes is the perfect place to observe both Volnay and Meursault terroirs.

Name of the climat : Clos des Chênes

Operated vineyard surface : 2.63 hectares

Grape variety : Pinot Noir

Soil : marly limestone

Exposure : East – South/East

Location : top of the hillside

VINIFICATION AND AGEING

The plant material, the quality of the terroir and the exposure of the Clos des Chênes provide little concentrated grapes which ask for less actions during the vinification.

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 to 18 months

TASTING

The bouquet reveals a gentle and fleshy character combined with black berries aromas. This Volnay spreads great power finishing on tightly tanins. Great ageing potential

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

Cellaring potential from now to 15 years



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