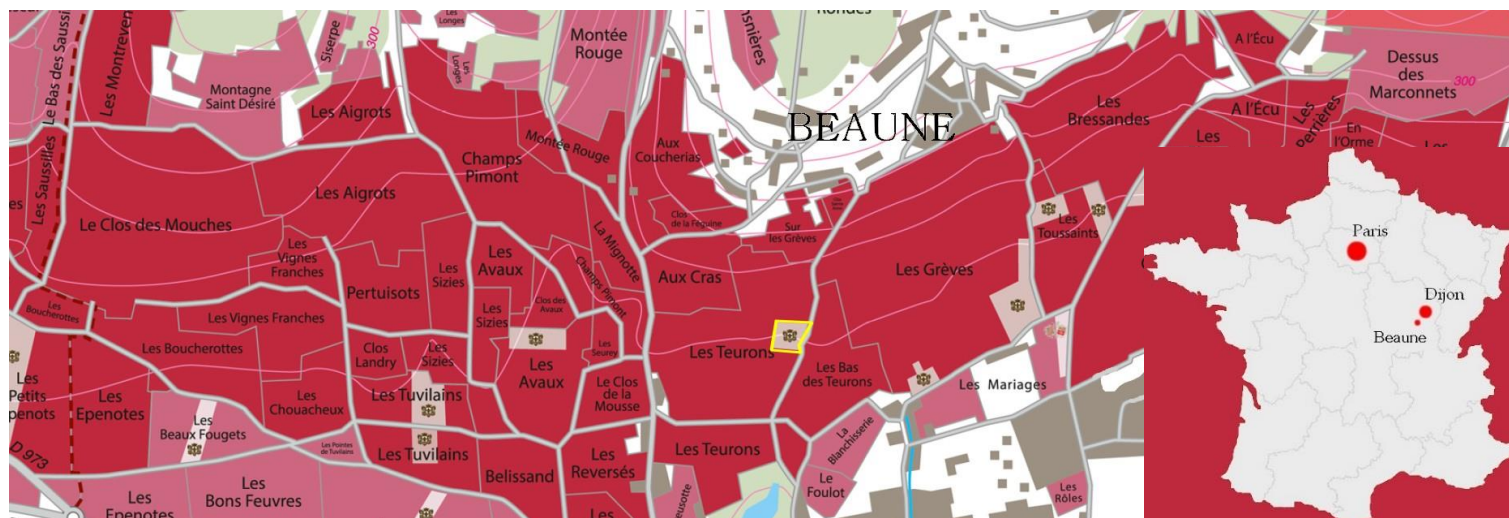


FICHE CLIMAT

BEAUNE-TEURONS 1^{ER} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

This gravel plot is protected from the wind and is always warm. Thus, the grapes ripen faster, making it one of the best terroirs in Beaune for Pinot Noir.

Name of the climat : Les Teurons

Operated vineyard surface : 53.97 ares

Grape variety : Pinot Noir

Soil : clay-limestone composed of small limestone stones

Exposure : East

Location : bottom of the hillside

VINIFICATION AND AGEING

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

Vinification : after destalking the grapes, the juice, skin and pulp are put into the vat for the cold maceration. It lasts from 15 to 18 days. The alcoholic fermentation will follow, lasting from 5 to 6 days. These steps may be punctuated by push-downs.

Ageing : in new oak barrels (35%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation

Time of ageing : 15 to 18 months

TASTING

Expressive bouquet with spices and crunchy black fruits. The attack on the palate is direct. A round and fleshy wine with a lot of elegance and a great length.

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

Cellaring potential from now to 10 years

