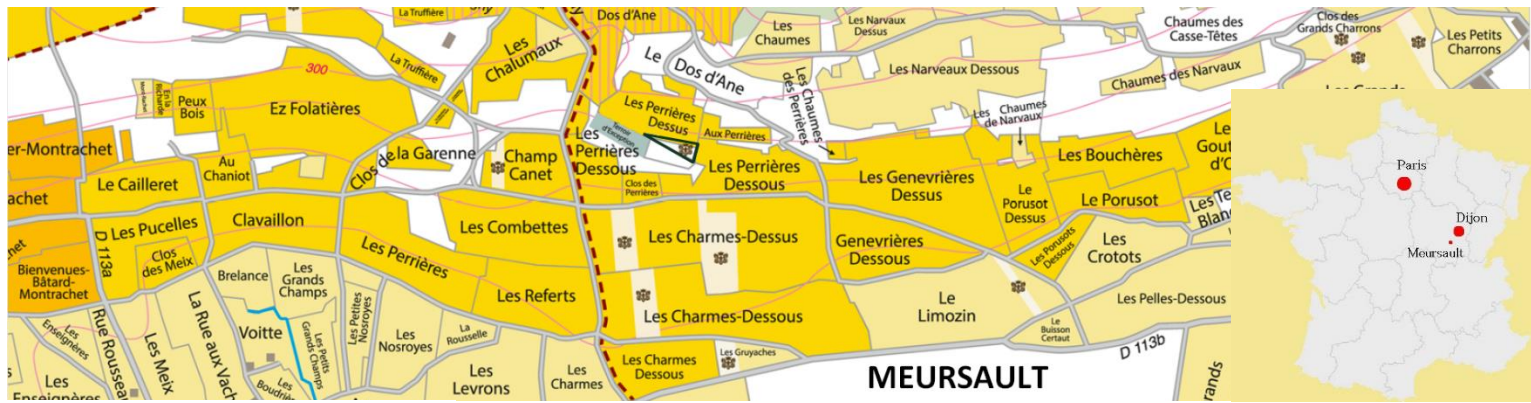


CLIMAT CARD

MEURSAULT-PERRIERES 1^{ER} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

As a real jewel of the Château, this Premier Cru is elaborated from our best vineyards.

Name of the climat : Les Perrières-Dessus

Operated vineyard surface : 1.12 hectares

Grape variety : Chardonnay

Soil : hard Jurassic limestone

Exposure : East / South-East

Location : on the mid-slope

VINIFICATION AND AGEING

In this plot, two vineyards planted in 1995 and 2000 are harvested and vinified separately in order to obtain the best possible wine, before the cellar-master realizes the wine-blending of the best barrels.

Harvest : manual harvesting 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 19 months

TASTING

Expressive nose with ripe, woody and toasted aromas. The mouth is fresh, wide and generous. The minerality of the Perrières climat brings a good mouthfeel and a long finish.

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

Cellaring potential from now to 15 years



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