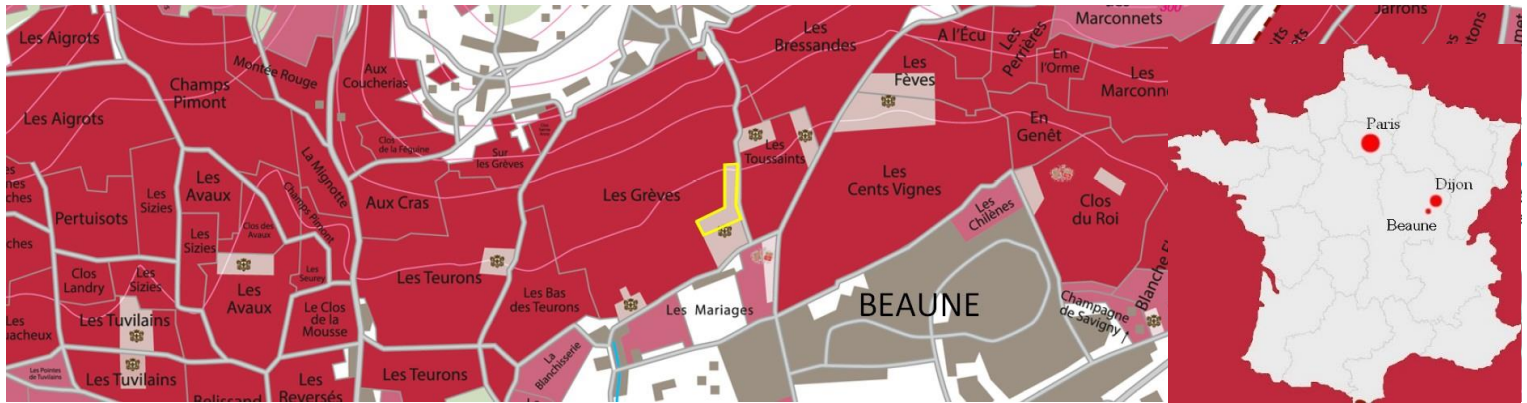


CLIMAT CARD

BEAUNE-GREVES LES TROIS JOURNAUX 1^{ER} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

This terroir derives its name from its soil, which forms a set of small limestone ridges and sandy soils. A Journal (0.33 hectares) represents the surface area that a horse can plow in one day.

Name of the climat : Les Grèves

Operated vineyard surface : 100 ares (Trois Journaux)

Grape variety : Pinot Noir

Soil : clay-limestone and gravel, almost sandy

Exposure : East

Location : mid-slope

VINIFICATION AND AGEING

The first vintage was vinified in 2015.

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 (40%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation

Time of ageing : 16 to 18 months

TASTING

Intense and distinguished nose that reveals ripe floral and red fruits aromas. This generous Premier Cru provides a great length in the mouth due to the elegance and the complexity of its terroir.

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

Cellaring potential from now to 15 years



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