

CLIMAT CARD

BEAUNE 1^{ER} CRU BLANCHES-FLEURS



CHÂTEAU DE MEURSAULT



CLIMAT

Name of the climat : Blanches Fleurs

Operated vineyard surface : 83.67 ares

Grape variety : Chardonnay

Soil : clay-limestone

Exposure : East / South-East

Location : bottom of the hillside

VINIFICATION AND AGEING

Harvest : manual harvest followed by a manual sorting of the grapes

Vinification : after a static clarification, the grape must is put into oak barrels to start the alcoholic fermentation

Ageing : on fine lees in new oak barrels (35%) and in oak barrels of one or two years

Time of ageing : 13 months

TASTING

This Meursault has a yellow gold colour. It has an intense nose on yellow fruits: apricot and peach. Round, powerful and opulent on the palate, this wine is gourmet but it retain the freshness of the vintage.

Service Temperature between 12° and 14°C

Food and wine pairings 🐟 🍷 🍷

Cellaring potential from now to 5 years

