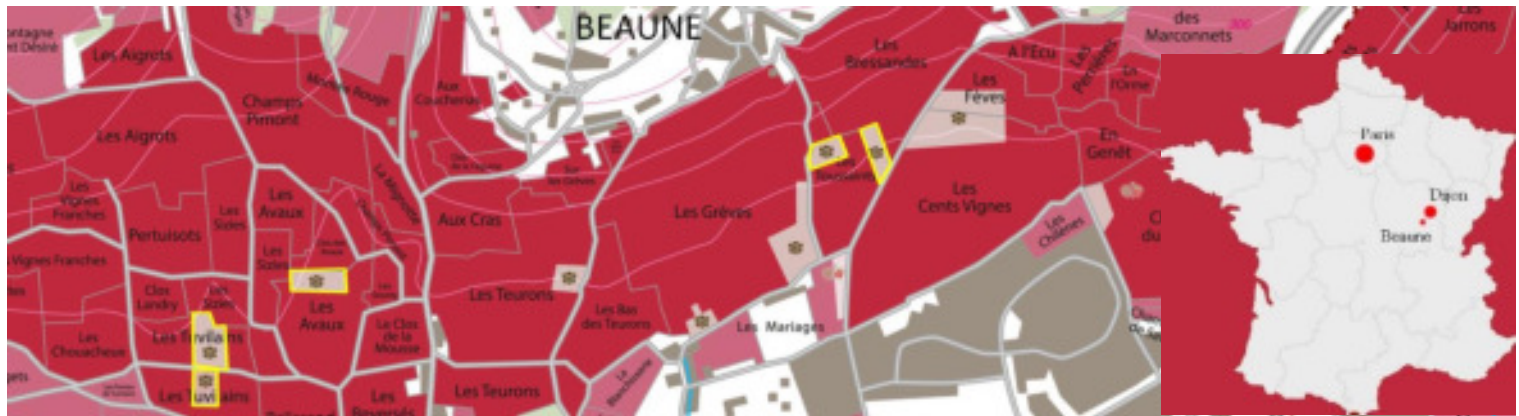


CLIMAT CARD

BEAUNE 1^{er} CRU



CHÂTEAU DE MEURSAULT



CLIMAT

This Beaune 1^{er} Cru is a blend of three plots from Beaune vineyard.

Names of the climats : Les Tuvillains, Les Avaux, Les Toussaints

Operated vineyard surface : 2.4 hectares

Grape variety : Pinot Noir

Soil : clay-limestone and gravel (Les Toussaints), deep clay-limestone (Les Tuvillains), shallow clay-limestone (Les Avaux)

Exposure : East / South-East

Localisation : from middle to 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 months

TASTING

Intense nose with ripe fruits and roasted coffee notes. A typical wine from Beaune vineyard in the mouth, combining freshness, red fruits aromas and character.

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

Cellaring potential from now to 10 years

