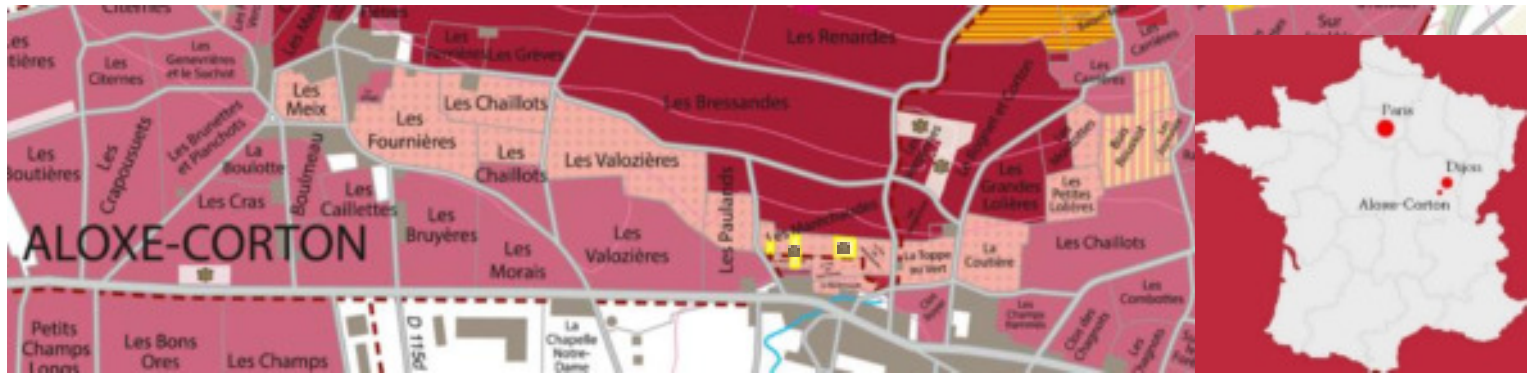


CLIMAT CARD

ALOXE CORTON 1^{ER} CRU LES MARECHAUDES



CHÂTEAU DE MEURSAULT



CLIMAT

Name of the climat : Les Maréchaudes

Operated vineyard surface: 70 ares

Grape variety : Pinot Noir

Soil : Clay-climestone

Exposure : East - South/East

Location : Bottom of hillside

VINIFICATION AND AGEING

Harvest : Manual

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 : 35% in new barrels, 30% in one-wine barrels and 35% in two-wine barrels preceded by pneumatic pressing with juice separation

Time of ageing : 15 months

TASTING

This superb climat of Aloxe-Corton Premier Cru gives wines well balanced between density and freshness. The nose gradually opens up during the aeration with aromas of ripe red fruits and fresh notes. Good length in the mouth with woody notes.

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

Cellaring potential between 3 and 10 years

