

CLIMAT CARD

CORTON GRAND CRU LES MARECHAUDES



CHÂTEAU DE MEURSAULT



CLIMAT

Name of the climat : Les Maréchaudes
Operated vineyard surface : 1,5 hectare
Grape variety : Pinot Noir
Soil : Clay-climestone
Exposure : East - South / East
Location : Middle of hillside

VINIFICATION AND AGEING

Harvest : Manual harvest
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 months

TASTING

This renowned Grand Cru offers a nose with notes of black fruits such as blackberry or blackcurrant. It has a powerful, generous and well structured palate with silky tannins. Nice length.

Service temperature between 15° and 17°C *Food and wine pairings* 🐷 🏠

Cellaring potential between 5 and 15 years

