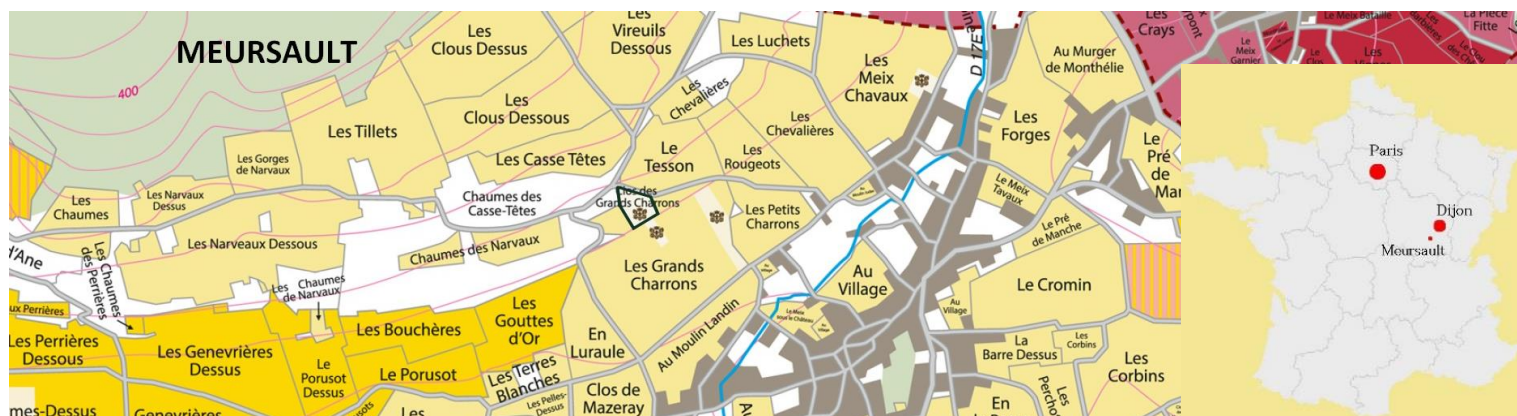


# CLIMAT CARD

## MEURSAULT CLOS DES GRANDS CHARRONS



CHÂTEAU DE MEURSAULT



### CLIMAT

This monopoly is one of the flagships of our Meursault wines.

Name of the climat : Clos des Grands Charrons

Operated vineyard surface : 0.85 ha

Grape variety : Chardonnay

Soil : hard well-drained Jurassic limestone

Exposure : East / South-East

Location : from top to middle 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 : 15 to 18 months

### TASTING

An expressive nose with floral notes developing on ripper aromas. A precise and elegant mouth with a great length making us discover the minerality of the terroir.

*Service Temperature* between 12° and 14°C *Food and wine pairings* 🍷 🍽️ 🍷

*Cellaring potential* from now to 10 years

