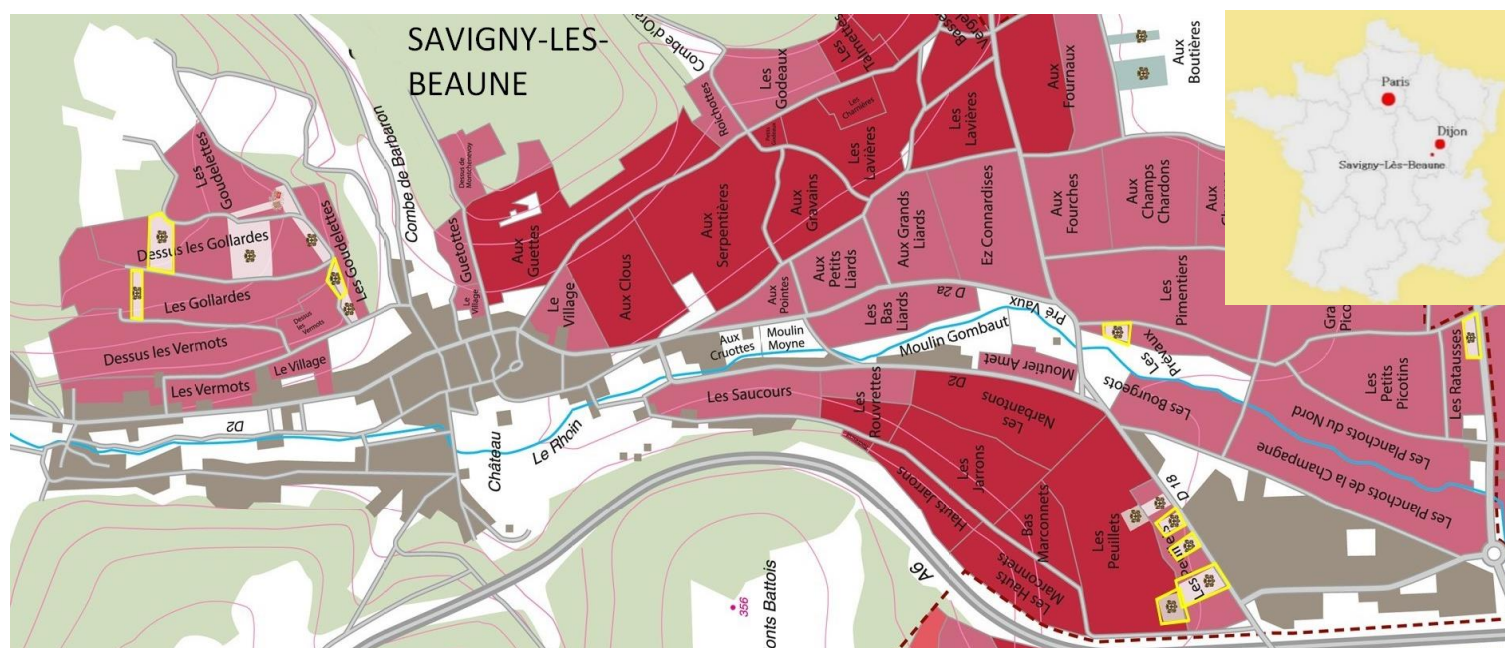


CLIMAT CARD

SAVIGNY-LES-BEAUNE BLANC



CHÂTEAU DE MEURSAULT



CLIMAT

Names of the climats : Les Peuillets, Les Gollardes, Les Goudelettes, Les Prevaux, Les Ratausses

Operated vineyard surface : 2.6 ha

Grape variety : Chardonnay

Soil : sandy-clay gravel (Les Peuillets), clay-limestone and gravel (Gollardes-Goudelettes), brown sandy and gravel limestone (Prevaux-Ratausses)

Exposure : East - South (Gollardes-Goudelettes)

Location : top of the hillside (Gollardes, Goudelettes), in plain (Prevaux, Ratausses)

VINIFICATION AND AGEING

The grapes coming from different plots are pressed, vinified and matured separately to let the terroirs fully express themselves.

The harvest is followed by a gentle and progressive pressing, which allows to select only the richest juices.

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 (20%), in oak barrels of one or two years and in stainless steel vats

Time of ageing : 12 to 15 months

TASTING

A typical bouquet with tropical fruit aromas and woody notes. The smooth and generous mouth also shows a lot of freshness.

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

Cellaring potential from now to 3 years

