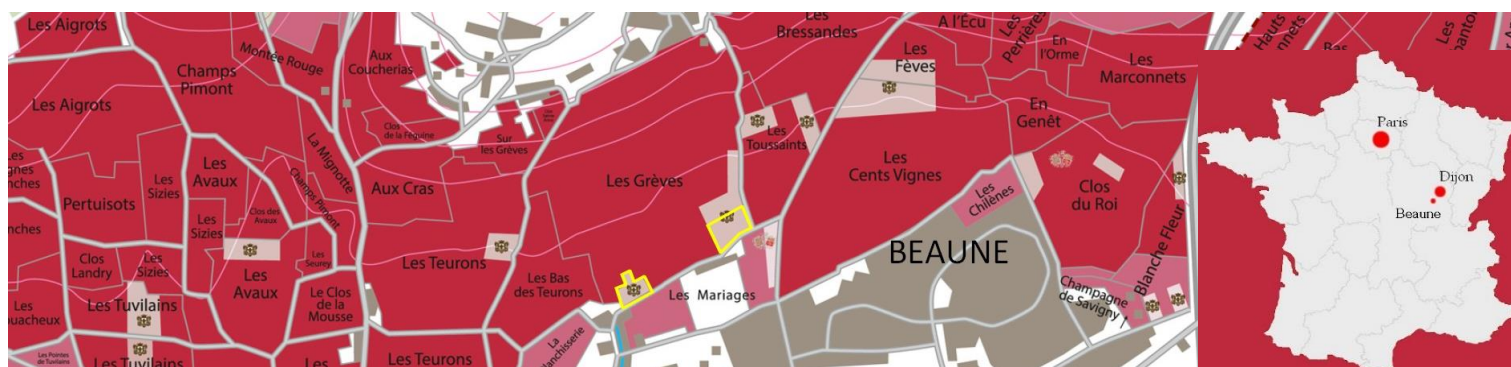


# CLIMAT CARD

## BEAUNE-GREVES 1<sup>ER</sup> CRU



CHÂTEAU DE MEURSAULT



### CLIMAT

In old French, Grèves meant “stony”. This well-drained soil is also suitable for the vine growing. It offers a typical wine from Beaune.

Name of the climat : Les Grèves

Operated vineyard surface : 0.49 hectares

Grape variety : Pinot Noir

Soil : clay-limestone composed of limestone cherts and sandy soils.

Exposure : East

Location : 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 to 18 months

### TASTING

Expressive nose with red fruits aromas. The mouth is suave with crunshy fruit notes, melted tanins, and a precise finish.

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

*Cellaring potential* from now to 10 years

