## CLIMAT CARD MEURSAULT-PERRIERES 1ER CRU Château de Meursault Chaumes des Les Petite Dos d'Ane imes des Narva Peux Bois Ez Folatières er-Montrachet Sela Garenne Les Bouchères Champ Les Perrières Les Genevrières Le Cailleret Dessus chet e Porusot C Les Pucelles Clavaillon Dijon es Combettes Les Charmes-Dessus Les Perrières Genevrières Les Crotots Dessous Grands Les Referts Les Pelles-Desso Le Limozin Les Charmes-Dessous Voitte D 113 Les Charmes Les Les MEURSAULT CLIMAT



As a real jewel of the Château, this Premier Cru is elaborated from our best vineyards. <u>Name of the climat :</u> Les Perrières-Dessus <u>Operated vineyard surface :</u> 1.12 hectares <u>Grape variety :</u> Chardonnay <u>Soil :</u> hard Jurassic limestone <u>Exposure :</u> East – South/East

Location : mid-slope

## VINIFICATION AND AGEING

In this plot, two vineyards planted in 1995 and 2000 are harvested and vinified separately in order to obtain the best possible wine, before the cellar-master realizes the wine-blending of the best barrels.

Harvest : manual harvest followed by a manual sorting of the grapes

<u>Vinification</u>: 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

<u>Time of ageing :</u> 15 to 19 months

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## TASTING

Expressive nose with ripe, woody and toasted aromas. The mouth is fresh, wide and generous. The minerality of the climat provides a long finish to the wine.

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