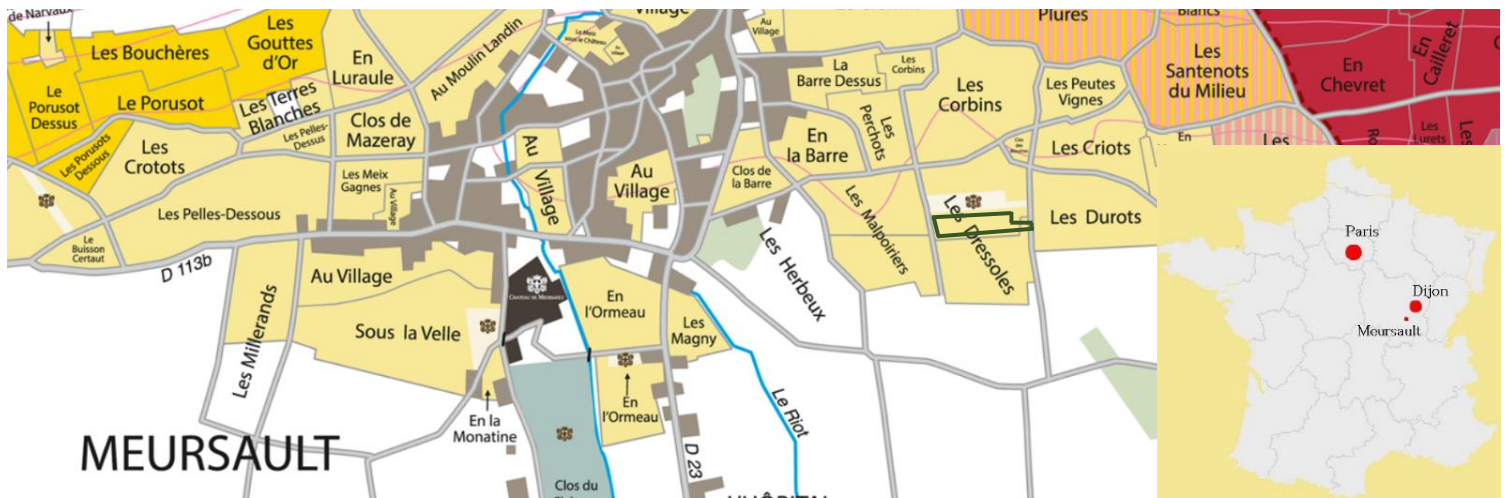


# CLIMAT CARD

## MEURSAULT LES DRESSOLES



CHÂTEAU DE MEURSAULT



### CLIMAT

Name of the climat : Les Dressoles

Operated vineyard surface : 91.9 ares

Grape variety : Chardonnay

Soil : well-drained clay-limestone

Exposure : South

Location : bottom 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 : 13 months

### TASTING

The colour is Yellow gold. The nose open itself on yellow fruit such as apricots. The palate is full, gourmet, woody with a well integrated vanilla. This Meursault Les Dressoles is a long wine with a mineral finish.

*Service Temperature* between 12° and 14°C

*Food and wine pairings* 🐟 🍷 🍷 🍷

*Cellaring potential* from now to 7 years

