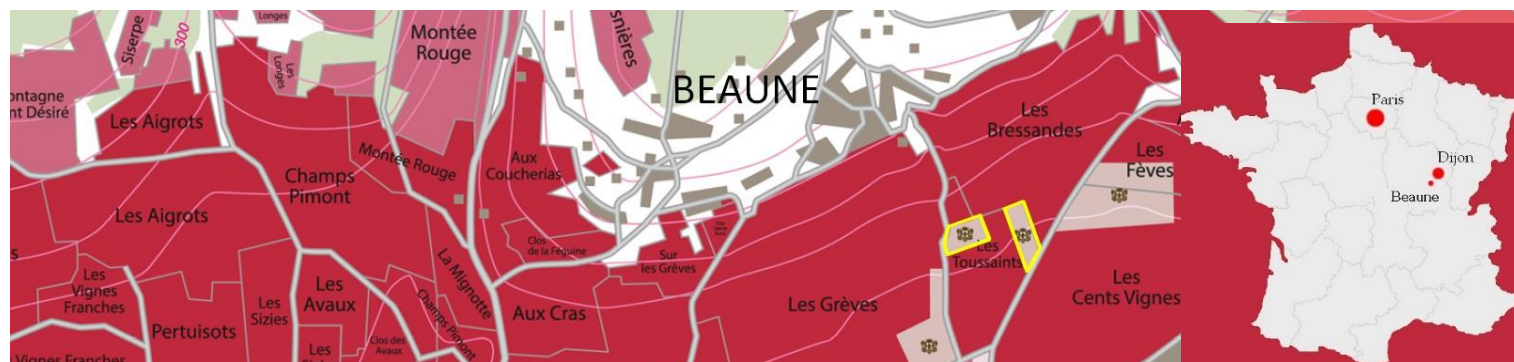


CLIMAT CARD

BEAUNE 1^{ER} CRU TOUSSAINTS



CHÂTEAU DE MEURSAULT



CLIMAT

Very beautiful plot located halfway up the hillside between Les Grèves and Les Fèves.

Name of the climat : Les Toussaints

Operated vineyard surface : 1.43 hectares

Grape variety : Pinot Noir

Soil : sandy clay-limestone

Exposure : East

Location : middle 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 : 12 to 15 months

TASTING

The colour is garnet and brilliant. The aromas of ripe red and black fruits are clearly perceptible. This wine is gourmet, tender, rich, precise and elegant.

Service Temperature between 15° and 17°C *Food & Wine pairings* 🍷 🧀

Cellaring potential from now to 10 years

