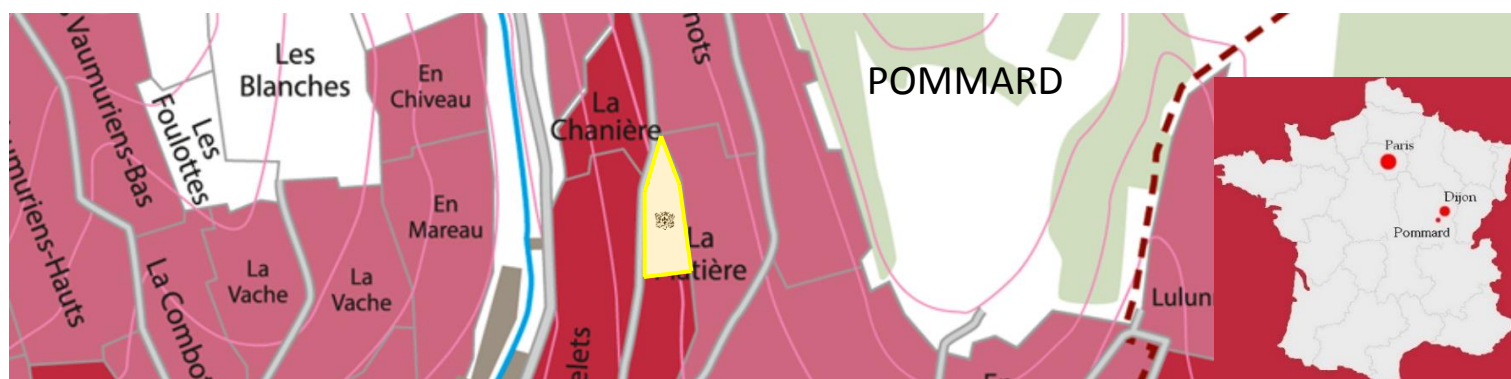


CLIMAT CARD

POMMARD PREMIER CRU CLOS DE LA PLATIÈRE



CHÂTEAU DE MEURSAULT



CLIMAT

Name of the climat : La Platière

Operated vineyard surface : 80 ares

Grape variety : Pinot Noir

Soil : Clay-limestone

Exposure : West / South-West

Location : Middle of 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 (40%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation.

Time of ageing : 15 months

TASTING

The climate of the Platière gives a Pommard with an expressive and complex nose with blackberry aromas. It has a generous and powerful mouth with tannins still present in the finish.

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

Cellaring potential From 5 to 15 years

