



CHÂTEAU DE MEURSAULT

CLIMAT CARD ALOXE-CORTON PREMIER CRU LES MARÉCHAUDES



CLIMAT & TERROIR

This beautiful Climat of Aloxe-Corton Premier Cru that gives wines well balanced between density and freshness.

Operated vineyard surface: 70 ares

Appellation: Aloxe-Corton
Premier Cru

Soil: clay-limestone

Grape variety: Pinot noir

Exposure: East / South-East

Location: bottom of the hill-side

VINIFICATION & AGEING

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 months

TASTING

This superb climat of Aloxe-Corton Premier Cru gives wines well balanced between density and freshness. The nose gradually opens up during the aeration with aromas of ripe red fruits and fresh notes. Good length on the palate with woody notes.

Food and wine pairings: Pâté or Saint-Nectaire

Cellaring potential: 12 à 15 ans

