



CHÂTEAU DE MEURSAULT

## CLIMAT CARD BEAUNE PREMIER CRU FÈVES



### CLIMAT & TERROIR

Climat characterized by the finesse and the remarkable balance of its wines.

**Operated vineyard surface:** 61 ares

**Grape variety:** Pinot noir

**Appellation:** Beaune Premier Cru

**Exposure:** South

**Soil:** clay-limestone, gravel and sandy

**Location:** mid-slope

### 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 to 18 months

### TASTING

The nose reveals intense black fruits aromas and woody notes. Full-bodied and deep in the mouth. The fruit is supported by fresh tannins. The long and generous finish let us discover a touch of minerality.

**Food and wine pairings:** Veal Medallion, duck breasts, roasted quails

**Cellaring potential:** from 12 to 15 years

