



CHÂTEAU DE MEURSAULT

CLIMAT CARD BEAUNE PREMIER CRU GRÈVES LES TROIS JOURNAUX



CLIMAT & TERROIR

In the heart of Les Grèves, the area of this plot represents 3 days of work that a horse can achieve.

Operated vineyard surface: 0,49 hectares

Appellation: Beaune Premier Cru
Soil: clay-limestone, almost sandy

Grape variety: Pinot noir

Exposure: East

Location: middle 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: 12 to 15 months

TASTING

Nez ouvert sur les fruits rouges frais accompagné d'un boisé vanillé. Sa bouche élégante est équilibrée, toute en finesse avec des tanins présents, soyeux et délicats.

Food and wine pairings: Norman partridge, stuffed onions with veal, duck stew, terrine of lamb

Cellaring potential: from 12 to 15 years

