



CHÂTEAU DE MEURSAULT

CLIMAT CARD BEAUNE PREMIER CRU TEURONS



CLIMAT & TERROIR

This gravel plot is protected from the wind and is always warm. Thus, the grapes ripe faster, making it one of the best terroirs in Beaune for Pinot Noir.

Operated vineyard surface: 53,97 ares

Appellation: Beaune Premier Cru

Soil: clay-limestone composed of small limestones stones

Grape variety: Pinot noir

Exposure: 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 to 18 months

TASTING

Expressive bouquet with spices and crunshy black fruits. The attack on the palate is direct. A round and fleshy wine with a lot of elegance and a great length.

Food and wine pairings: Poulard with mushrooms, veal with lemon, almond tartelette

Cellaring potential: from 12 to 5 years

