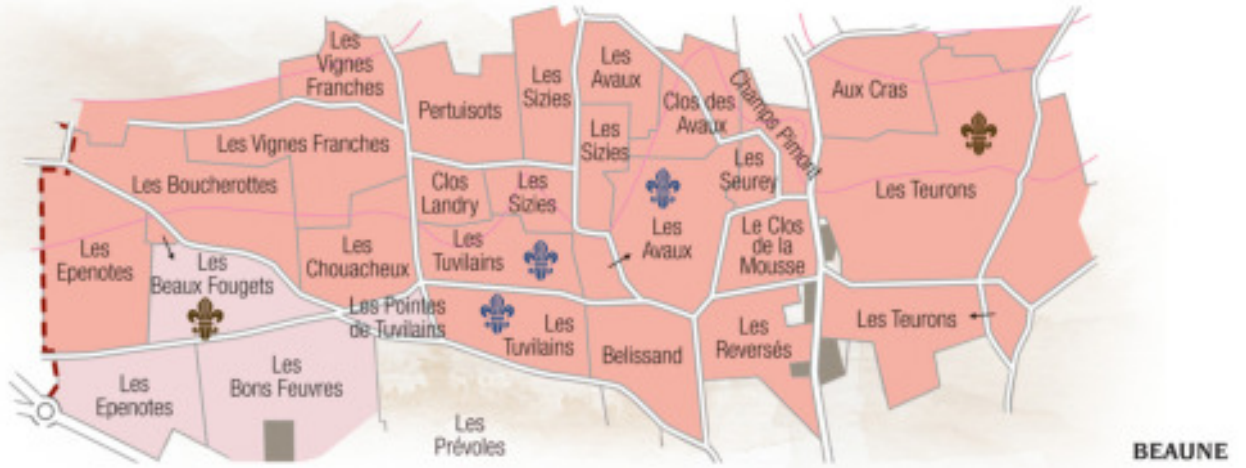




CHÂTEAU DE MEURSAULT

## CLIMAT CARD BEAUNE PREMIER CRU



### CLIMAT & TERROIR

This Beaune Premier Cru is a blend of three plots from Beaune vineyard: Blanches Fleurs, Clos du Roi, Teurons, Avaux et Fèves.

**Operated vineyard surface:** 2,4 hectares

**Appellation:** Beaune

**Soil:** deep clay-limestone, shallow clay-limestone

**Grape variety:** Pinot noir

**Exposure:** East / South-East

**Location:** from middle to bottom of the hillside

### 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

Intense nose with ripe fruits and roasted coffee notes. A typical wine from Beaune vineyard in the mouth, combining freshness, red fruits aromas and character.

**Food and wine pairings:** Grilled duck breast, roasted salmon, roasted chicken, grilled red meat

**Cellaring potential:** from 7 to 10 years

