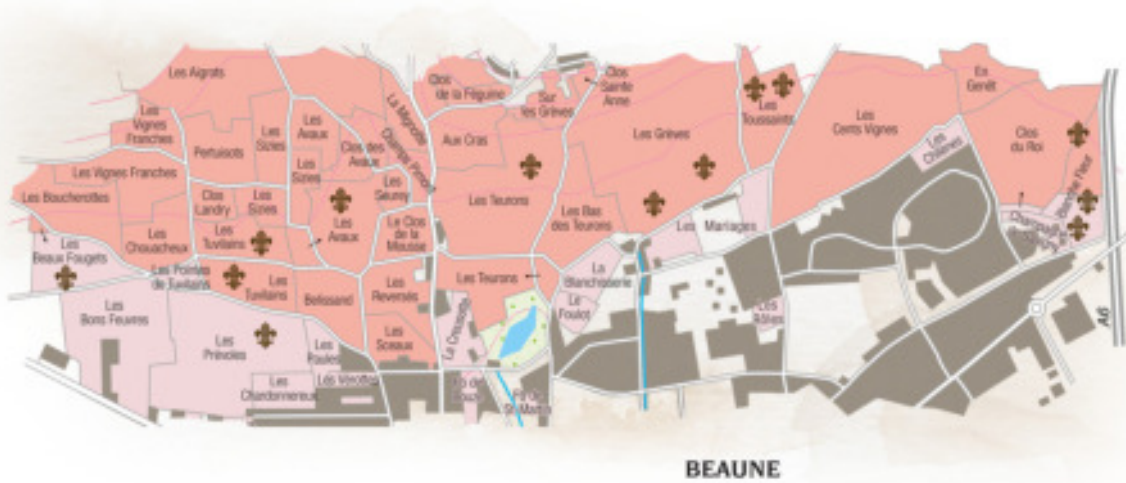




CHÂTEAU DE MEURSAULT

CLIMAT CARD
BEAUNE



CLIMAT & TERROIR

Blend of three plots located on Les Beaux Fougets, Les Prévoles and Blanches Fleurs, which bring complexity to the wine.

Operated vineyard surface: 1,1 hectares

Appellation: Beaune

Soil: deep clay-limestone, gravel and dry

Grape variety: Pinot noir

Exposure: South

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 (33%) 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

The nose is marked by toasted and spicy notes. The mouth reveals a fruity wine with supple tanins.

Food and wine pairings: Seafood tagliatelle, rib seak or roasted sea bass

Cellaring potential: from 5 to 7 years

