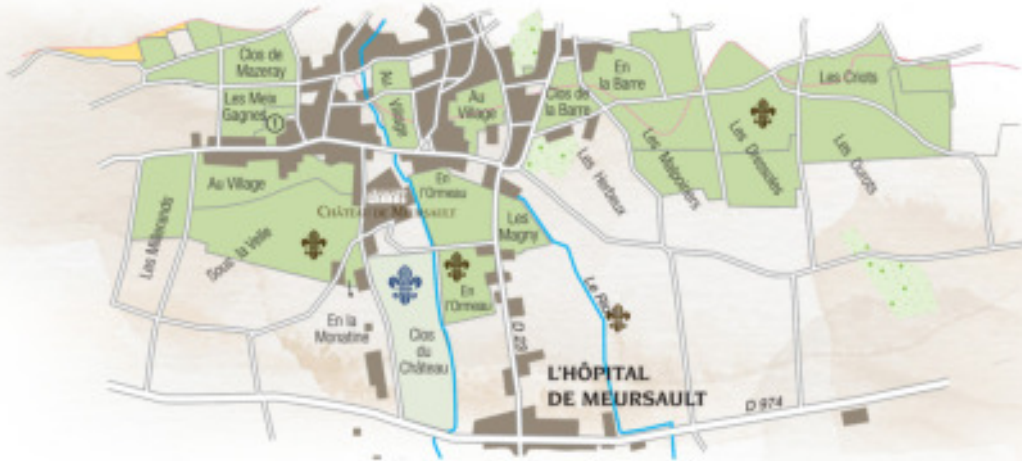




CHÂTEAU DE MEURSAULT

## CLIMAT CARD BOURGOGNE CLOS DU CHÂTEAU



### CLIMAT & TERROIR

The Clos receives particular attention due to its location in the park of the Château. Real ambassador of our wines, it is vinified and aged like one of our best Meursault Premiers Crus.

**Operated vineyard surface:** 7,5 hectares

**Appellation:** Bourgogne

**Soil :** clay-limestone and gravel

**Grape variety:** Chardonnay

**Exposure:** East

**Location:** in the park of  
Chateau de Meursault

### VINIFICATION & AGEING

The harvest is followed by a gentle and progressive pressing, which allows to select only the richest juices.

**Vinification:** after a static clarification, the grape must is put into oak barrels to start their alcoholic fermentation

**Ageing:** on fine lees in new oak barrels (35%), in oak barrels of one or two years and in stainless steel vats.

**Time of ageing:** 15 to 19 months

### TASTING

The nose expresses white flowers, stone fruits and buttered bread notes. The mouth is mineral and elegant. A delicate oaky accent brings extra length in the mouth while keeping a good balance..

**Food and wine pairings:** Roasted Cod with Citrus Polenta, Roasted Sea Bass with Anise and Lemon

**Cellaring potential:** from 3 to 5 years

