



CHÂTEAU DE MEURSAULT

CLIMAT CARD BOURGOGNE PINOT-BEUROT



CLIMAT & TERROIR

The word «beurot» refers to the grey, grey-pink or brown tint of its grapes, referring to the traditional clothes worn by the Cistercian monks.

Operated vineyard surface: 24 ares
Appellation: Bourgogne
Soil : hard Jurassic limestone composed of limestone scress and marls

Grape variety: Chardonnay
Exposure: East
Location: mid-slope

VINIFICATION & AGEING

This wine is vinified and matured like Chardonnay coming from a great white wine terroir.

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

Ageing: on fine lees in oak barrels of 1 or 2 years

Time of ageing: 11 months

TASTING

Pleasant aromas of subtle tropical and stone fruits such as apricot, peach or lychee. The mouth is wide and balanced combining acidity and a rich, pea round body.

Food and wine pairings: veal blanquette or goat cheese

Cellaring potential: from 3 to 5 years.

