



CHÂTEAU DE MEURSAULT

CLIMAT CARD CORTON GRAND CRU LES MARÉCHAUDES



CLIMAT & TERROIR

This Grand Cru is characterized by a solid structure, massive tannins and high acidity that give it a great balance.

Operated vineyard surface: 1,5 hectares

Appellation: Corton Grand Cru

Soil: clay-limestone

Grape variety: Pinot noir

Exposure: East / South-East

Location: middle 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 (40%) 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

This renowned Grand Cru offers a nose with notes of black fruits such as blackberry or blackcurrant. It has a powerful, generous and well structured palate with silky tannins. Nice length.

Food and wine pairings: Tournedos Rossini

Cellaring potential: from 12 to 15 years

