



CHÂTEAU DE MEURSAULT

CLIMAT CARD CORTON-VERGENNES GRAND CRU



CLIMAT & TERROIR

Facing East, this plot is characterized by a very light and stony soil absorbing the heat from the sun's first rays that it diffuses throughout the day. It is an early sector whose grapes always reach perfect maturity.

Operated vineyard surface: 18,20 ares

Appellation: Corton Grand Cru

Soil: limestone and gravel composed of Jurassic limestone scree

Grape variety: Chardonnay

Exposure: East / South-East

Location: mid-slope

VINIFICATION & AGEING

Our cellar-master carries out a follow-up of every barrel in order to obtain richness, complexity and balance according to the characteristics of each vintage.

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

Ageing: on fine lees in new oak barrels and in oak barrels of one or two years

Time of ageing: 15 to 18 months

TASTING

Stone fruit aromas with delicate woody notes. In the mouth, we discover a full and fleshy wine, combining finesse and character. A gentle wine, with a great cellaring potential that should be served with the best dishes.

Food and wine pairings: Buttered Turbot, Saint-Pierre Fish with Cream, Oysters Sabayon, Mont d'Or Cheese

Cellaring potential: from 12 to 15 years

