



CHÂTEAU DE MEURSAULT

CLIMAT CARD MEURSAULT CLOS DES GRANDS CHARRONS



CLIMAT & TERROIR

It is one of the spearheads of our Meursault thanks to an exceptional terroir revealed in a careful vinification and aging.

Operated vineyard surface: 85 ares

Appellation: Meursault

Soil: hard well-drained Jurassic limestone

Grape variety: Chardonnay

Exposure: East / South-East

Location: from top to middle of the hillside

VINIFICATION & AGEING

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 (35%) and in oak barrels of one or two years

Time of ageing: 15 to 18 months

TASTING

An expressive nose with floral notes developing on ripper aromas. A precise and elegant mouth with a great length making us discover the minerality of the terroir.

Food and wine pairings: Fresh Pasta with Truffles, Pikeperch with White Butter Sauce or Bresse Chicken

Cellaring potential: from 7 to 10 years

