



CHÂTEAU DE MEURSAULT

CLIMAT CARD MEURSAULT DU CHÂTEAU



CLIMAT & TERROIR

This Meursault du Château comes from a blend of five plots of the Meursault appellation.

Operated vineyard surface: 2,8 hectares

Appellation: Meursault

Soil: brown clay-limestone, limestone alluviums

Grape variety: Chardonnay

Exposure: East / South-East

Location: from middle to bottom of the hillside

VINIFICATION & AGEING

The plots are pressed, vinified and matured separately to enable the full expression of their terroir.

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: 12 to 15 months

TASTING

Floral aromas with a hint of stone fruit notes. The mouth is balanced, complex and round. The minerality of the different vineyards brings a great length to the wine.

Food and wine pairings: Crabe Cassolette with Cream, Salmon Tartar, Slice of Foie Gras

Cellaring potential: from 7 to 10 years

