



CHÂTEAU DE MEURSAULT

# CLIMAT CARD MEURSAULT LE LIMOZIN



## CLIMAT & TERROIR

Small Climat very well located that adjoins the best Premiers Crus of the appellation, Les Charmes, Les Genevrières and Les Porusots.

**Operated vineyard surface:** 53 hectares

**Appellation:** Meursault

**Soil:** well-drained clay-limestone composed of Jurassic limestone scree

**Grape variety:** Chardonnay

**Exposure:** East

**Location:** from middle to bottom 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 (30%) and in oak barrels of one or two years

**Time of ageing:** 15 to 18 months

## TASTING

Stone fruit aromas combined with tropical fruit notes and a hint of toasted flavours. The mouth is wide and rich. A good tension brings a great length to the wine.

**Food and wine pairings:** Beef Carpaccio, Sea Fish and Chives Pie, Bresse Chicken with Rosemary

**Cellaring potential:** from 7 to 10 years

