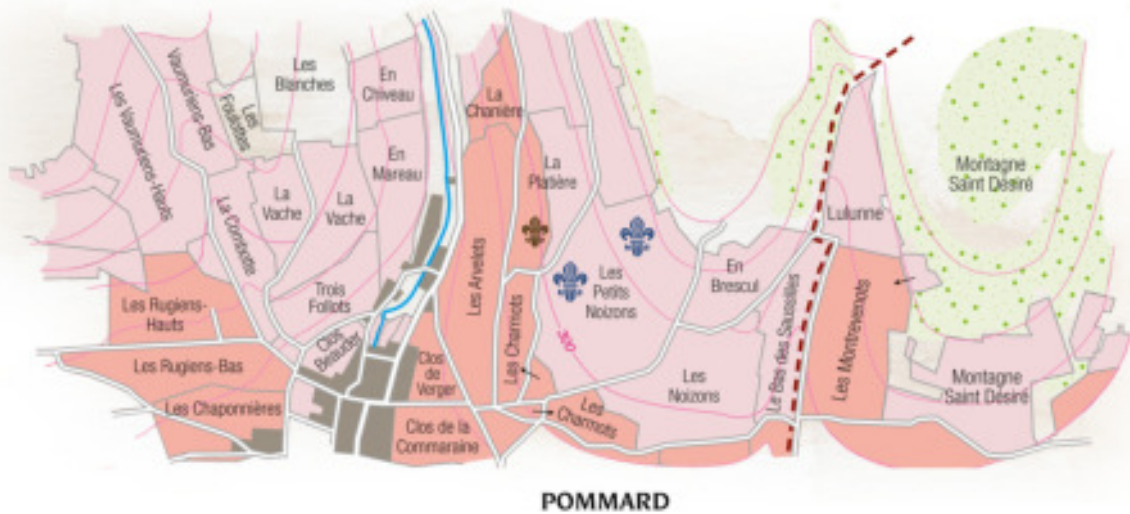




CHÂTEAU DE MEURSAULT

CLIMAT CARD POMMARD LES PETITS NOIZONS



CLIMAT & TERROIR

The term « Petits Noizons » comes from the Burgundian dialect « Les Nosroyes » which means walnut. A land covered with walnuts owned by the Duchess of Burgundy Alix de Verger during the 13th century.

Operated vineyard surface: 1,05 hectares

Appellation: Pommard

Soil: brown clay-limestone located on old alluvial

Grape variety: Pinot noir

Exposure: South

Location: top of the hillside

VINIFICATION & AGEING

Due to a blend of two plots at the top of the hillside, above Pommard, this wine reminds us all the character of its terroir.

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 (35%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation

Time of ageing: 15 months

TASTING

The nose reveals black fruit tastes (blackcurrant, blackberry) mixed with roasted coffee notes. Full-bodied in the mouth, it reminds us the typical structure of the wines from Pommard with lots of fruits and melted tanins.

Food and wine pairings: Grilled Lamb Shoulder with Rosemary, Grilled Prime Rib with Pepper, Suckling Pig with Ceps

Cellaring potentiel: from 10 to 12 years

