



CHÂTEAU DE MEURSAULT

CLIMAT CARD PULIGNY-MONTRACHET PREMIER CRU CHAMP CANET



CLIMAT & TERROIR

Reputed Premier Cru from Puligny which has its place in the closed circle of the greatest white wines in the world.

Operated vineyard surface: 58 ares
Appellation: Puligny-Montrachet
 Premier Cru
Soil: gravel clay-limestone

Grape variety: Chardonnay
Exposure: East
Location: top 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

Rich and complex nose with floral notes and some ripe fruits. The mouth is wide, elegant and mineral, balanced and complex with a great length.

Food and wine pairings: Citrus Langoustines, Brioche Foie Gras, Pear Dessers, Vanilla Millefeuille

Cellaring potential: from 12 to 15 years

