



CHÂTEAU DE MEURSAULT

## CLIMAT CARD SAVIGNY-LÈS-BEAUNE



### CLIMAT & TERROIR

On the north coast, the Savigny-Lès-Beaune vineyard is a rather late terroir which produces very fresh whites.

**Operated vineyard surface:** 2,6 hectares    **Grape variety:** Chardonnay  
**Appellation:** Savigny-Lès-Beaune    **Exposure:** East – South  
**Soil:** clay-limestone and gravel    **Location:** top of the hillside

### VINIFICATION & AGEING

The grapes coming from different plots are pressed, vinified and matured separately to let the terroirs fully express themselves.

**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 (20%), in oak barrels of one or two years and in stainless steel vats

**Time of ageing:** 12 to 15 months

### TASTING

A typical bouquet with tropical fruit aromas and woody notes. The smooth and generous mouth also shows a lot of freshness.

**Food and wine pairings:** Burgundy Marbled Parsley Ham, Mushroom Ravioli, Pickled Vegetables Terrine

**Cellaring potential:** From 3 to 5 years

