



CHÂTEAU DE MEURSAULT

CLIMAT CARD VOLNAY PREMIER CRU CLOS DES CHÊNES



CLIMAT & TERROIR

Located at around 270 meters above the sea level, at the top of the hillside, the Clos des Chênes is the perfect spot to observe both Volnay and Meursault terroirs.

Operated vineyard surface: 2,63 hectares

Appellation: Volnay Premier Cru
Soil: marly limestone

Grape variety: Pinot noir

Exposure: East / South-East

Location: top of the hillside

VINIFICATION & AGEING

The quality of the terroir and the exposure of the Clos des Chênes provide concentrated little grapes which requires less actions during the vinification.

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 (30%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation

Time of ageing: 15 to 18 months

TASTING

The bouquet reveals the unique character of this wine: gentle but fleshy with black fruit aromas. This Volnay shows a great power in the mouth, finishing on tight tannins. Great ageing potential.

Food and wine pairings: Rabbit Ballotine, Saint-Nectaire Cheese

Cellaring potential: from 12 to 15 years

