



CHÂTEAU DE MEURSAULT

FICHE CLIMAT BOURGOGNE CHARDONNAY



CLIMAT & TERROIR

Faithful expression of the Chardonnay grape harvested in the town of Meursault.

Operated vineyard surface: 90,58 ares	Grape variety: Chardonnay
Appellation: Bourgogne	Exposure: North/South
Soil: deep clay-limestone	Location: bottom of the hill-side, in plain

VINIFICATION & AGEING

After manual sorting, pressing, and settling, the alcoholic fermentation in oak barrels lasts 10 days. Then, the wine is aged on lees for 12 months (25% new oak barrel, oak barrels of one or two years). During the first 6 months, stirring on lees twice a month reveals richness and complexity.

TASTING

Fresh fruits aromas, such as apricot and peach. The mouth is fresh, gentle with a good richness and tension on the finish.

Food and wine pairings: Tapas or grilled salmon steak

Cellaring potential: from 3 to 5 years.

