



CHÂTEAU DE MEURSAULT

CLIMAT CARD ALOXE-CORTON PREMIER CRU LES MARÉCHAUDES



CLIMAT & TERROIR

This beautiful Climat of Aloxe-Corton Premier Cru that gives wines well balanced between density and freshness.

Operated vineyard surface: 70 ares

Appellation: Aloxe-Corton
Premier Cru

Soil: clay-limestone

Grape variety: Pinot noir

Exposure: East / South-East

Location: bottom of the hill-side

VINIFICATION & AGEING

Manual sorting before destalking the grapes, followed by optic sorting in order to select the most beautiful the berries which are put into thermoregulated stainless steel vats for 15 to 18 days of cold maceration. Alcoholic fermentation lasts 5 to 6 days. The fermentation may be punctuated by push down and pumping over in order to obtain a soft and complete extraction. Ageing of 18 months in new oak barrels (40%) and in oak barrels of one or two years.

TASTING

This superb climat of Aloxe-Corton Premier Cru gives wines well balanced between density and freshness. The nose gradually opens up during the aeration with aromas of ripe red fruits and fresh notes. Good length on the palate with woody notes.

Food and wine pairings: Pâté or Saint-Nectaire

Cellaring potential: 12 à 15 ans

