



CHÂTEAU DE MEURSAULT

## CLIMAT CARD BEAUNE BEAUFOUGETS



### CLIMAT & TERROIR

The climat is located just inside the Beaune Premiers Crus plots, next to Pommard.

**Operated vineyard surface:** 20,82 ares

**Appellation:** Beaune

**Soil:** light clay-limestone, gravel

**Grape variety:** Chardonnay

**Exposure:** East

**Location:** bottom of the hill-side

### 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

The nose develops floral and white fruit notes. In the mouth, this wine shows finesse and gentleness combined with a great length.

**Food and wine pairings:** A carpaccio of scallops, a sole meunière

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

