



CHÂTEAU DE MEURSAULT

## CLIMAT CARD BEAUNE PREMIER CRU BLANCHES FLEURS



### CLIMAT & TERROIR

Located to the north of Beaune appellation, the name's place refers to the fruit trees exploited in the past on these slopes which were covered with white flowers at flowering time.

**Operated vineyard surface:** 83,67 ares  
**Appellation:** Beaune Premier Cru  
**Soil:** clay-limestone  
**Grape variety:** Chardonnay  
**Exposure:** East / South-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

Robe or et cristalline. Bouquet intense aux senteurs de fleurs mêlées de notes fruitées, vanillées et briochées. Finale persistante et élégante donne à ce vin une grande opulence.

**Food and wine pairings:** Aperitif, Bresse poultry in sauce

**Cellaring potential:** from 7 to 10 years

