



CHÂTEAU DE MEURSAULT

CLIMAT CARD BEAUNE PREMIER CRU FÈVES



CLIMAT & TERROIR

Climat characterized by the finesse and the remarkable balance of its wines.

Operated vineyard surface: 61 ares

Grape variety: Pinot noir

Appellation: Beaune Premier Cru

Exposure: South

Soil: clay-limestone, gravel and sandy

Location: mid-slope

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 15 months in new oak barrels (33%) and in oak barrels of one or two years.

TASTING

The nose reveals intense black fruits aromas and woody notes. Full-bodied and deep in the mouth. The fruit is supported by fresh tanins. The long and generous finish let us discover a touch of minerality.

Food and wine pairings: Veal Medallion, duck breasts, roasted quails

Cellaring potential: from 12 to 15 years

