



CHÂTEAU DE MEURSAULT

## CLIMAT CARD BEAUNE PREMIER CRU GRÈVES



BEAUNE

### CLIMAT & TERROIR

In old French, Grèves meant "stony". This well-drained soil is also suitable for the vine growing. It offers a typical wine from Beaune.

**Operated vineyard surface:** 0,49 hectares

**Appellation:** Beaune Premier Cru

**Soil:** clay-limestone composed of limestone cherts and sandy soils

**Grape variety:** Pinot noir

**Exposure:** East

**Location:** bottom of the hillside

### 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

Powerful bouquet with notes of red fruits. Smooth palate, with sweet and crunchy fruit, melded tannins, and a long and very precise finish.

**Food and wine pairings:** Roasted partridge with chestnuts, flank steak with shallots, wild boar stew with ceps, brie de Meaux cheese

**Cellaring potential:** from 12 to 15 years

