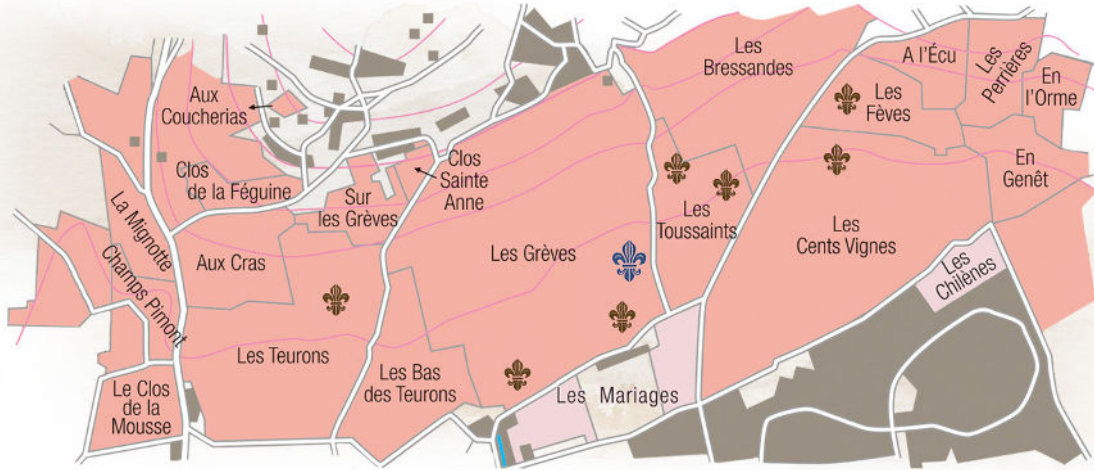




CHÂTEAU DE MEURSAULT

# CLIMAT CARD BEAUNE PREMIER CRU GRÈVES LES TROIS JOURNAUX



BEAUNE

## CLIMAT & TERROIR

In the heart of Les Grèves, the area of this plot represents 3 days of work that a horse can achieve.

<b>Operated vineyard surface:</b> 1 hectare	<b>Grape variety:</b> Pinot noir
<b>Appellation:</b> Beaune Premier Cru	<b>Exposure:</b> East
<b>Soil:</b> clay-limestone, almost sandy	<b>Location:</b> middle 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

Open nose with fresh red fruits with a hint of vanilla woodiness. Elegant and well-balanced on the palate, with delicate, silky tannins.

**Food and wine pairings:** Norman partridge, stuffed onions with veal, duck stew, terrine of lamb

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

