



CHÂTEAU DE MEURSAULT

CLIMAT CARD BEAUNE PREMIER CRU GRÈVES



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

Bouquet puissant sur des notes de fruits rouges. Bouche suave, sur un fruit doux et croquant, avec des tanins fondus et une finale longue et très précise.

Accords mets & vins : Roasted partridge with chestnuts, flank steak with shallots, wild boar stew with ceps, brie de Meaux cheese

Garde & conservation : 12 à 15 ans

