



CHÂTEAU DE MEURSAULT

CLIMAT CARD BEAUNE PREMIER CRU LES-CENT-VIGNES



CLIMAT & TERROIR

Name coming from «En Sanvignes», a village dating from the Gallo-Roman era. The vineyards around beared its name which became «CENT VIGNES».

Operated vineyard surface: 1,95 hectares

Appellation: Beaune Premier Cru

Soil: argilo-calcaire sablonneux

Grape variety: Pinot noir

Exposure: East

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

TASTING

The nose releases ripe red fruits aromas such as cherry. With a fleshy texture and a fine aromatic power, this wine has a great finish associated with silky tanins.

Food and wine pairings: Snails cassolette à la Vigneronne, quail pie with ceps, goat cheese

Cellaring potential: from 12 to 15 years

