



CHÂTEAU DE MEURSAULT

CLIMAT CARD BEAUNE PREMIER CRU TEURONS



CLIMAT & TERROIR

This gravel plot is protected from the wind and is always warm. Thus, the grapes ripe faster, making it one of the best terroirs in Beaune for Pinot Noir.

Operated vineyard surface: 53,97 ares

Appellation: Beaune Premier Cru
Soil: clay-limestone composed of small limestones stones

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

Expressive bouquet with spices and crunshy black fruits. The attack on the palate is direct. A round and fleshy wine with a lot of elegance and a great length.

Food and wine pairings: Poulard with mushrooms, veal with lemon, almond tartelette

Cellaring potential: from 12 to 5 years

