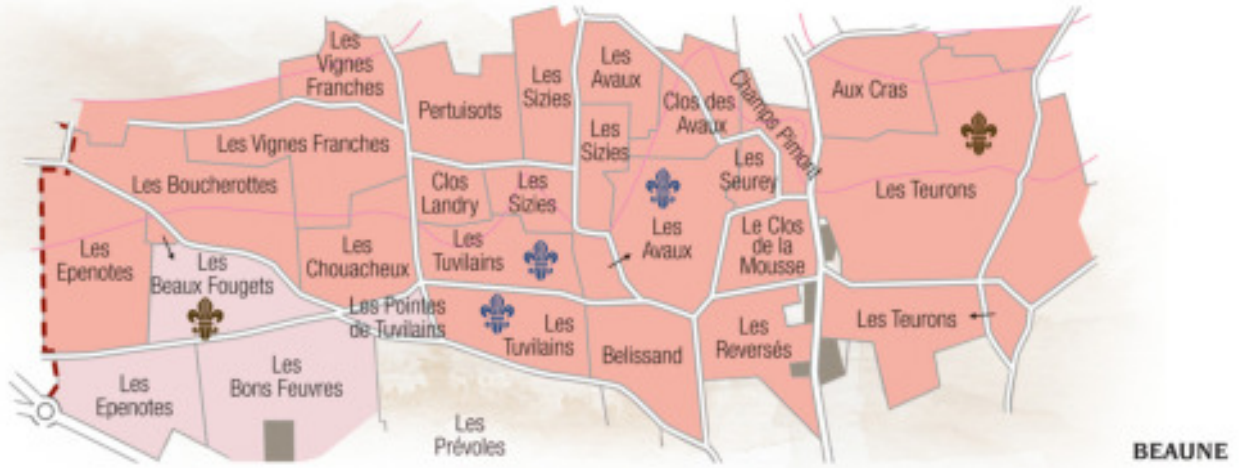




CHÂTEAU DE MEURSAULT

CLIMAT CARD BEAUNE PREMIER CRU



CLIMAT & TERROIR

This Beaune Premier Cru is a blend of three plots from Beaune vineyard: Blanches Fleurs, Clos du Roi, Teurons, Avaux et Fèves.

Operated vineyard surface: 2,4 hectares

Appellation: Beaune

Soil: deep clay-limestone, shallow clay-limestone

Grape variety: Pinot noir

Exposure: East / South-East

Location: from middle to 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

Intense nose with ripe fruits and roasted coffee notes. A typical wine from Beaune vineyard in the mouth, combining freshness, red fruits aromas and character.

Food and wine pairings: Grilled duck breast, roasted salmon, roasted chicken, grilled red meat

Cellaring potential: from 7 to 10 years

