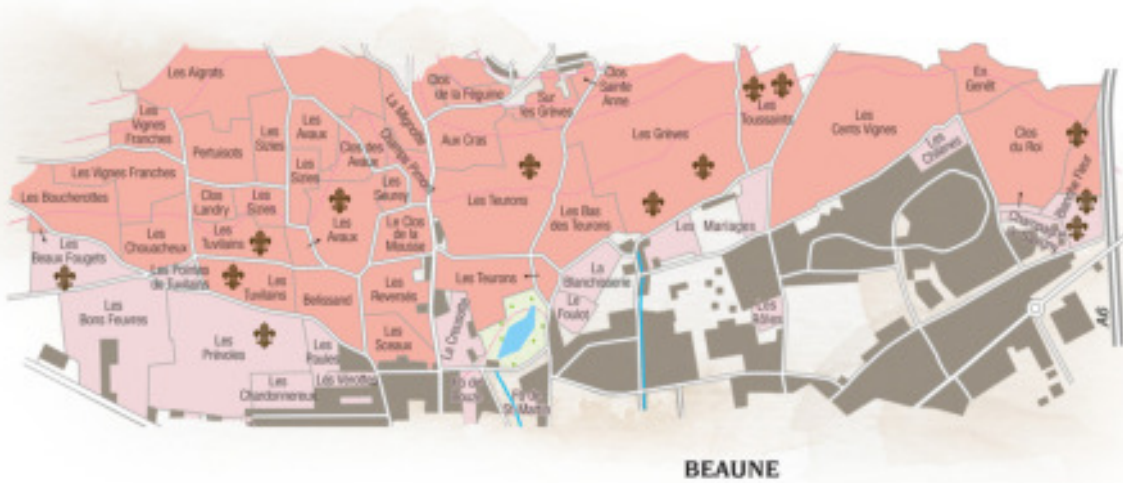




CHÂTEAU DE MEURSAULT

CLIMAT CARD
BEAUNE



CLIMAT & TERROIR

Blend of three plots located on Les Beaux Fougets, Les Prévoles and Blanches Fleurs, which bring complexity to the wine.

Operated vineyard surface: 1,1 hectares

Appellation: Beaune

Soil: deep clay-limestone, gravel and dry

Grape variety: Pinot noir

Exposure: South

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 is marked by toasted and spicy notes. The mouth reveals a fruity wine with supple tanins.

Food and wine pairings: Seafood tagliatelle, rib seak or roasted sea bass

Cellaring potential: from 5 to 7 years

