



CHÂTEAU DE MEURSAULT

## CLIMAT CARD BOURGOGNE ALIGOTÉ



### CLIMAT & TERROIR

Aligoté is a white grape variety that produces frank and pleasant wines.

**Operated vineyard surface:** 75 ares  
**Appellation:** Bourgogne  
**Soil:** deep clay

**Grape variety :** Aligoté  
**Exposure:** East  
**Location:** bottom of the hill-side, in plains

### VINIFICATION & AGEING

After manual sorting, pressing, and settling, the alcoholic fermentation in oak barrels lasts 10 days. Then, the wine is aged on lees for 12 months (25% new oak barrel, oak barrels of one or two years). During the first 6 months, stirring on lees twice a month reveals richness and complexity.

### TASTING

The fresh nose reveals lemon notes. The attack is lively and develops citrus aromas. Some tension at the end.

**Food and wine pairings:** shellfish and snails

**Cellaring potential:** from 3 to 5 years

