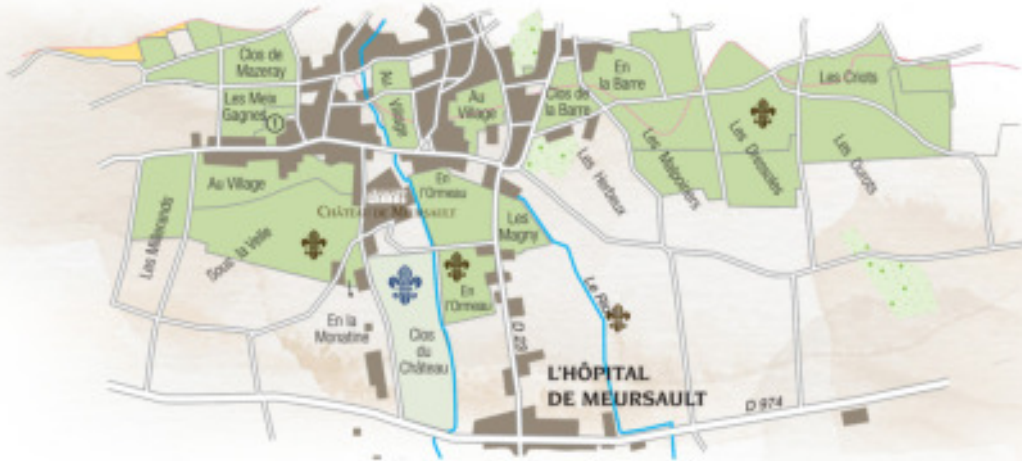




CHÂTEAU DE MEURSAULT

## CLIMAT CARD BOURGOGNE CLOS DU CHÂTEAU



### CLIMAT & TERROIR

The Clos receives particular attention due to its location in the park of the Château. Real ambassador of our wines, it is vinified and aged like one of our best Meursault Premiers Crus.

**Operated vineyard surface:** 7,5 hectares

**Appellation:** Bourgogne

**Soil :** clay-limestone and gravel

**Grape variety:** Chardonnay

**Exposure:** East

**Location:** in the park of  
Chateau de Meursault

### 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 nose expresses white flowers, stone fruits and buttered bread notes. The mouth is mineral and elegant. A delicate oaky accent brings extra length in the mouth while keeping a good balance..

**Food and wine pairings:** Roasted Cod with Citrus Polenta, Roasted Sea Bass with Anise and Lemon

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

