



CHÂTEAU DE MEURSAULT

## CLIMAT CARD BOURGOGNE PINOT-BEUROT



### CLIMAT & TERROIR

The word «beurot» refers to the grey, grey-pink or brown tint of its grapes, referring to the traditional clothes worn by the Cistercian monks.

**Operated vineyard surface:** 24 ares  
**Appellation:** Bourgogne  
**Soil :** hard Jurassic limestone composed of limestone scree and marls

**Grape variety:** Chardonnay  
**Exposure:** East  
**Location:** mid-slope

### 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

Pleasant aromas of subtle tropical and stone fruits such as apricot, peach or lychee. The mouth is wide and balanced combining acidity and a rich, pea round body.

**Food and wine pairings:** veal blanquette or goat cheese

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

