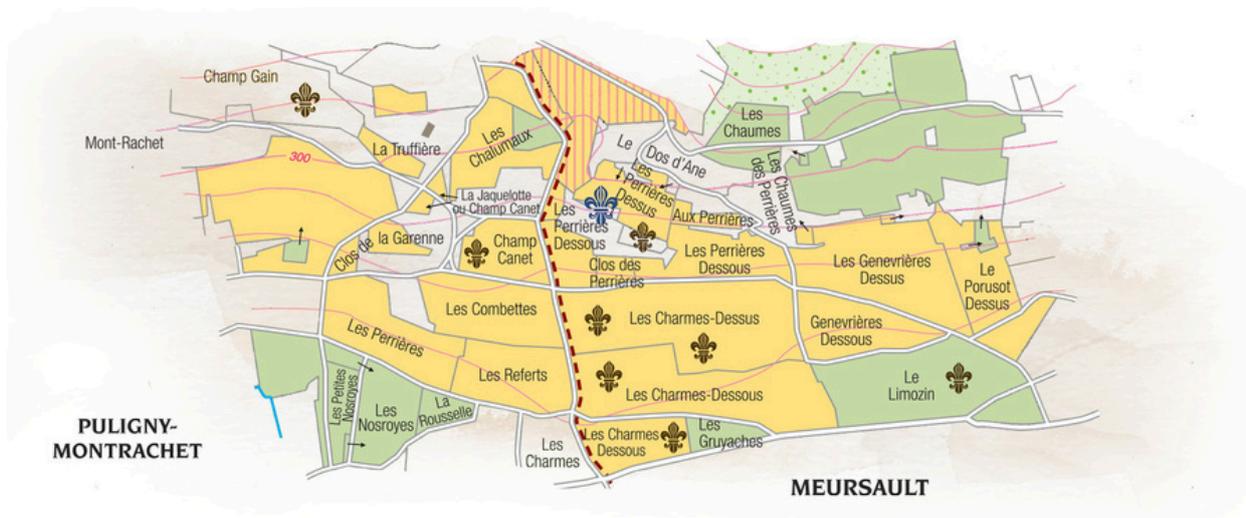




CHÂTEAU DE MEURSAULT

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 scress and marls

Grape variety: Pinot Gris

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.

