



CHÂTEAU DE MEURSAULT

CLIMAT CARD BOURGOGNE TERROIR D'EXCEPTION



CLIMAT & TERROIR

This Burgundy wine is called Terroir d'Exception because it adjoins the Meursault Perrières. This small plot gives a wine to the minerality and finesse inherited from its noble neighbor.

Operated vineyard surface: 0,87 hectares

Appellation: Bourgogne

Soil: hard Jurassic limestone composed of limestone screes 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

The nose expresses white flower notes supported by roasted aromas. The mouth reveals an exceptional minerality coming from the terroir providing a great elegance and freshness.

Food and wine pairings: Gougères, Cep Risotto, Tomme de Montagne Cheese

Cellaring potential: From 5 to 7 years

