



CHÂTEAU DE MEURSAULT

## CLIMAT CARD BOURGOGNE DU CHÂTEAU



### CLIMAT & TERROIR

This cuvee is a blend from three plots, located in Savigny-lès-Beaune and Pommard.

**Operated vineyard surface:** 5,6 hectares

**Appellation:** Bourgogne

**Soil:** brown clay-limestone

**Grape variety:** Pinot noir

**Exposure:** South

**Location:** bottom of the hill-side, in the plain

### VINIFICATION & AGEING

Manual sorting before destalking the grapes, followed by optic sorting in order to select the most beautiful the berries which are put into thermoregulated stainless steel vats for 15 to 18 days of cold maceration. Alcoholic fermentation lasts 5 to 6 days. The fermentation may be punctuated by push down and pumping over in order to obtain a soft and complete extraction. Ageing of 15 months in new oak barrels (33%) and in oak barrels of one or two years.

### TASTING

This cuvee offers a rich and generous Bourgogne with black fruits notes. The mouth is round with a great finish.

**Food and wine pairings:** Poached eggs in wine sauce, ham with Epoisses cream, andouillettes

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

