



CHÂTEAU DE MEURSAULT

CLIMAT CARD CORTON GRAND CRU LES MARÉCHAUDES



CLIMAT & TERROIR

This Grand Cru is characterized by a solid structure, massive tannins and high acidity that give it a great balance.

Operated vineyard surface: 1,5 hectares

Appellation: Corton Grand Cru

Soil: clay-limestone

Grape variety: Pinot noir

Exposure: East / South-East

Location: middle of the hill-side

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 18 months in new oak barrels (40%) and in oak barrels of one or two years.

TASTING

This renowned Grand Cru offers a nose with notes of black fruits such as blackberry or blackcurrant. It has a powerful, generous and well structured palate with silky tannins. Nice length.

Food and wine pairings: Tournedos Rossini

Cellaring potential: from 12 to 15 years

