



CHÂTEAU DE MEURSAULT

CLIMAT CARD CORTON-VERGENNES GRAND CRU



CLIMAT & TERROIR

The name of this Climat probably comes from Versennes, which designates a sloping Climat.

Operated vineyard surface: 8 ares
Appellation: Corton Grand Cru
Soil: calcaire très caillouteux

Grape variety: Pinot noir
Exposure: East / South-Est
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

Nez aux arômes de fruits frais, précédant une bouche ronde et fruitée, avec des saveurs de sous-bois et de cuir.

Food and wine pairings: Pièce de bœuf rôtie ou grillée, Gibiers braisés, Fromages à croûte lavée et bleus

Cellaring potential: from 12 to 15 years

