



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: very stony limestone

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

Nose with aromas of fresh fruits, followed by a round and fruity palate, with flavors of undergrowth and leather.

Food and wine pairings: Roasted or grilled beef, braised game, washed-rind cheeses, and blue cheeses.

Cellaring potential: from 12 to 15 years

