



CHÂTEAU DE MEURSAULT

CLIMAT CARD CORTON-VERGENNES GRAND CRU



CLIMAT & TERROIR

Facing East, this plot is characterized by a very light and stony soil absorbing the heat from the sun's first rays that it diffuses throughout the day. It is an early sector whose grapes always reach perfect maturity.

Operated vineyard surface: 18,20 ares

Appellation: Corton Grand Cru

Soil: limestone and gravel composed of Jurassic limestone scree

Grape variety: Chardonnay

Exposure: East / South-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 18 months (33% 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

Stone fruit aromas with delicate woody notes. In the mouth, we discover a full and fleshy wine, combining finesse and character. A gentle wine, with a great cellaring potential that should be served with the best dishes.

Food and wine pairings: Buttered Turbot, Saint-Pierre Fish with Cream, Oysters Sabayon, Mont d'Or Cheese

Cellaring potential: from 12 to 15 years

