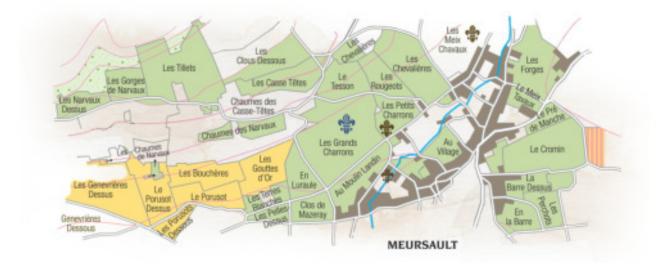


CLIMAT CARD MEURSAULT CLOS DES GRANDS CHARRONS



CLIMAT & TERROIR

It is one of the spearheads of our Meursault thanks to an exceptional terroir revealed in a careful vinification and aging.

Operated vineyard surface: 85 ares **Appellation:** Meursault **Soil:** hard well-drained Jurassic limestone **Grape variety:** Chardonnay **Exposure:** East / South-East **Location:** from top to middle of the hillside

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 12 months (25%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

An expressive nose with floral notes developping on ripper aromas. A precise and elegant mouth with a great length making us discover the minerality of the terroir.

Food and wine pairings: Fresh Pasta with Truffles, Pikeperch with White Butter Sauce or Bresse Chicken

Cellaring potential: from 7 to 10 years

