



CHÂTEAU DE MEURSAULT

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 developing 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

