



CHÂTEAU DE MEURSAULT

CLIMAT CARD MEURSAULT LE LIMOZIN



CLIMAT & TERROIR

Small Climat very well located that adjoins the best Premiers Crus of the appellation, Les Charmes, Les Genevrières and Les Porusots.

Operated vineyard surface: 53 hectares

Appellation: Meursault

Soil: well-drained clay-limestone composed of Jurassic limestone screes

Grape variety: Chardonnay

Exposure: East

Location: from middle to bottom 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

Stone fruit aromas combined with tropical fruit notes and a hint of toasted flavours. The mouth is wide and rich. A good tension brings a great length to the wine.

Food and wine pairings: Beef Carpaccio, Sea Fish and Chives Pie, Bresse Chicken with Rosemary

Cellaring potential: from 7 to 10 years

