



CHÂTEAU DE MEURSAULT

# CLIMAT CARD MEURSAULT LES DRESSOLES



## CLIMAT & TERROIR

This place located in the lower part of Meursault appellation, gives ample and bold wines. The name of this place, surrounded by paths, probably comes from old French "Dresse", which means path.

<b>Operated vineyard surface:</b> 91,9 ares	<b>Grape variety:</b> Chardonnay
<b>Appellation:</b> Meursault	<b>Exposure:</b> South
<b>Soil:</b> well-drained clay-limestone	<b>Location:</b> bottom of the hill-side

## 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

The colour is Yellow gold. The nose open itself on yellow fruit such as apricots. The palate is full, gourmet, woody with a well integrated vanilla. This Meursault Les Dressoles is a long wine with a mineral finish.

**Food and wine pairings:** Fish and shellfish, aperitif

**Cellaring potential:** from 7 to 10 years

