



CHÂTEAU DE MEURSAULT

CLIMAT CARD MEURSAULT PREMIER CRU PERRIÈRES



CLIMAT & TERROIR

As a real jewel of the Château, this Premier Cru is elaborated from our best vineyards. C'est un secteur chaud où le calcaire amène le minéral et l'équilibre.

Operated vineyard surface: 1,12 hectares

Appellation: Meursault Premier Cru

Soil: hard Jurassic limestone

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

Expressive nose with ripe, woody and toasted aromas. The mouth is fresh, wide and generous. The minerality of the climat provides a long finish to the wine.

Food and wine pairings: Walnuts of St Jacques, Roasted prawns, Scampi made of carpaccio

Cellaring potential: from 12 to 15 years

