



CHÂTEAU DE MEURSAULT

CLIMAT CARD MEURSAULT PREMIER CRU LES CHARMES-DESSUS



CLIMAT & TERROIR

For many amateurs, Les Charmes is the most characteristic Climat of Meursault. The Charmes-Dessus are the most qualitative vines of this Climat.

Operated vineyard surface: 3 hectares

Appellation: Meursault Premier Cru

Soil: harsh Jurassic limestone and marly limestone

Grape variety: Chardonnay

Exposure: 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

The nose is rich, powerful and complex with toasted notes and stone fruit aromas. The mouth is rich combining tension and finesse with a great fresh and mineral finish.

Food and wine pairings: Lobster Soufflé, Fried Red Mullet on Hazelnut Tiles with Asparagus, Turbot Filet with Vegetables

Cellaring potential: from 12 à 15 ans

