



CHÂTEAU DE MEURSAULT

CLIMAT CARD MEURSAULT DU CHÂTEAU



CLIMAT & TERROIR

This Meursault du Château comes from a blend of five plots of the Meursault appellation.

Operated vineyard surface: 2,8 hectares

Appellation: Meursault

Soil: brown clay-limestone, limestone alluviums

Grape variety: Chardonnay

Exposure: East / South-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

Floral aromas with a hint of stone fruit notes. The mouth is balanced, complex and round. The minerality of the different vineyards brings a great length to the wine.

Food and wine pairings: Crabe Cassolette with Cream, Salmon Tartar, Slice of Fois Gras

Cellaring potential: from 7 to 10 years

