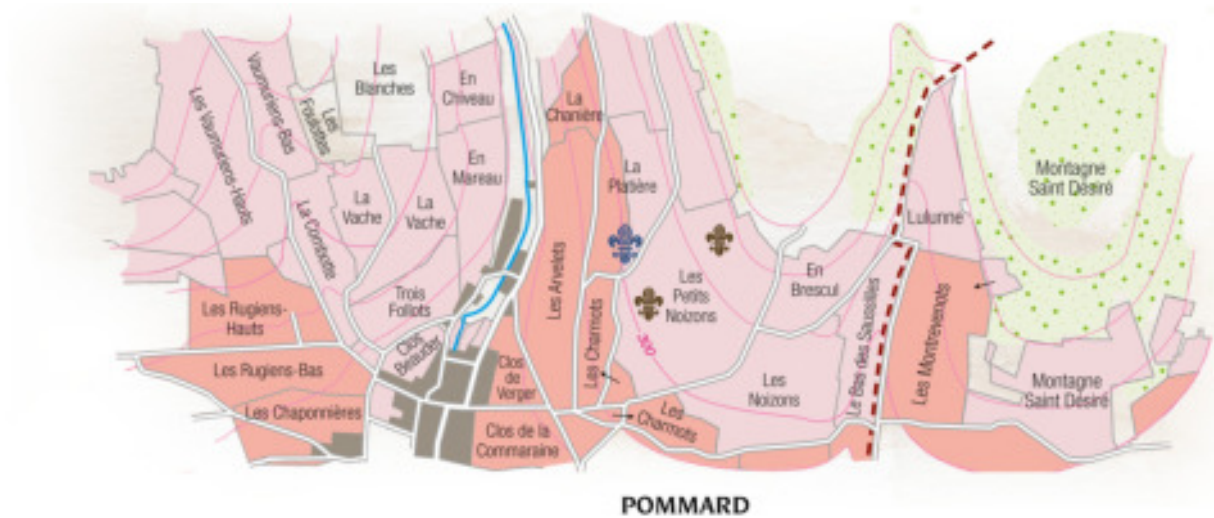




CHÂTEAU DE MEURSAULT

CLIMAT CARD POMMARD CLOS DE LA PLATIÈRE



CLIMAT & TERROIR

Harvested by the Château de Meursault, for the first time in 2018, this place takes its name from the flat stones of its subsoil.

Operated vineyard surface: 3 hectares

Appellation : Pommard
Sol : argilo-calcaire

Grape variety: Pinot noir

Exposure: South / South-West
Location: middle of the hill-side

VINIFICATION & AGEING

Manual sorting before destalking the grapes, followed by optic sorting in order to select the most beautiful the berries which are put into thermoregulated stainless steel vats for 15 to 18 days of cold maceration. Alcoholic fermentation lasts 5 to 6 days. The fermentation may be punctuated by push down and pumping over in order to obtain a soft and complete extraction. Ageing of 15 months in new oak barrels (33%) and in oak barrels of one or two years.

TASTING

It is a wine with a deep and intense ruby colour. The nose is complex and dense on black fruits such as blueberries, its mouth is opulent, well built with tannins still present at the end of the mouth.

Food and wine pairings: Gigot d'agneau confit, pièce de bœuf, grenadins de veau, filet de bœuf aux morilles

Cellaring potential: from 10 to 12 years

