



CHÂTEAU DE MEURSAULT

CLIMAT CARD POMMARD PREMIER CRU CLOS DE LA PLATIÈRE



CLIMAT & TERROIR

Coming from one of the highest Climats of the appellation (300 meters), which makes it, one of the latest in maturity.

Operated vineyard surface: 80 ares
Appellation: Pommard Premier Cru
Soil: clay-limestone

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 18 months in new oak barrels (40%) and in oak barrels of one or two years.

TASTING

The climate of the Platière gives a Pommard with an expressive and complex nose with aromas of blackberries. It has a generous and powerful palate with tannins still present in the finish that the ageing will skate.

Accords mets & vins : Agneau à la broche

Garde & conservation : 12 à 15 ans

