



CHÂTEAU DE MEURSAULT

CLIMAT CARD POMMARD PREMIER CRU CLOS DES ÉPENOTS



CLIMAT & TERROIR

One of the best Premiers Crus of the appellation.

Operated vineyard surface: 3,6 hectares

Appellation: Pommard Premier Cru
Soil: red ferruginous and gravel soil located on old alluvial deposits

Grape variety: Pinot noir

Exposure: East / South-East

Location: bottom 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 nose offers a great aromatic bouquet with black berries and spicy notes. The palate is dense, complex and well-structured, offering black berries aromas and silky tannins.

Food and wine pairings: Roasted Partridge with Chestnuts, Veal Shank with Carrots and Cardamom Confit

Cellaring potential: from 12 to 15 years

