



CHÂTEAU DE MEURSAULT

## CLIMAT CARD PULIGNY-MONTRACHET PREMIER CRU CHAMP CANET



### CLIMAT & TERROIR

Reputed Premier Cru from Puligny which has its place in the closed circle of the greatest white wines in the world.

**Operated vineyard surface:** 58 ares

**Appellation:** Puligny-Montrachet  
Premier Cru

**Soil:** gravel clay-limestone

**Grape variety:** Chardonnay

**Exposure:** East

**Location:** top 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 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

Rich and complex nose with floral notes and some ripe fruits. The mouth is wide, elegant and mineral, balanced and complex with a great length.

**Food and wine pairings:** Citrus Langoustines, Brioche Foie Gras, Pear Desserts, Vanilla Millefeuille

**Cellaring potential:** from 12 to 15 years

