



CHÂTEAU DE MEURSAULT

## CLIMAT CARD SAVIGNY-LÈS-BEAUNE PREMIER CRU LES PEUILLETS



### CLIMAT & TERROIR

«Les Peuillets» is an early terroir that produces wines with a lot of flesh.

**Operated vineyard surface:** 1,62 hectares

**Appellation:** Savigny-Lès-Beaune Premier Cru

**Soil:** clay-limestone, slightly gravel

**Grape variety:** Pinot noir

**Exposure:** 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 15 months in new oak barrels (33%) and in oak barrels of one or two years.

### TASTING

The nose expresses small red and black fruits, blackcurrant, cherry, raspberry and violet. The mouth provides a rich, supple and elegant wine with a good structure.

**Food and wine pairings:** Pork Filet Mignon with Carrots, Pikeperch with Red Butter, Tomme du Morvan Cheese

**Cellaring potential:** from 7 to 10 years

