



CHÂTEAU DE MEURSAULT

## CLIMAT CARD SAVIGNY-LÈS-BEAUNE



### CLIMAT & TERROIR

Several hilltop plots on brown, stony and poor soils that particularly appeal to Pinot Noir.

**Operated vineyard surface:** 3,57 hectares

**Appellation:** Savigny-Lès-Beaune  
**Soil:** clay-limestone and gravel

**Grape variety:** Pinot noir

**Exposure:** Sud

**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 expressive nose reveals red fruit aromas followed by licorice. With age, it evolves frequently towards undergrowth and animal notes. In the mouth, the silky tannins associated with fresh and fruity notes form an elegant and well-structured wine.

**Food and wine pairings:** Saddle of Rabbit Grilled with Fresh Herbs, Mushroom Ravioli, Tuna Grilled with Herbs, Chaource Cheese

**Cellaring potential:** from 5 to 7 years

