



CHÂTEAU DE MEURSAULT

## CLIMAT CARD SAVIGNY-LÈS-BEAUNE



### CLIMAT & TERROIR

On the north coast, the Savigny-Lès-Beaune vineyard is a rather late terroir which produces very fresh whites.

**Operated vineyard surface:** 2,6 hectares  
**Appellation:** Savigny-Lès-Beaune  
**Soil:** clay-limestone and gravel

**Grape variety:** Chardonnay  
**Exposure:** East – South  
**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 12 months (25% 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

A typical bouquet with tropical fruit aromas and woody notes. The smooth and generous mouth also shows a lot of freshness.

**Food and wine pairings:** Burgundy Marbled Parsley Ham, Mushroom Ravioli, Pickled Vegetables Terrine

**Cellaring potential:** From 3 to 5 years

