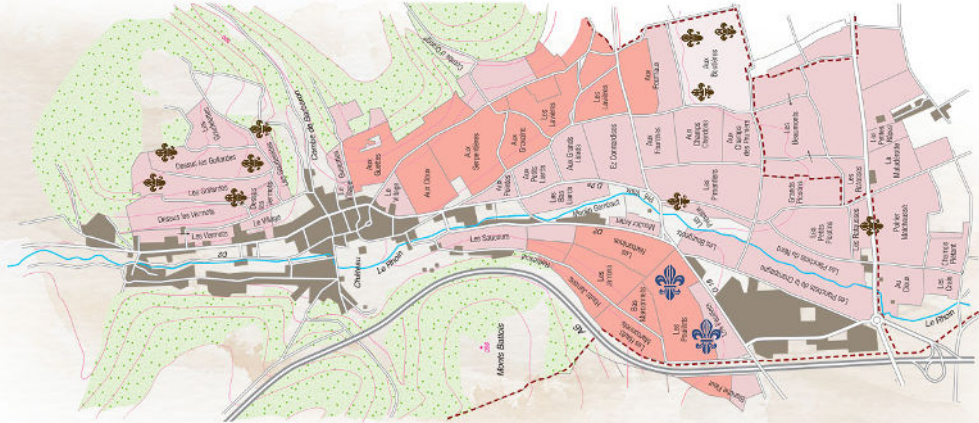




CHÂTEAU DE MEURSAULT

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

SAVIGNY-LES-BEAUNE



BEAUNE

## CLIMAT & TERROIR

This Climat gives red and white wines with a great intensity and with a perfect balance of freshness / maturity.

**Operated vineyard surface:** 0,3 hectares

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

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

**Grape variety:** Chardonnay

**Exposure:** East

**Location:** bottom 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 bright gold robe of beautiful intensity. The well-present tears reveal the roundness and concentration of this Premier Cru, presenting a harmonious and expressive bouquet.

**Food and wine pairings:** Langoustine with citrus fruits, cooked cheese such as Comté or Gruyère

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

