



CHÂTEAU DE MEURSAULT

## CLIMAT CARD VOLNAY PREMIER CRU CLOS DES CHÊNES



### CLIMAT & TERROIR

Located at around 270 meters above the sea level, at the top of the hillside, the Clos des Chênes is the perfect spot to observe both Volnay and Meursault terroirs.

**Operated vineyard surface:** 2,63 hectares

**Appellation:** Volnay Premier Cru  
**Soil:** marly limestone

**Grape variety:** Pinot noir

**Exposure:** East / South-East

**Location:** top of the hillside

### 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 18 months in new oak barrels (40%) and in oak barrels of one or two years.

### TASTING

The bouquet reveals the unique character of this wine: gentle but fleshy with black fruit aromas. This Volnay shows a great power in the mouth, finishing on tight tannins. Great ageing potential.

**Food and wine pairings:** Rabbit Ballotine, Saint-Nectaire Cheese

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

