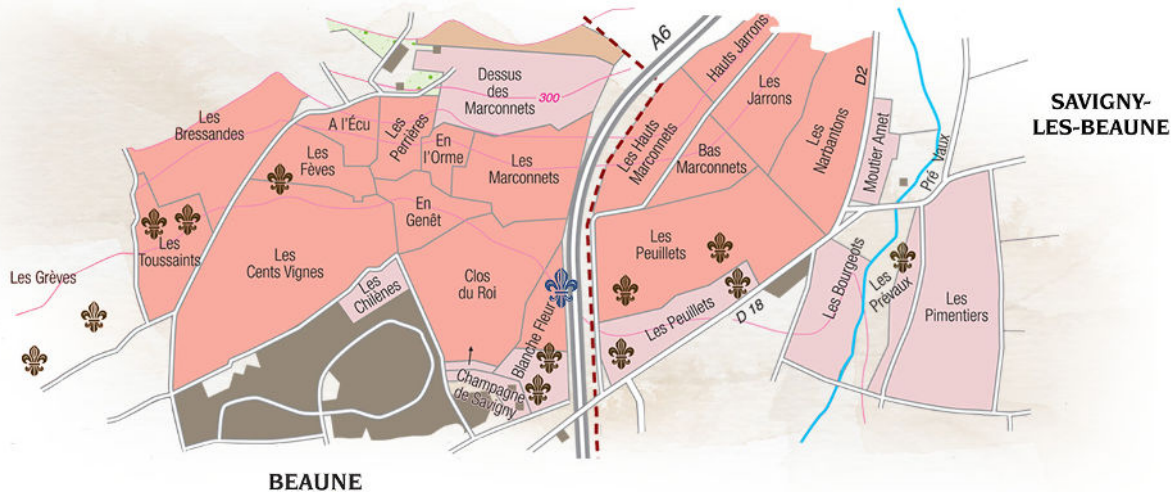




CHÂTEAU DE MEURSAULT

CLIMAT CARD BEAUNE PREMIER CRU BLANCHES FLEURS



CLIMAT & TERROIR

Located to the north of Beaune appellation, the name's place refers to the fruit trees exploited in the past on these slopes which were covered with white flowers at flowering time.

Operated vineyard surface: 83,67 ares
Appellation: Beaune Premier Cru
Soil: clay-limestone
Grape variety: Chardonnay
Exposure: East / South-East
Location: bottom of the hill-side

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

Golden and crystalline robe. Intense bouquet with scents of flowers mixed with fruity, vanilla, and brioche notes. Persistent and elegant finish gives this wine great opulence.

Food and wine pairings: Aperitif, Bresse poultry in sauce

Cellaring potential: from 7 to 10 years

