



CHÂTEAU DE MEURSAULT

## CLIMAT CARD MEURSAULT LE LIMOZIN



### CLIMAT & TERROIR

Small Climat very well located that adjoins the best Premiers Crus of the appellation, Les Charmes, Les Genevrières and Les Porusots.

**Operated vineyard surface:** 53 ares

**Appellation:** Meursault

**Soil:** well-drained clay-limestone composed of Jurassic limestone screes

**Grape variety:** Chardonnay

**Exposure:** East

**Location:** from middle to 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

Stone fruit aromas combined with tropical fruit notes and a hint of toasted flavours. The mouth is wide and rich. A good tension brings a great length to the wine.

**Food and wine pairings:** Beef Carpaccio, Sea Fish and Chives Pie, Bresse Chicken with Rosemary

**Cellaring potential:** from 7 to 10 years

