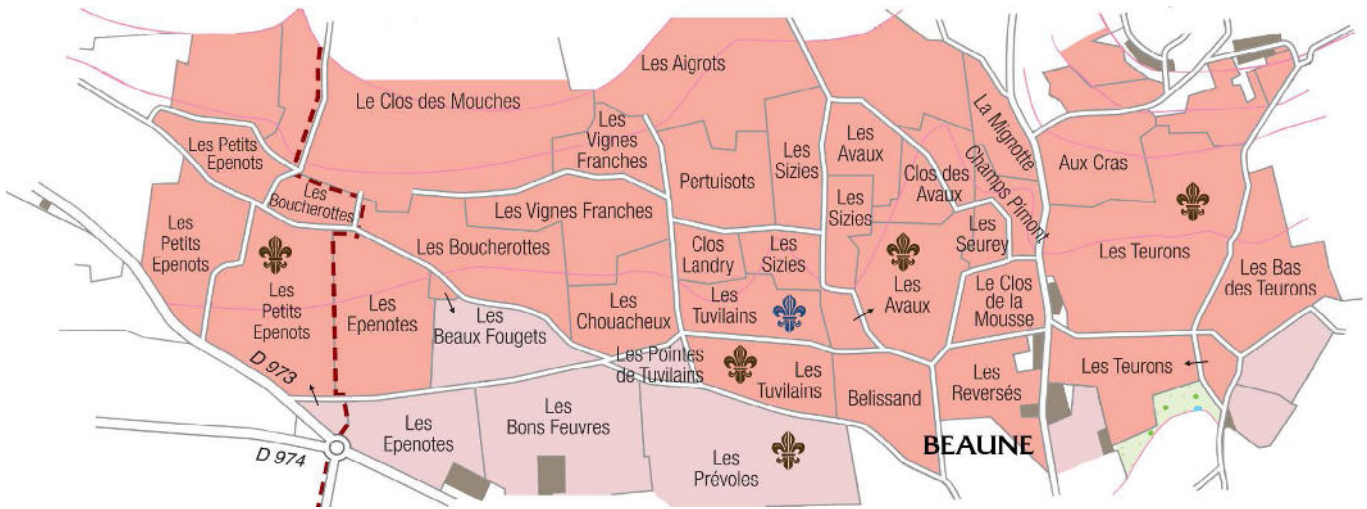




CHÂTEAU DE MEURSAULT

CLIMAT CARD BEAUNE PREMIER CRU TUVILAINS



CLIMAT & TERROIR

Situated in the southern part of the Beaune Premier Cru appellation, at the bottom of the hillside, this plot has deep, slightly stony soil. Its location allows it to benefit from the sun's rays for most of the day.

Operated vineyard surface: 52,47 ares	Grape variety: Chardonnay
Appellation: Beaune Premier Cru	Exposure: East
Soil: light clay and limestone, gravelly	Location: Bottom of the hill

VINIFICATION & AGEING

After manual sorting, pressing and settling, the alcoholic fermentation takes place in barrels for 10 days, then the wine is aged on the lees for 15 months in oak barrels, 30% new barrels, barrels of one or two wines. During the first 6 months, stirring of the lees every two weeks to bring richness and complexity.

TASTING

Precise nose that evokes white fruits with some floral touches. The mouth is ample and fresh with a precise finish.

Food and wine pairings: Poultry and veal in cream sauce, River fish.
Cellaring potential: from 12 to 15 years

