



CHÂTEAU DE MEURSAULT

CLIMAT CARD CORTON-CHARLEMAGNE GRAND CRU



CLIMAT & TERROIR

Facing South West, this plot is characterized by a white and stony soil absorbing the heat of the sun which it diffuses throughout the day. This is a fairly late-ripening sector where the grapes need time to reach perfect ripeness.

Operated vineyard surface: 15,83 ares

Appellation: Corton-Charlemagne
Grand Cru

Soil: White marls

Grape Variety: Chardonnay

Exposure: South West

Location: middle of a steep
slope

VINIFICATION & AGEING

After manual sorting, pressing and settling, the alcoholic fermentation takes place in barrels for 15 days, then the wine is aged on the lees for 18 months in oak barrels, 30% new barrels and barrels of one or two wines. During the first 3 months, stirring of the lees every two weeks to bring richness and complexity.

TASTING

Golden color. A very powerful, full-bodied wine with notes of pear and citrus fruit on the nose. The palate is perfectly balanced between fullness of flavour and sharp freshness. Intense and infinite finish.

Food and wine pairings: Cod with white butter, Oysters in sabayon, Mont d'or

Cellaring potential: from 12 to 15 years

