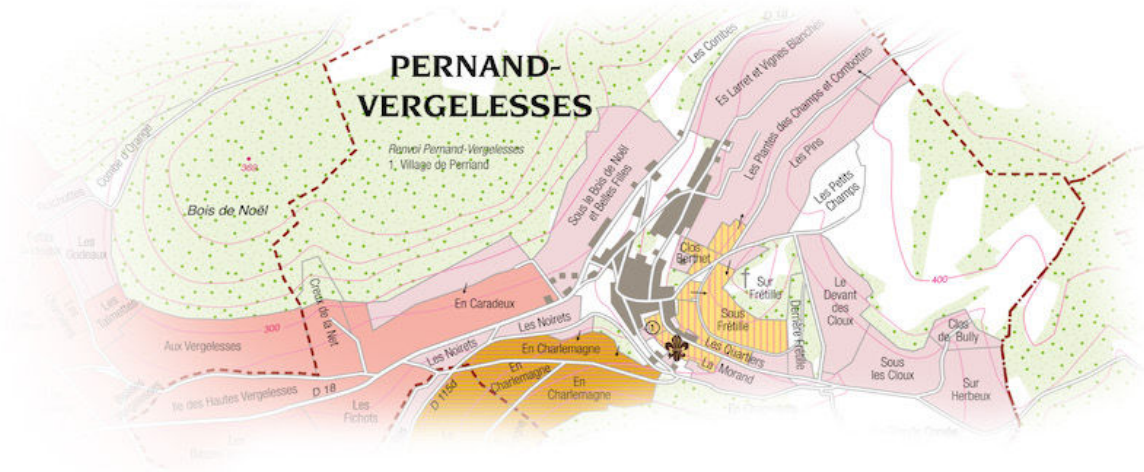




CHÂTEAU DE MEURSAULT

## CLIMAT CARD PERNAND-VERGELESSES PREMIER CRU SOUS FRÉVILLE



### CLIMAT & TERROIR

Facing South, this plot is characterized by a light brown, moderately stony soil. Looking at the Corton hillside, this is a fairly late-ripening sector where the grapes need time to reach perfect ripeness.

**Operated vineyard surface:** 12,12 ares

**Appellation:** Pernand-Vergelesses

**Soil:** From the very chalky marl of Pernand's alteration

**Grape Variety:** Chardonnay

**Exposure:** South

**Location:** middle of a steep slope ( $\approx 25\%$ )

### 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 15 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. Open nose with citrus aromas, some notes of almond, and a toasted woodiness. The palate is perfectly balanced, supported by a great mineral freshness that lingers long in the finish.

**Food and wine pairings:** Wild mushroom risotto, Seafood platter, Grilled trout with seasonal vegetables

**Cellaring potential:** from 5 to 8 years

