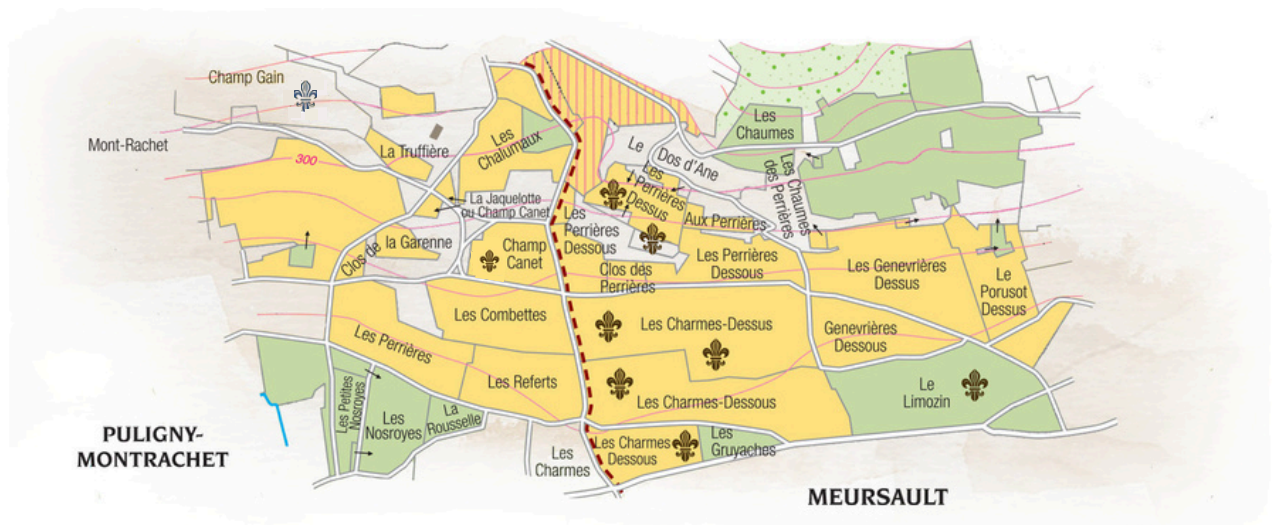




CHÂTEAU DE MEURSAULT

CLIMAT CARD PULIGNY-MONTRACHET PREMIER CRU CHAMP GAIN



CLIMAT & TERROIR

A premier cru grown at high altitude, where the grapes ripen more slowly.

Operated vineyard surface: 31 ares
Appellation : Puligny-Montrachet
 Premier Cru
Sol : gravel clay-limestone

Grape variety: Chardonnay

Exposure: East

Location: At an altitude of 275 metres,
 surrounded by forest

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 18 months (33% 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

This rare Puligny-Montrachet Premier Cru combines finesse, elegance and a long finish. Aromas of white flowers, citrus and exotic fruits give way to toasty, woody and roasted notes. On the palate, it is full-bodied and well-balanced, combining a smooth texture with mineral tension. A captivating wine.

Food and wine pairings: Crayfish gratin, roast monkfish

Cellaring potential: from 12 to 15 years

