



MEURSAULT

« A Meursault full of pleasure thanks to the combination of these two complementary vineyards. »

CLIMAT(S) & SURFACE

Les Crotots [0,1157 Ha] & Les Grands Charrons [0,1450 Ha]

CHARACTERISTICS OF THE VINEYARD

These two lieux-dits are planted on a calcareous-clay soil are very typical for Meursault. The vines there are a mature 30 years old.

PRODUCTION

About 1800 bottles are produced each year.

VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After a very gentle pneumatic pressing over about two and a half hours, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts (deposit from the must) settle naturally. The clear juice is put in French oak barrels. For this wine, we use approximately 30 % of new oak barrels. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, we will stir to extract the complex flavours from the fine lees, but always according to our tasting analysis. Between 15 and 18 months later, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

TASTING NOTES

The blend of these two complementary climates make a well-balanced wine. The pale golden colour confirm a nice grape maturity. In the nose dry fruits notes are associated with mineral hints. The mouth is full of pleasure, large and well-balanced.

FOOD & WINE PAIRING

This Meursault is very pleasant with a «à la Gaston Gérard» Chicken (with a cream and cheese sauce). Ideal for an evening buffet.

