

MEURSAULT

Surface : 0.36 hectares

Average production : 48hl/ha

Age of vines : 40 years

Grape variety: Chardonnay

Ageing:

French oak barrels

Origin of wood: Allier and Bertranges

25 % of new oak.

Wine remained 24 months in barrels.

Viticulture:

Pruning style: Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Winemaking:

The grapes are pressed upon arrival at the winery. We practice a fermentation with a low temperature to keep all the flavours.

We start the alcoholic fermentation in vats to have a regular fermentation, then when alcoholic fermentation is running we put the wine into barrels. We use only natural yeasts to keep the charm and character of each wine.

Maturing:

In French oak barrels. The malolactic fermentation is performed in barrels with ageing on fine lees.

We made a fining to have clearer wine, then we filtered it lightly to remove impurities (a light deposition in a bottle does not alter any taste in the wine) Bottling in favourable lunar day.

Characteristics:

Pale yellow colour, offers a nose plenty of fruit flavours : peach, melon, apricot and exotic fruits. The palate is also very intense with a long finish on minerality.

Serve between 12°C and 14°C ; keep 5 to 7 years.

Wine pairings:

Prawn cocktail avocado, grilled sea bass

stew of veal in a cream sauce - Beaufort cheese

