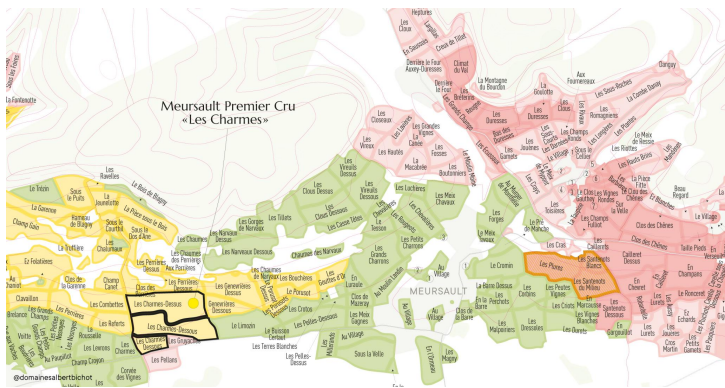


MEURSAULT PREMIER CRU "LES CHARMES" DOMAINE DU PAVILLON



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR

Calcareous clay soil
Surface area of the vineyard : 2,89 ac
Age of vines : 35-40 years old



PRESENTATION

Located at the very heart of the Côte de Beaune, Meursault is one of Burgundy's flagship villages and among its most celebrated. It is cited as being the capital of Burgundy's great white wines.

The "Les Charmes" Premier Cru is a top-quality Climat that features two types of terroirs - clayey soil in the lower part of Charmes-Dessous, which yields opulent, generous Meursaults, and finer soil, more similar to the limestone parent rock, in Charmes-Dessus that yields airier, more mineral, chiseled wines.

We are lucky to own two plots in Charmes-Dessus and one plot in Charmes-Dessous. The combination of the two results in a nectar that is particularly complex and perfectly balanced.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (30 to 35% new barrels) for 14 to 16 months.

TASTING

Generous, charming nose featuring notes of candied lemon, almonds, white flowers, spices and freshly baked bread. Complex and full bodied on the palate, with a slight mineral tautness that lends this wine perfect balance. Long, delectable finish with accents of brioche and spices.

SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 5 to 7 years.

FOOD PAIRINGS

Finely prepared fine fish and crustaceans

Poultry and white meats, roasted or served in a cream sauce

Recipe suggestion: snacked scallops, saffron sauce

QUOTES

Decanter: 94/100 (2022)

James Suckling: 95/100 (2020)

Wine Spectator: 92/100 (2019)

