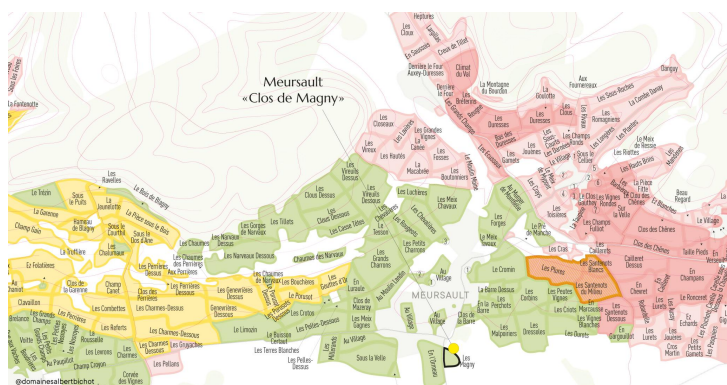


## MEURSAULT "CLOS DE MAGNY"

### DOMAINE DU PAVILLON



#### LOCATION

Bourgogne

#### VARIETAL

Chardonnay

#### TERROIR

Calcareous clay soil containing white marls  
Surface area of the vineyard : 1,11 ha



#### 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 diversity in the soil type and depth and the nature of the slope has a significant influence on the wines. Though they are always magnificently opulent, some may feature varying expressions of minerality.

Our plot du Clos de Magny is located in the village of Meursault, on the axis of an ancient road built by monks that linked the hospital of Meursault - a historic building - with the Cîteaux cross.

#### 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 (20 to 30% new barrels) for 14 to 16 months.

#### TASTING

Rich nose combining scents of white and yellow-fleshed fruit with delicate floral nuances and a touch of toast. Full bodied and silky on the palate, this wine boasts lovely freshness that lends it perfect balance. The finish is long, flavourful and hints at brioche.

#### SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 3 to 5 years and more.

#### FOOD PAIRINGS

Finely prepared fish and seafood

Roasted or stewed white meats and poultry

#### QUOTES

Allen Meadows: 88/100 (2018)

