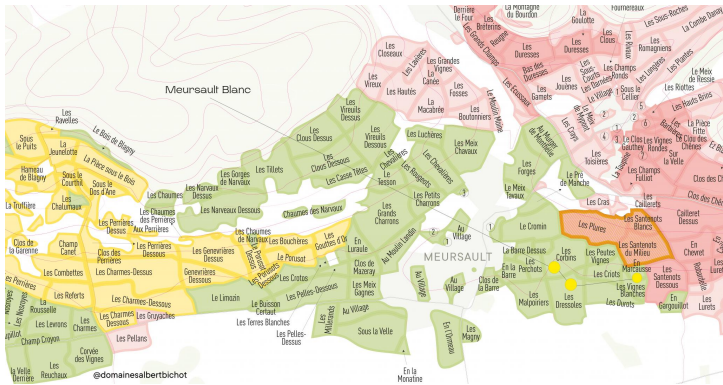


# MEURSAULT DOMAINE DU PAVILLON



LOCATION  
Bourgogne

VARIETAL  
Chardonnay

## TERROIR

Calcareous clay soil containing white marls  
Surface area of the vineyard : 3,30 ha  
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 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.

Such is the case of our Meursault Domaine du Pavillon, a wine crafted from grapes hailing from 3 plots with very different, though complementary characteristics.

## 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

Complex nose featuring lightly toasted notes that mingle with elegant floral nuances, underpinned by notes of white and yellow-fleshed fruit. Rich and silky on the palate, this wine's volume is perfectly balanced by bold freshness. Its long, highly aromatic finish is reminiscent of 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

Wine Advocate: 89/100 (2022)

Decanter: 92/100 (2021)

Wine Spectator: 89/100 (2020)

