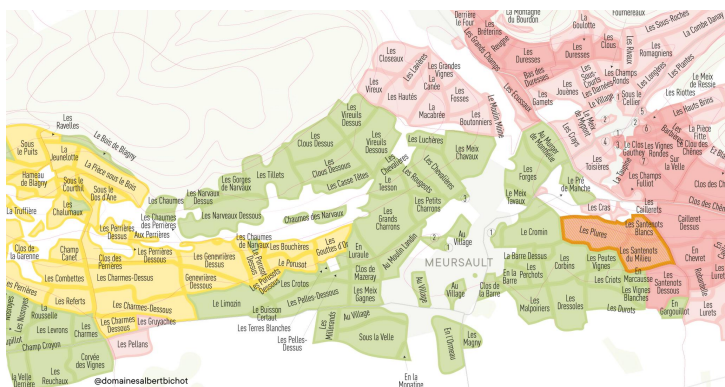




LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Calcareous clay soil containing white marls

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.

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

Delicate nose with scents of flowers and fruit, such as hawthorn and peach, underpinned by toasted notes. This rich, silky wine is structured and well balanced. It boasts remarkable length on the palate with a hint of sucrosity and lovely minerality.

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 Spectator: 90/100 (2022)

James Suckling: 91/100 (2020)

Wine Spectator: 90/100 (2019)

