Production area

Meursault is an appellation from the Côte de Beaune. Its Premier Cru vineyards total 107.5 hectares. In Burgundian dialect, the term means “worn stone”.

Origins

The subsoil is mainly clay and limestone. This wine is made from different vines located halfway up the slope with South Southwest exposure.

Varietal

100% Chardonnay

Vinification and maturing

The grapes were handpicked and hand sorted as soon as they arrived at the winery. They were then pressed in a pneumatic press which allows for perfect extraction of the juice without over pressing the grapes. The wine was vinified and aged in barrels with a proportion of 20% new oak and aged on the lees for 10 months with occasional stirring.

Tasting notes

COLOUR : Gold.
NOSE : Aromas of honeysuckle and vanilla.
PALATE : Lovely attack with flavours of white fleshed fruit, especially peach. Full-bodied with good length.

Food and wine pairing

Lobster, crayfish, poultry or veal in cream sauce, foie gras and blue cheese.

Serving suggestions

12 to 14°C

Ageing potential

12 years