Production area

Meursault is an appellation from the Côte de Beaune. Its Premier Cru vineyards total 107.50 hectares. “Les Cras” derives its name from the word “crai” which refers to its stony terrain.

Origins

The subsoil is mainly clay and limestone. Grapes for this wine come from south-south-west facing vines located on the upper part of the slope, on the side where the red grapes are grown.

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 14 months with occasional stirring.

Tasting notes

COLOUR : Gold.
NOSE : Lightly toasted citrus aromas.
PALATE : Lovely fruit on the palate. Beautiful minerality on the finish.

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