



MEURSAULT

Côte de Beaune

100 % Chardonnay

AOC Village

The vineyard:

Calcareous clay with white marls

Vinification:

Oak barrels
 15 to 35 % new oak
 6 weeks to 2 months

Ageing:

100 % oak barrels
 15 to 35 % new oak
 14 to 16 months

Located at the heart of Burgundy's Côte de Beaune, Meursault is one of the region's best-known and most famous villages as it is considered to be the capital of Burgundy's great white wines. Images of the town hall's multi-coloured tiled roof are familiar to wine lovers around the world. The diversity in the nature and depth of soils and slopes strongly influences the wines more or less on the opulence, and the presence or not of predominant minerality.

Tasting notes

Based on notes of toast and a touch of vanilla, the nose opens up to a pleasing fruity-floral bouquet with nuances of white peach and hawthorn. This well-balanced, structured wine is long on the palate with a hint of sucrosity and gorgeous minerality.

Food/wine pairing

Ideal with fine fish or seafood, you can also serve this wine with white meats, poultry and full-flavoured cheeses.

Serving and cellaring

Serve between 12 and 13°C. (54°F - 55°F)

This wine is ready to drink or may be laid down for 3 to 5 years or more.

