



BOURGOGNE



MEURSAULT

Surface : 295 hectares.

Appellation : Meursault

Location: Meursault

Soil : white marls

Grape variety : chardonnay

Harvest : by hand.

Wine making : traditional with 3 weeks maceration

Ageing : in vat



History

With the vineyards of Puligny, Chassagne and Blagny, Meursault belongs to the so-called Côte des Blancs. The wines of Meursault are extremely charming and subtle.

A large affluent village, Meursault is at the head of a basin, occupying the southern part of the Côte de Beaune.



Soil

The vineyards are spread over gentle slopes, between 230 and 360 meters above sea level. The eastern orientation is ideal, allowing maximum sunlight.

The concentration of white marl in a calcareous setting explains why there is a predominance of white wine production as this type of soil is best suited to the Chardonnay grape.



Wine

- Color: A nice bright gold color.

- Nose: Bouquet of dried or bitter almonds, foliage, the crust of hot bread and the Reinette apple.

- Taste: In the mouth, this wine is very solid with so much smoothness that it could be described as « unctuous ». The persistence of taste is amazing.



Service

White Meursault ages slowly and over a long period.

It is generally at its best between 8 and 15 years.

With time the perfumes become stronger and the wines acquire an even greater smoothness. These are sensuous wines.

The cold would be an enemy to these rich and scented white wines. The ideal serving temperature is that of a good cellar (12 to 14°C).

The strength and suppleness of Meursault make these wines ideal partners for food which is both rich and spicy, hot or cold: foie gras, fish in a cream sauce, shellfish in a sauce, poultry with cream, blanquettes, strong cheeses (very ripe Epoisses, Munster, Roquefort), with their rich flavor, are surprisingly enhanced by the full-bodied wine.