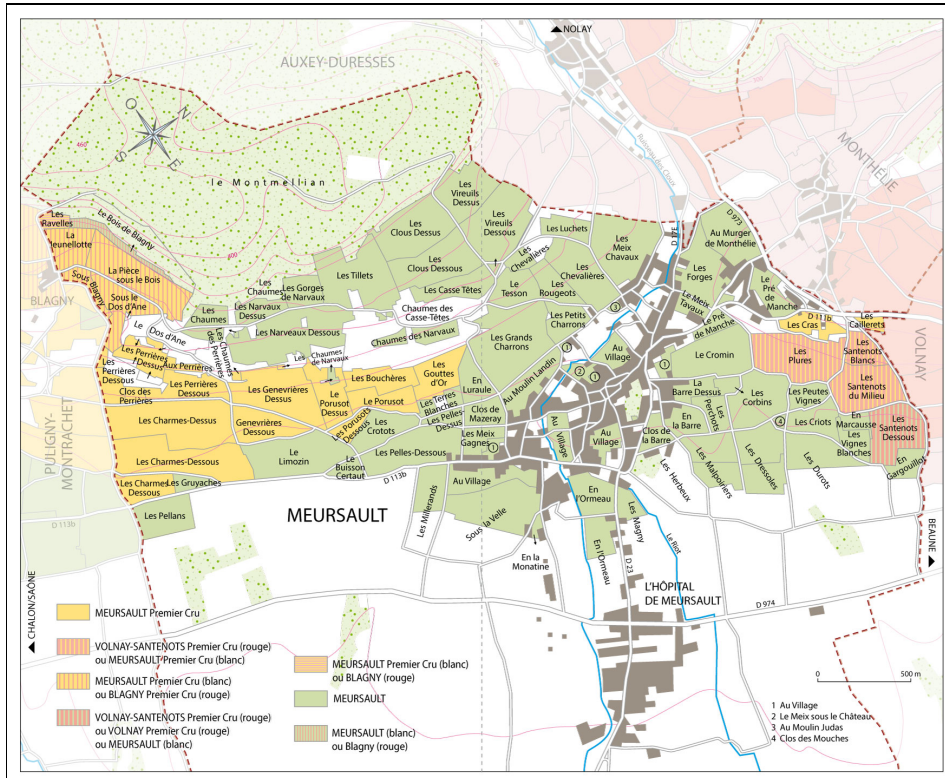
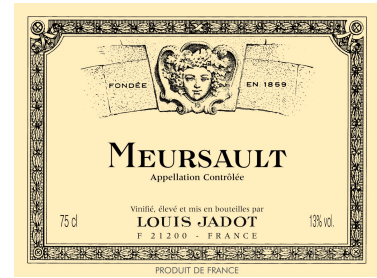


Côte de Beaune

MEURSAULT

Appellation Village

Chardonnay



LOCATION

Meursault is the centre of the four communes (Meursault, Blagny, Chassagne and Puligny) comprising that part of the Côte de Beaune known as the «Côte des Blancs», named for the quality and predominance of its white wines. Meursault's vineyards are the most extensive of the Côte de Beaune. There are approximately 30 percent in nine Premiers Crus and 70 percent in village vineyards.

VINEYARD INFORMATION

The vineyards are spread over gentle slopes, between 230 and 360 metres above sea level. The eastern orientation is ideal, allowing maximum sunlight. Chalky soils with white marl is best suited to the Chardonnay grape. Meursault is exclusively made with Chardonnay grapes.

VINIFICATION AND MATURATION

Grapes are harvested by hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by our cooperage. 1/3 are new barrels. Aging usually lasts 15 months on fine lies before bottling.

GOOD TO KNOW



WINE SERVING TEMPERATURE

12-14



AGING POTENTIAL

5 to 10 years,
depending on
the vintage

