

Meursault

LES CHARRONS

VINEYARD

The vines are located in the town of Meursault. The plot "Les Grands Charrons" is located in the center of the village, next to the climate "Les Gouttes d'Or".

An exposure to the Levant, a clay-limestone substrate, rich in iron oxide, deeper and alluvial at the bottom of the hillside, proof of the power of wine, more limestone and stony at the top, proof of finesse.

Chardonnay. The pruning is done in Guyot with various green work (disbudding, trellising, topping). The average age of the vines is 55 years.

VINIFICATION

Manual harvesting, sorting on vines. In the winery, after a slight crushing, the grapes are pressed using our pneumatic presses. Following a slight settling, the grape must is put into 228-liter French oak barrels (15% new barrels) in which alcoholic and malolactic fermentations will take place in yeasts and indigenous bacteria. Aging is done on fine lees for 15 months. Without mashing. A month before bottling, the wine from the different barrels is racked in vats. Bottling according to the rhythms of the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.



TASTING NOTES

Delicious bouquet with hints of almond, white fruits, acacia flower, peach without forgetting this smoky type evoking rubbed stone; a mouth both full on the attack, but very straight followed by a long finish.

PAIRINGS

Grilled, poached or meunières fish. Sautéed prawns pepper and salt. Poultry with cream. Comté, beaufort.

SERVICE

12°C