

Meursault

LES CLOUS

VINEYARD

Wine from the climate "les Clous" located to the west of the village of Meursault.

Many identical marls to the Grand Cru Corton-Charlemagne (only topography and altitude change).

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VINIFICATION

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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

A brilliant and golden color. A fine nose marked by citrus notes. A palate with mineral character, a very good acidity that announces a great aging potential.

PAIRINGS

Various grilled, poached or in sauce fish, foie gras, cheeses.

SERVICE

12 °C