

Meursault

LES NARVAUX

VINEYARD

The vines are located in the commune of Meursault, an ideal climate for the "Villages", east exposure giving the grapes a good acidity content.

Clay and limestone.

Chardonnay . Guyot pruning with different seasonal processes in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches).The vines are 40 years old.

VINIFICATION

Manual harvest, 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. The aging is done on fine lees for 18 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

On the palate a great minerality and complexity, balanced with aromas of white flowers. Elegant wine appearing among the best climates in Meursault Village.

PAIRINGS

Sea food, grilled fishes, white meats.

SERVICE

14°C

Sale point : a wine from a village level but with a premier cru complexity. Considered as a premier cru among the professionals. An ideal wine to pair with food.