

Meursault

LES TILLET

VINEYARD

The wine from the climate "Les Tillets" is located to the west of the town of Meursault, next to the climate "Les Clous".

On the same calcareous vein as the Meursaults «Narvaux».

Chardonnay. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 45 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 16 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 limpid, brilliant dress with lots of sparkle. A deep and mineral nose with notes of fresh butter and citrus zest. A full, fat and concentrated palate with a beautiful mineral finish.

PAIRINGS

Grilled, poached or meunières fish. Fish in sauce such as pike with white butter or salmon with sorrel.

SERVICE

12°C