

# Meursault

## LE LIMOZIN

### VINEYARD

The vines located in the commune of Meursault come from the climate «Le Limozin», below the climate «Les Genevrières Dessous».

Clay and limestone.

Chardonnay. The pruning is done in Guyot with various green jobs (disbudding, trellising, topping). The average age of the vines is 35 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 clear, straw-yellow colour. A nose with intense aromas of white peach, citrus and some mineral notes. A mouth where one finds a very fresh and fleshy minerality.

### PAIRINGS

Beef carpaccio, seafood pie with chives, Bresse chicken with rosemary.

### SERVICE

12°C