

Meursault 1er Cru

LES PERRIÈRES

VINEYARD

The climate "Les Perrières" is the great terroir of the commune of Meursault. The plot is located in a place called 'Les Perrières du Dessous', next to the 'Clos Des Perrières'. Calcareous brown soils on marl marls and limestones from the Jurassic period. Chardonnay. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 75 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

Aromas of citrus, white flowers and fresh butter. On the palate, the wine is perfectly typified by Perrières, both very complex, elegant and chiseled. A pure palate with a nice mineral salinity in the final.

PAIRINGS

Crustaceans, scallops, prawns, langoustines, sashimi, grilled fish.

SERVICE

12°C