

# Meursault

## VIEILLES VIGNES

### VINEYARD

The village of Meursault is one of the most prestigious villages of the Côte de Beaune. This wine comes from the following climates: 'Corbins', 'Les Forges', 'Sous la Velle', 'le Pré de Manche' and 'les Vireuils'.

The soil present an old limestone rock from the Callovian and a marly stone from the Argovien.

Chardonnay. The pruning is done in Guyot with various works in green (de-budding, trellising, decaying). The average age of vines is 50 years

### 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 500-litre French oak barrels (10% 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 full-bodied and structured wine, accompanied by floral notes and nuts. On the palate a rich and creamy attack, supported by a beautiful freshness.

### PAIRINGS

Crustaceans, white meats, sweetbreads with morels, Bresse chicken with cream.

### SERVICE

12°C