



MEURSAULT

Acreage	0.5435 hectares
Grape variety	Chardonnay
Age of vines	40 years
Soil	Blends of two terroirs: 'Les Forges' (red ochre earth) and 'Magnys' (on gravel)
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	4,500 bottles
Laying down	From 2 to 8 years depending on the vintage

VINIFICATION

Fermentation	Starting out in stainless steel vats, the wines are then put into barrels for barrel fermentation
Maturation	12 months in barrels using 20% new barrels

TASTING NOTES

The robe is limpid and brilliant with a silver reflection. Depending on age, its colour will tend to green-gold or bronze. On the nose, aromas of flowers dominate (hawthorn, acacias, elderflower, fern, lime blossom, verbenas) and are balanced by its natural minerality (flint) with a light citrus scent. With age, it will develop aromas of honeyed hazelnuts. On the palate, it proves to be a rich, opulent wine with a lot of character.

FOOD PAIRING

A wine for both surf and turf. Seafood pairs wonderfully: grilled shellfish, such as lobster, or a scallop fricassee. Alternatively, it is perfect with foie gras, veal haunch, or creamy poultry. It also accompanies blue cheeses very well.

Serve at 12 to 14°C