Meursault
Premier Cru

“Les Charmes”

SOILS : Clay, silt, limestone and chalk
GRAPE VARIETY : Chardonnay

VINEYARD & TERROIR

The plots are located in the Côte de Beaune, south-west of the village of Meursault and in Puligny-Montrachet. ‘Charmes’ comes from the word “chaumes”, which in old Burgundian dialect meant land devoid of vegetation. The large amount of white marl in the chalky soil provides a favourable environment for the development of the Chardonnay grape variety.

WINEMAKING & AGING

Traditional vinification process with indiginous yeast. The ageing process begins in oak barrels of which 30 % is new oak, for 10 months, followed by the wine being transferred into elliptical cement vats on fine lees and aged for a further 14 months.

Tasting

- A brilliant golden colour. The nose is beautifully complex, with subtle notes of vanilla and buttered bread. The bouquet is sustained by delicate aromas of white fruit. Fruity and rich on the palate, with great finesse.
- This Premier Cru is the perfect accompaniment to elaborate dishes such as ricotta risotto or lobster bisque.
- Best serverd at 12-14°C.

