Meursault

"Les Narvaux"

SOILS : Clay, silt, limestone and chalk

GRAPE VARIETY : Chardonnay

VINEYARD & TERROIR

Appellation from the Côte de Beaune, "Les Narvaux" is located on the higher slopes of Meursault village. Great location, this plot is higher in altitude and overlooks the valley. The name comes from the old French dialect "Vaux" which used to mean valley. The soi lis low in clay, relatively deep and very rocky. This type of soil allows for optimal and natural drainage for the vines. Perfect to create a raffined and full bodied style of wine.

WINEMAKING & AGING

Traditional vinification process usuing indiginous yeast. The ageing process takes place in oak barrels of which 30 % is new oak, for 14 months, the wine is then transferred into elliptical cement vats for a further ageing of 8 months on fine lees.

Tasting

- Dazzling gold colour with green reflections. A well refined nose, reveling in white flowers and aromas of roasted almonds. A stunning minerality on the palate, representing beautifully the soils its made from, expressing a long and seductive finish.
- Matches perfectly with scallops, pork chops cooked in crea or turkey and chanterelles. Also of course with cheeses such as Comté or Roblechon.
- Best served between 12 – 14°C.

