Meursault

SOILS : Clay, silt, limestone and chalk

GRAPE VARIETY : Chardonnay

VINEYARD & TERROIR

An emblematic region from the Côte de Beaune, Meursault is considered as one of the best Chardonnay's not only in Burgundy but in the world. Thanks to the complexe soil types of limestone chalk and clay, the Chardonnay grape thrives in this region. East/South-East facing, the vines benefit from long sunny days allowing for optimal ripeness balanced with the freshness and minerality from the chalk and limestone ; the rich clay adds depth and structure to these golden wines. Our Meursault is a blend of 7 different plots which give a beautiful representation of the complex soils.

WINEMAKING & AGING

Traditional vinification process using indiginous yeast. The ageing process starts in french oak barrels of which 25 % is new oak, for 12 months, followed by a further 8 months where the wine is transferred into elliptical cement vats and aged for 8 months on fine lees.

Tasting

- Shiny, golden pale yellow with green reflections. An almond and roasted walnut bouquet with aromas of white flowers. Long finish, well structured with an aromatic complexity.

- Goes perfectly with veal or chicken in white sauce. When paired with grilled prawns, lobster or langoustine, the aromatic intensity and the crispy texture of the fish plays off beautifully with the perfectly balanced Meursault.

- Best served between 12 – 14°C.

