



Meursault Le Limousin

Parcels : Le Limozin

Acreage : 0.10 hectare

Cépage : Chardonnay

Type of soil : clay-limestone and deep

Years of planting : 1971

Winemaking process and aging : everything is done on the domain to take care of the grapes the best we can.

Grapes are harvested by hands using small bins of 600 litres. Sorting is done in the vineyard then the whole grapes are pressed.

Wine is aged in wood barrels for fourteen months (with 10% of new barrels renewed every year) followed by three to four months in tanks.

Bottling is done using gravity and decided regarding on the moon calendar.

Tasting : the nose opens with a nice expression of ripe yellow fruits followed by a pure mouths with good length.

Ideal temperature to drink : 10 to 12°C

Aging : from two to twelve years