



Meursault

Parcels : Les Chaumes and Les Pellans

Acreage : 0.41 hectare

Cépage : Chardonnay

Type of soil : clay-limestone, stony and deep

Years of planting : 1957 for Les Pellans and 1999 for Les Chaumes

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 a year (with 10% of new barrels renewed every year) followed by four to five months in tanks.

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

Tasting : the nose opens on pleasant brioche notes, rich in the mouth with a smooth palate.

Ideal temperature to drink : 10 to 12°C

Aging : from one to ten years