# Bourgogne de Vigne en Verre



#### Domain Bitouzet-Prieur

#### Classification:

📥 Village

Région : La Côte de Beaune

Cépage : Chardonnay





# **Température de service** : 8 à 12°C

**Durée de conservation :** 

3 to 9 years

# Meursault "Clos du Cromin" (White)

La Côte de Beaune - Chardonnay

#### Origine

Appellation Meursault village, followed by the name of the climat, a protected walled enclosure (clos) to the northeast of the village, on flat terrain or at the foot of the hill.

The soil here is clay-limestone, with the clay predominating, on stony and even rocky subsoil.

#### Vinification

The grapes are harvested by hand and go directly into the press. The pressing operation is smooth and slow in order to extract the grapes' best constituents. After a light settling, the musts are transferred into French oak barrels (20-25% new oak), where alcoholic fermentation (using indigenous yeasts) will take place, followed by malo-lactic fermentation. After 12-16 months' ageing, the first racking, then a light fining, are carried out. Bottling takes place at the end of the second winter following the harvest.

## Notes de dégustation :

This incisive wine, slightly closed when young, shows a roundness on the finish yet still ages very well. Golden colour, becoming yellow with age.

## Mets d'accompagnements

This Meursault pairs perfectly with all types of raw or cooked fish, as well as refined shellfish, such crayfish croustade (in puff pastry).... It is a superb match for poultry and dishes with a creamy sauce. It is also great with fresh and matured cheeses, if not too strong.