



Classification :



Village

Région : La Côte de Beaune

Cépage : Chardonnay



Meursault (White)

La Côte de Beaune - Chardonnay

Origine

This parcel is located in lieu-dit "les Corbins". The vines are planted on a light and stony soil. They are around 40 years old. This plot is located in the "Les Corbins" *lieu-dit* on light, stony soil resting on one of the rocky outcrops adjacent to the Volnay Santenots. This plot is divided into two parts: one recently replanted and the other dating from 1968.

Vinification

The hand-harvested grapes arrive at the domaine's winery in small tubs. They are immediately pressed, then settled without the use of any sulphur, before alcoholic fermentation begins. Halfway through the fermentation, the juice is transferred to barrels (around 20% of which are new) to continue and complete its fermentation. The wines are then aged in barrels for 10-12 months until they are bottled.

Notes de dégustation :

A nice gold colour. The nose shows notes of butter and white flower. In mouth, this wine is complex and full of fresh fruit.

Mets d'accompagnements

This wine is ideal for consumption after 3 or 4 years and provides suitable accompaniment to your fish dishes in sauce.

Température de service :
8 to 12° C

Durée de conservation :
15 years