

MEURSAULT "The Vireuils"

REGION: Burgundy

NAME: AOC Meursault

PLACE NAME: Vireuils Dessous climate, overlooking the Chevalieres and Tesson

PRODUCTION SITE: Municipality of Meursault

TOTAL AREA: 34a

EXHIBITION: Full EST

SOIL: Clay and limestone

VARIETY: Chardonnay

CUTTING MODE: short cut Guyot

YEAR OF PLANTATION: 1970 and 2000

Manual harvest

Not de-stemming but a crushing before a pneumatic press.

Coals wash overnight in stainless tanks, then stuffing by gravity.

Aged in oak barrels for 14 months (20% new barrels).

Meursault wines always have a wide range of aromas in the service of a power and a rare concentration. This climate is no exception to the rule, its exposure and its location on the top of hill nevertheless brings its more finesse and freshness. So we find this very buttered side, full, suave, mixing these typical of hazelnut and toast flavors. In the mouth, fat, again typical of the name, covers the palate and gives the wine an interminable length in mouth.

To keep between 3 and 7 years before accompanying poultry in cream, foie gras or fricassee of chanterelle.

Serving temperature: 15/16 ° C.