

MEURSAULT 2021

These excellent lands for vines were developed by the monks of Cîteaux since 1098.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

It is the largest village of la Côte de Beaune which produces mainly white wines. According to the location of plots, the soil is rich and deep (at the bottom of the hillside) or limestone and marly in the "mountain". For our cuvee, we blend 15 to 20 different but complementary plots in order to obtain rich and elegant wines.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 279 ha

Altitude : 250-300 m

Average age of vines : 35/40 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 10% of new oak)

13% vol.

TASTING

Tasting note

This ample, fleshy and generous wine is faithful to the terroir of Meursault. There are also notes of ripe citrus fruits, mandarin and spices. It has a really chalky minerality on the finish.

Food pairings

Ideal with cod cooked at low temperature, beurre blanc with herbs, seasonal vegetables, a Crispy poultry and Risotto with porcini mushrooms or burgundian cheese like Soumaintrain, Cîteaux.

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

