

MEURSAULT NARVAUX 2018

This word derives from Latin language "vallis" which means valley: in French: "un val, des vaux"



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

VINEYARD

Blending of different vineyards in the terroir of Narvaux (Dessous and Gorges), located above the 1er Crus Genevrières and Poruzots. Facing East and on a steep slope, the vineyard grows on a subsoil composed of hard rocks, type Comblanchien. The terroir produces structured and rich wines.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 13,44 ha

Altitude : 250-300 m

Average age of vines : 41 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % crushed grapes

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

Power combines with finesse and silky tannins. In the mouth the wine is pure, complex with a long finish. A wine with a great ageing capacity.

Food pairings

Ideal with choice fish cooked in tinfoil or fried in butter.

Serving temperature : 11-13°C

Should be drunk between : 2021-2027

