

MEURSAULT NARVAUX 2016

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



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 % whole berries

16 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 20% of new oak)

13% 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 : 2019-2022

