

MEURSAULT NARVAUX 2010

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 Georges), 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 : 35 years

VINIFICATION

100% Chardonnay

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

100 % crushed grappe

Fining: yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13% vol.

TASTING

Tasting note

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

Food pairings

Ideal with choice fish cooked in tinfoil or fried in butter and tender white meat.

Serving temperature : 11-13°C

