

# MEURSAULT VIREUILS 2017

"Vireuil" derives from the verb "vire" which means to go round, like the path going round the vineyard.



#### **VINTAGE**

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

### **VINEYARD**

Terroir located on the top of the hill, near the village of Auxey Duresses. It is a brown limestone, more or less stony soil. Blending of vineyards from the parts of Dessus and Dessous (upper and lower parts).

Wine-Growing method : Sustainable

Harvest: 100 % manual Soil : Calcareous Clay Production area : 16,05 ha Altitude : 300-350 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 grappe

Finning: yes Filtration : yes

12 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13,5% vol.

## **TASTING**

# Tasting note

A wine that develops a complex and full-bodied aromatic range with notes of toasted bread and honey. This is coupled with a beautiful delicacy due to its location on the hillside. This racy wine is pure and straight, and carries a good ageing potential.

#### Food pairings

Ideal with fatted chicken in cream sauce and Epoisse cheese.

Serving temperature: 11-13°C

