

MEURSAULT CLOS DE LA VELLE 2017

La Velle means village or town. "Sous la Velle" is the land immediately below the village.



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

Clos de la Velle is in the upper part of Sous la Velle, adjacent to Château de la Velle, a magnificent 13th century property. Deep, rich top soils over a rocky base enable good year-round drainage.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 1,05 ha

Altitude : 235-240 m. Situation de bas de coteau.

Average age of vines : 40 years

VINIFICATION

100% Chardonnay

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

100 % crushed grapes

16 months (whose 4 months in stainless steel tank)

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

13,5% vol.

TASTING

Tasting note

Power and generosity typical to Meursault plus fine acidity. A cru for the cellar.

Food pairings

With a lamb blanquette with sorrel, truffles and foie gras tagliatelles

Serving temperature : 11-13°C

Should be drunk between : 2021-2024

