

MEURSAULT LES MEIX CHAUAUX 2021

"Meix" means a land around the house, the heart of the farm. "Chavaux" means a small valley before a river.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

The terroir is oriented North-East, in the north of the village, near Auxey-Duresses. Calcareous clay in the lower part, rocky and less deep in the higher part. The harvest is generally later in the parcel, protected by houses.

Wine-Growing method : HVE 3

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 10,25 ha

Altitude : 240-260 m

Average age of vines : 32 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 10% of new oak)

13% vol.

TASTING

Tasting note

A wine with character. The nose recalls the generosity of the territory of Meursault with pastry and vanilla notes. The orangette subtly merges with these flattering aromas and gives relief to the mouth with a beautiful consistency. Nice length and salinity on the finish.

Food pairings

Ideal with a risotto of Fregola Sarda , prawns and citrus compote, Poached Bresse poultry in supreme sauce, horns of plenty

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

