

## MEURSAULT LES MEIX CHAUAUX 2020

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



### VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

### 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 : Organic (non certified)

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 10,25 ha

Altitude : 240-260 m

Average age of vines : 30 years

### VINIFICATION

100% Chardonnay

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

100 % whole grapes

17 months (whose 5 months in stainless steel tank)

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

13,5% vol.

### TASTING

#### Tasting note

Very typical from Meursault, a little tense, with a beautiful acidity. Not very sensitive to over maturity. It's a sappy wine with a good balance.

#### 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 :** 2023-2029

