

MEURSAULT LES MEIX CHAVAUX 2017

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



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

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 : 27 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% 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 : 2021-2024

