

MEURSAULT 1ER CRU SOUS LE DOS D'ÂNE - RÉCOLTE DU DOMAINE 2020

This plot is located under the forest of Blagny. Domaine vineyard



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

Next to Meursault Perrières Dessus, on the territory of Blagny.
Wine-Growing method : HVE High Environmental Value, level 3
Harvest: 100 % manual

Soil : Calcareous Clay
Production area : 5,03 ha
Altitude : 300-350 m
Average age of vines : 26 years

VINIFICATION

100% Chardonnay

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

100 % crushed grapes

15 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

In colour, very pretty green golden, the nose being fragrant with honey and spices: the mouth sumptuous and rich, with elegant middle palate and lovely texture, bounce, finesse and silkiness.

Food pairings

Ideal with grilled seafood (prawns), foie gras and blue cheese.

Serving temperature : 12-14°C

Should be drunk between : 2025-2030

