

MEURSAULT 1^{ER} CRU CHARMES 2021

In Burgundy, this word refers to old common fields cultivated and let lie fallow or planted with hornbeams.



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 largest of all the 1er Crus classified terroirs of Meursault but also the archetype of the style of Meursault (rich, fat and powerful). Each step of the terroir gives elegance (Dessus), power (Milieu) and richness (Dessous). The soil is rich in clay and more sedimentary.

Wine-Growing method : sustainable

Harvest: 100% manual

: clayey-silt

Production area : 31,12 ha

Altitude : 230-250 m

Average age of vines : 36

VINIFICATION

100% Chardonnay

100% whole grappe

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)

13,5% vol.

TASTING

Tasting note

A wine of great finesse with a toasted and lemony nose. The palate is precise, chiseled and offers a balanced finish.

Food pairings

Ideal with a velouté of blond mushrooms with truffle cream or Veal sweetbread vol-au-vent, chanterelle mushrooms with lemon sauce

Serving temperature :12-14°C

