

MEURSAULT 1^{ER} CRU CHARMES 2016

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



VINEYARD

The largest of all the 1^{er} Crus classified terroirs of Meursault but also the archetype of the style of Meursault (rich, fat and powerful). Each level of the terroir gives elegance (Up: Dessus), power (Mid-slope: Milieu) and richness (Down: Dessous). The soil is rich in clay and more sedimentary.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : clayey-silt

Production area : 31,12 ha

Altitude : 230-250 m

Average age of vines : 36 years

VINIFICATION

100% Chardonnay

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

100 % whole berries

16 months (whose 4 months in stainless steel tank)

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

13% vol.

TASTING

Tasting note

A powerful wine, nose of roasted hazelnut, fresh butter, a rich and intense palate.

Food pairings

Ideal with scallops, pike, and cheese but not too strong.

Serving temperature : 12-14°C

Should be drunk between : 2020-2026

