

MEURSAULT 1^{ER} CRU LES CAILLERETS 2021

"Caille" means rock or stone. Caillerais is the name of several other vineyards in Chassagne-Montrachet, Puligny-Montrachet, Nuits Saint-Georges and Volnay. -ret is to emphasise the quality of these terroirs.



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

Highest hill up the village, close to Volnay village. South/South-east.
Brittle limestone fractured into shallow, flat gravel (laves) with excellent drainage.
Unique vineyard planted in 1985
Wine-Growing method : sustainable
Harvest: 100% manual

Soil : Limestone
Production area : 1,03 ha
Altitude : 280-300 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay
100% whole grapes
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

Explosive and expressive wine. Cocoa bean and liquorice frame this generous and fragrant wine. On the palate, a few chestnut notes bring fullness and sapidity to the finish.

Food pairings

Ideal with spiced free-range guinea fowl, mashed potatoes, a veal blanquette or cheese as l'Ami du Chambertin.

Serving temperature : 12-14°C

Should be drunk between : 2026-2031

