

MEURSAULT 1ER CRU LES CAILLERETS 2018

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



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

VINEYARD

Brittle limestone fractured into shallow, flat gravel (laves) with excellent drainage.

Unique vineyard planted in 1985 Wine-Growing method : sustainable

Harvest: 100 % manual

Soil: Brittle limestone fractured into shallow, flat gravel (laves) with excellent drainage.

Production area: 14,03 ha Altitude: 280-300 m

VINIFICATION

100% Chardonnay

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

100 % whole berries

Finning: yes Filtration: yes

16 months (whose 4 months in stainless steel tank) 100 % oak barrels

13% vol.

TASTING

Tasting note

Stone and flint permeate a delicate structure that ages very well.

Serving temperature: 12-14°C

