

MEURSAULT 1ER CRU LES CAILLERETS 2017

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

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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

17 months (whose 5 months in stainless steel tank) 100 % oak barrels

13,5% vol.

TASTING

Tasting note

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

Serving temperature: 12-14°C

