

## MEURSAULT 1ER CRU SOUS LE DOS D'ÂNE - RÉCOLTE DU DOMAINE 2022

The tumulus formed by the stones extracted from the vineyards could remind you of the back of a donkey with the reflection of the light. It can simply evoke a movement of land or its topography. Harvest of the Domaine.



### VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

### VINEYARD

Next to Meursault Perrières Dessus, on the territory of Blagny.  
Wine-Growing method : HVE High Environmental Value, level 3  
Harvest: 100% manual

Soil : Calcareous clay  
Production area : 5,03 ha  
Altitude : 300-350m  
Average age of vines : 26 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 25% of new oak)  
13,5% vol.

### TASTING

#### Tasting note

This wine skillfully combines aromas of dried fruit, hazelnut and orange, creating a harmonious and seductive aromatic palette. The plot is punchy and the length is very present.

#### Food pairings

A pretty bottle to pair with crayfish quenelles with Nantua sauce or Scallops just seared, chestnut shavings cooked in butter and thyme

**Serving temperature :** 12-14°C

**Should be drunk between :** 2026-2035

