

MEURSAULT CLOS DE LA VELLE 2022

La Velle means village or town. "Sous la Velle" is the land immediately below the village.



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

Clos de la Velle is in the upper part of Sous la Velle, adjacent to Château de la Velle, a magnificent 13th century property. Deep, rich top soils over a rocky base enable good year-round drainage.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 1,05 ha

Altitude : 235-240 m

Average age of vines : 40 years

VINIFICATION

100% Chardonnay

100% whole grappes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

This wine is fragrant and offers a fruity sensation of pear in the mouth. Its balance is well controlled, with beautiful homogeneity.

Food pairings

Ideal with veal roulades with celery leaves, tagliatelle with truffles and foie gras, lamb blanquette with sorrel

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

