

MEURSAULT LES MEIX CHAUAUX 2022

"Meix" means a land around the house, the heart of the farm. "Chavaux" means a small valley before a river.



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

The terroir is oriented North-East, in the north of the village, near Auxey-Duresses. Calcareous clay in the lower part, rocky and less deep in the higher part. The harvest is generally later in the parcel, protected by houses.

Wine-Growing method : HVE 3

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 10,25 ha

Altitude : 240-260 m

Average age of vines : 32 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 20% of new oak)

13,5% vol.

TASTING

Tasting note

Complex wine where the vanilla pod subtly mixes with citrus zest. The finish is long and chalky, leaving a delicate and persistent mineral imprint.

Food pairings

Ideal with a risotto of Fregola Sarda , prawns and citrus compote, Poached Bresse poultry in supreme sauce, horns of plenty

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

