

MEURSAULT NARVAUX 2022

This word derives from Latin language "vallis" which means valley: in French: "un val, des vaux"



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

Blending of different vineyards in the terroir of Narvaux (Dessous and Gorges), located above the 1er Crus Genevrières and Poruzots. Facing East and on a steep slope, the vineyard grows on a subsoil composed of hard rocks, type Comblanchien. The terroir produces structured and rich wines.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 16,22 ha

Altitude : 250-300 m

Average age of vines : 41 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% vol.

TASTING

Tasting note

This wine, with its discreet but delicate nose of white peach and its dry finish, is distinguished by its elegance and sobriety, offering a subtle and pleasant tasting. This wine will fully express itself in a few years.

Food pairings

Ideal with grilled sea bass, turkey ballotine and Beaufort cheese.

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

