

MEURSAULT 1ER CRU LES CAILLERETS 2022

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

The 2022 vintage brought serenity back to the vineyard with a heathy 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

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 Average age of vines:

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

Wine with an open and expressive nose. Stone fruits such as peach delicately perfume this wine with touches of eucalypstus and liquorice. On the palate the fruit brings fullness and sapidity to the finish.

Food pairings

Ideal with spiced free-range guinea fowl, mashed potatoes, a veal blanquette or l'Ami du Chambertin.

Serving temperature :12-14°C

Should be drunk between: 2026-2035

