

MEURSAULT 1^{ER} CRU LES CAILLERETS 2022

"Caille" means rock or stone. Caillerais is the name of several other 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 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

Highest hill up the village, close to Volnay village. South/South-east.
Brittle limestone fractured into shallow, flat gravel (laves) with excellent drainage.
Unique vineyard planted in 1985
Wine-Growing method : sustainable
Harvest: 100% manual

Soil : Limestone
Production area : 1,03 ha
Altitude : 280-300 m
Average age of vines : 37 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

Wine with an open and expressive nose. Stone fruits such as peach delicately perfume this wine with touches of eucalyptus 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 cheese as l'Ami du Chambertin.

Serving temperature : 12-14°C

Should be drunk between : 2026-2031

