

## MEURSAULT 2023

These excellent lands for vines were developed by the monks of Cîteaux since 1098.



### VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

### VINEYARD

It is the biggest village of la Côte de Beaune which produces mainly white wines. According to the location of plots, the soil is rich and deep (at the bottom of the hillside) or limestone and marly in the "mountain". Our cuvee comes from a blending of 10 to 15 different but complementary plots in order to obtain rich and elegant wines.

Wine-growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 279 ha

Altitude : 250-300 m

Average age of vines : 40 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

The nose is ample, with a soft and generous texture. On the palate, the wine displays a beautiful breadth, accompanied by a subtle hint of ginger-like spice. The flavors blend delicately on the palate. The finish is both broad and melting, slowly fading elegantly. A deliciously expressive wine.

#### Food pairings

Ideal with cod cooked at low temperature, white butter with herbs, seasonal vegetables, a  
Crispy poultry and Risotto with porcini mushrooms or burgundian cheese like Soumaintrain, Cîteaux.

**Serving temperature :** 11-13°C

**Should be drunk between :** 2025-2032

