

MEURSAULT CLOS DE LA VELLE 2023

La Velle means village or town. Dans la Velle is the land immediately below the village.



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

Clos de la Velle is in the upper part of Sous la Velle, adjacent to Château de la Velle, a magnificent 13th century property. Deep, rich top soils over a rocky base enable good year-round drainage.

Wine-growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 1,05 ha

Altitude : 235-240 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% vol.

TASTING

Tasting note

A lovely Meursault, true to its terroir. The fruity nose reveals notes of orange zest. On the palate, it combines plenty of fat and a lovely tension, offering a perfect balance between roundness and liveliness. An elegant wine full of character.

Food pairings

Ideal with veal roulades with celery leaves, tagliatelle with truffles and foie gras, lamb blanquette with sorrel

Serving temperature : 11-13°C

Should be drunk between : 2025-2032

