

MEURSAULT 1ER CRU SOUS LE DOS D'ÂNE - RÉCOLTE DU DOMAINE 2023

The tumulus formed by the stones extracted from the ground looks like the back of a donkey with the reflection of the light. It can simply recall a movement of land or its topography.



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

Vineyard belonging to our Estate, immediately neighboring Meursault Perrières Dessus, in the Blagny territory. The sloping terroir rests on fairly fatty, marly and stony soil giving the wine a mineral-flint appearance. The vine can suffer from drought in summer.
Wine-growing method : HVE 3 (High Environmental Value Level 3)
Harvest: 100% manual

Soil : Calcareous clay
Production area : 5,03 ha
Altitude : 300-350m
Average age of vines : 26 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

The nose is floral, poised, with a serene and assured elegance. On the palate, we find a beautiful structure, supported by aromas that blend harmoniously. The finish is intense and beautifully broad. An even finer and more accomplished persistence: a truly great wine!

Food pairings

A pretty bottle to pair with crayfish quenelles with Nantua sauce or Scallops just seared, chestnut shavings cooked in butter and thyme

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

