

MEURSAULT 2024

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



VINTAGE

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

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% vol.

TASTING

Tasting note

A delicate but profound wine with notes of almond and dried fruit, driven by lovely tension and pleasant bitter nuances.

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 : 2026-2033

