

## MEURSAULT NARVAUX 2024

This word derives from Latin language "vallis" which means valley: in French: "un val, des vaux"



### 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

Blending of two vineyards in the terroir of Narvaux, located above the 1er Crus Genevrières and Porusots. Facing East and on a steep slope, the vineyard grows on a subsoil composed of hard rocks, type Comblanchien. The terroir produces structured and rich wines.

Wine-growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 16,22 ha

Altitude : 250-300 m

Average age of vines : 41 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

An alluring nose marked by Mirabelle plum and notes of candied fruit paste. The palate proves more citrusy, lending freshness and vibrancy to the whole.

#### Food pairings

Ideal with grilled sea bass, turkey ballotine and Beaufort cheese.

**Serving temperature :** 11-13°C

**Should be drunk between :** 2026-2033

