

MEURSAULT LES CLOUS 2024

The word Clous is a closer word to "Clos" meaning "Enclosed Garden" (Burgundian variant)



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

The hillside vineyard, facing due east, is divided into two parts of which the lower is clearly the better. There is plenty of clay in the soil but in a brittle version, thus easy to work. Our plot is located in Clous Dessus on the border of Tillets.

Wine-growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 18,35 ha

Altitude : 250-300 m

Average age of vines : 36 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 of 300 and 350L (whose 20% of new oak)

13% vol.

TASTING

Tasting note

A powerful, straight-edged wine with subtle hints of flint. The palate reveals lovely minerality, underpinned by crisp, precise acidity that lends freshness and tension to the whole.

Food pairings

Ideal with roasted parsnips

Serving temperature : 11-13°C

Should be drunk between : 2026-2033

