

MEURSAULT CLOS DE LA VELLE 2024

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



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

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

19 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

Powerful and expressive nose, marked by orchard fruit. Elegant and enveloping palate with lovely substance. The persistent finish reveals well-integrated oak notes, contributing to a harmonious and balanced whole.

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 : 2026-2033

