

## MEURSAULT VIREUILS 2024

It designates plots which turn and follow the curve of the hillside, "turning" all around the vineyard.



### 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

Terroir located on the top of the hill, near the village of Auxey Duresses. It is a brown limestone, more or less stony soil. Blending of vineyards from the parts of Dessus and Dessous (upper and lower parts).

Wine-growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 16,05 ha

Altitude : 300-350 m

Average age of vines : 41 years

### VINIFICATION

100% Chardonnay

100% whole berries

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)

12,5% vol.

### TASTING

#### Tasting note

A delicate nose with notes of fresh almond. The palate is lively and saline, driven by lovely freshness and elegant tension.

#### Food pairings

Ideal with sole meunière and spring vegetables, langoustines, orange and vegetable tagliatelle or Pâté Pantin

**Serving temperature :** 11-13°C

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

