

MEURSAULT LES MEIX CHAUAUX 2024

"Meix" means a land around the house, the heart of the farm. "Chavaux" means a small valley before a river.



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

This North-facing terroir is located north of the commune of Meursault, near Auxey-Duresses. Traditional clay-limestone soil in the lower part, quite stony and less deep in the upper part. Sector a little later than others, protected by residential houses.

Wine-growing method : HVE 3 (High Environmental Value Level 3)

Harvest: 100% manual

Soil : Calcareous clay

Production area : 10,25 ha

Altitude : 240-260 m.

Average age of vines : 32 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 400 and 450L (whose 20% of new oak)

13% vol.

TASTING

Tasting note

A complex wine of great finesse, possessing lovely substance. The palate stands out for its silky feel, offering an elegant and harmonious texture.

Food pairings

Ideal with a risotto of Fregola Sarda , prawns and citrus compote, Poached Bresse poultry in supreme sauce, horns of plenty

Serving temperature : 11-13°C

Should be drunk between : 2026-2033

