

MEURSAULT 1^{ER} CRU LES CAILLERETS 2024

Caille means rock or stone. Caillerais is the name of vineyards in Chassagne-Montrachet, Puligny-Montrachet, Nuits-Saint-Georges and Volnay. -ret is to emphasise the quality of these terroirs.



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

Highest part of the hill of Meursault, close to Volnay. South / South East exposure. Brittle limestone fractured into shallow, flat gravel (laves) with excellent drainage.

Unique vineyard planted in 1985

Wine-growing method : Sustainable

Harvest: 100% manual

Soil : Limestone

Production area : 1,03 ha

Altitude : 280-300 m

Average age of vines : 38 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 25% of new oak)

13% vol.

TASTING

Tasting note

A balanced wine with delicate notes of dried fruit. The palate is harmonious and precise, distinguished by excellent balance and pleasant freshness.

Food pairings

Ideal with spiced free-range guinea fowl, mashed potatoes, a veal blanquette or l'Ami du Chambertin.

Serving temperature : 12-14°C

Should be drunk between : 2027-2036

