



**Production area**

Meursault is an appellation from the Côte de Beaune. The vineyards are located to the south of Beaune and cover a surface area of 395,84 hectares. Meursault is best known for its white wines which represent 95% of production.

**Origins**

The subsoil is mainly composed of clay and limestone. The grapes for this wine were harvested from different vineyards located both on the flatlands and on the slopes. The vines enjoy southern and south-eastern exposure.

**Varietal**

100% Chardonnay

**Vinification and maturing**

The grapes were hand-picked and sorted manually as soon as they arrived at the winery. They were then pressed in a pneumatic press which allows for perfect extraction of the juices without over pressing the grapes. Vinification and ageing took place in wooden barrels with a proportion of 30% new oak. The wine is aged on the lees for 15 months with stirring, then aged in vat for 2 months. The wine was raked by gravity and then assembled in stainless steel tanks.

**Tasting notes**

COLOUR : Golden yellow.  
 NOSE : This wine develops aromas of yellow fruits, white flowers associated with lemony notes.  
 PALATE : the wine is very open, silky with a lot of minerality on the finish.

**Food and wine pairing**

Lobster, crayfish, poultry or veal in cream sauce, foie gras and blue cheese.

**Serving suggestions**

12 to 14°C

**Ageing potential**

From 5 to 7 years.





Vintage : 2020

2020 was notable for its mildness and low rainfall. After a winter with no serious frosts, we went straight into a spring dominated by sunny, dry weather, resulting in very early bud break. Infrequent outbreaks of rain in June and July were not enough to stave off water shortages. Very high summer temperatures combined with intense sun exposure levels led to the vines gradually falling prey to hydric stress, causing delays to fruit ripening before harvest-time.

Once again, the vegetative cycle was shortened, being almost three weeks ahead of 2019's. Thankfully, the harvest was saved by the relative cool of the nights. The harvest was of marvellous quality but there was very little juice in the red grapes (reduction of 30 to 50%), and reasonable potential alcohol, despite the heat. The whites, on the other hand, coped very well with these extreme conditions and yields were very good.

A very promising year for the whites with a fine balance between acidity and alcohol and intense white fruit aromas.