



DEPUIS 1848

Meursault

VARIETAL

100% Chardonnay

AREA OF PRODUCTION

Meursault is an appellation from the Côte de Beaune. The vineyards are located to the south of Beaune and cover a surface area of 372 hectares. Meursault is best known for its white wines which represent 95% of production.

TERROIR

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.

VINIFICATION AND AGEING

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 20% new oak.

TASTING NOTES

COLOUR : Gold.

NOSE : Aromas of white blossoms.

PALATE : Opulent and rich.

SERVING TEMPERATURE

Between 13° and 14°C.

AGEING POTENTIAL

8 to 10 years.



ROPITEAU
Ropiteau

MEURSAULT - FRANCE