

CHANSON

En Bourgogne depuis 1750



Meursault

Meursault 2017



Grape Variety : Chardonnay

Soil : Mix of limestone and clay.

Site : Four different plots of vineyards from selected "vignerons". Two are located on mid slope for finesse and minerality, the two others are situated around the village for more richness and depth.

The Vintage 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms épisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : after a mild pressing, this wine was vinified and aged for 10 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold colour. Floral fragrances mixed with aromas of pale fleshed fruit on a hint of vanilla. Well-structured and complex. Deep and precise texture. Long and mineral finish.

Food pairing : To be enjoyed with foie gras, grilled fish, white meat and strong cheeses (Epoisses, Roquefort and Munster).