

CHANSON

En Bourgogne depuis 1750



Meursault

Meursault 2018



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 2018 : After a rainy winter, spring started with a very warm episode in April followed by very cold temperatures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination. Vinification : after a mild pressing, this wine was vinified and aged for 12 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold colour. Floral fragrances (acacia) 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).