

CHANSON

En Bourgogne depuis 1750



Meursault

Meursault 2019



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 2019 : After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. The red wines of 2019 are crunchy and complex with a beautiful fruit combination.

Tasting : Pale gold colour. Fragrances of lime blossom mixed with aromas of pale fleshed fruit (pear, peach) on a hint of vanilla. Well-structured and complex. Tight and deep texture. Long finish with a hint of minerality.

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