

MEURSAULT "LE LIMOZIN"

AREA 50 ares

GRAPE Chardonnay

LOCAL

EST exposure, clay-limestone soil. Vine at the foot of the hillside that touches the Meursault 1er cru Genévrières.

AVERAGE AGE OF THE VINE 80 years

PERFORMANCE / HECTARE 45hl

CULTURE OF THE VINE

The greatest attention is given to the cultivation of the vine.

Plowing is applied on the whole field. The main principles are applied to obtain very beautiful grapes: short pruning, severe disbudding, high trimming, leaf stripping and possibly harvest in green.

HARVEST

The date of harvest is defined by a monitoring of maturity and daily tasting of berries.

Hand harvesting, crushing, preshrubbing
2 hours 30 minutes

Cold settling at 10 ° C and fermentation in barrels with native yeast at a temperature between 15 and 20°C.

BREEDING

Between 10 and 25% new oak. The duration of aging and the pace of batonnage vary according to the characteristics of the vintage. Total duration of breeding: 12 months. Racking, assembly of the different barrels in stainless steel tanks and light sticking. Bottled by us.

TASTING

The nose is open with notes of yellow fruits and exotic fruits supported by grilled tones. The mouth is full and fat. A beautiful tension brings him length. Beautiful gold color.

FOOD AGREEMENT

Poultry in white sauce. A noble fish with firm flesh, sea or fresh water. Cheeses of character, refined and with powerful aromas.

