

APPELLATION DESCRIPTION

Meursault has exceptional terroirs for raising Chardonnay, especially on the south side of the village, bordering the prestigious Puligny-Montrachet.

Exposition : East, South-East
Soil : Limestone, marls and clays
Grape Variety : Chardonnay



WINEMAKING

Domaine Faiveley is responsible for all the work carried out in this vineyard and can therefore have total control over the quality of the grapes, as in the plots it owns.

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. Vinification lasts for 4 weeks and takes place in French oak barrels (less than a third of which are new oak) in our cellars at consistent and natural temperature and hygrometry. The wine is aged in barrels for 14 months during which it is stirred regularly in order to keep the lees in contact with the wine. This results in excellent tension and aromatic complexity combined with a smooth and delicate palate.



TASTING

A brilliant pale yellow colour. The attractive aromas of white and yellow fruits mix with light woody notes. On the palate, this wine meets up to the expectations of its aromas: it has a round and full attack before the vanillary and toasty tastes reveal themselves. Good long-lasting aromas. The finish is slightly acid.

Serve with : White meats, Turbot or shellfish 'Armoricaïne' style

Serve at : 10°C to 12°C

Cellaring Potential : 3 to 6 years

