

MEURSAULT PRIMEUR

A MEURSAULT VILLAGE WITH GREAT CLASS AND INTENSITY. CHARMING!



TASTING

Nose: fresh flowers, citrus and a bit of grassy undertones. A modern-style Meursault, meaning not too fat or buttery but rather going in the mineral precision direction. Great balance where maturity and power do not hide intrinsic freshness.

Mouth: generous and full-bodied with dried fruits balanced by citrus and quince. Beautiful length and ageing potential.

FOOD MATCHING

Smoked salmon, chicken breast in creamy sauce, mature mountain cheese. Or just as a perfect treat for an aperitif!

TERROIRS

Les Criots

KEY INFOS

Region: Côte de Beaune
 Village: Meursault
 Level: Village
 AOC: Meursault
 Grapes: Chardonnay
 Color: White

HISTORY

Situation: a small plot (1/2 an hectare) in the village of Meursault, kingdom of Burgundy's best whites. Rather old vines.

Know-how: hand harvested in small baskets. Vinified and aged in oak barrels, in a very traditional way. Ageing for 12 months (30% max new oak with fresh forests origins)

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