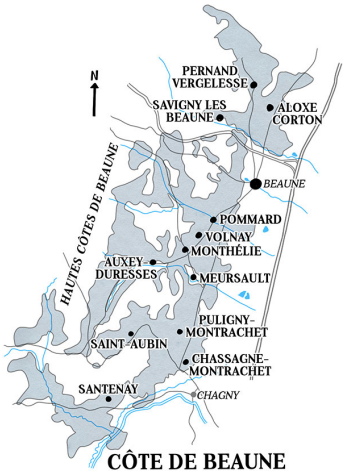
CHANSON

En Bourgogne depuis 1750



Meursault

Meursault 2016



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 2016 : After a cool winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and Millerandage (small size berries) . The summer was warm and dry. The harvest took place mid september under a bright sunshine. The white wines of the Mâconnais are precise and well-balanced with a well-shaped minerality. Vinification : after a mild pressing, this wine was vinified and aged for 12 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 refreshing aromas of citrus-fruit and hazelnuts on a hint of vanilla. Crisp, complex and well crafted. Tight 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).