



MEURSAULT Vieilles Vignes

Grape variety: Chardonnay

Surface area: 0 ha 50 ares

Lieu-dit: Les Malpoiriers, Les Pellans (Meursault)

Soil: Clay-limestone

Age of the vines: 1935 and 1930

Harvests: The grapes are harvested by hand and sorted if required.

Ageing: The wine is aged on its lees for 12 months in oak barrels (20% new oak).

Service temperature: 12-14 °C

Tasting notes: An elegant and fullbodied wine with delicate buttery, *brioche* notes and saline on the end palate.

Food & wine pairing: Shellfish, fish, white meats, *foie gras* and cheeses.

Consumption: 1 to 10 years

