



Meursault



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Côte de Beaune* region (Côte-d'Or).

This *appellation* includes **19 Premiers Crus Climats**.

Producing commune: **Meursault**.

On the label, the *appellation* MEURSAULT and MEURSAULT *PREMIER CRU* may be followed by the name of their *Climat* of origin.

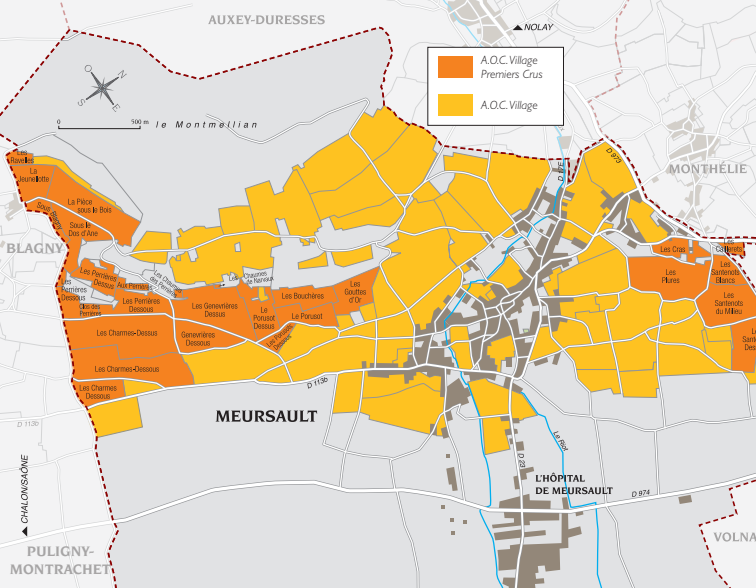
TASTING NOTES

There are observable but minor differences between the wines of the different *Climats* (named plots). In most cases, **white** Meursault is greeny-gold in colour or canary yellow, leaning towards bronze as it ages. Limpid and brilliant, it sometimes exhibits silvery highlights. Its bouquet has strong aromas of ripe grapes. The young wine is redolent of toasted almonds and hazelnuts in a floral (mayflower, elder, bracken, lime, verbena) and mineral (flint) setting. Butter, honey, and citrus fruits are also present. On the palate it is rich and fat with a cheerful and appealing taste of hazelnut. Unctuousness and freshness are in silky balance. Long and structured, it needs time to mature - this is a great white wine for laying down.

SERVING SUGGESTIONS

White: its aromatic power and exceptional balance between fat and acidity make it an outstanding Bourgogne wine. Unsurprisingly, it has a natural affinity with noble and fine-textured fish or meat, which it can match without overpowering. It performs a similar feat with joints of veal or poultry in white sauce, which are rendered sublime by the wine's unctuous texture and long, distinguished acidity. Still better are grilled lobster, crawfish, or king prawns in sauce - dishes whose aromatic intensity and crisp texture match the lively and supple balance of the wine. Even blue cheeses and *foie gras* take to it immediately.

Serving temperature: 12 to 14°C.



LOCATION

The hard Comblanchian limestone which disappears deep underground around Nuits-Saint-Georges reappears here where, as one moves southward, red wines give way to whites. Nowhere in the Côte de Beaune does the *Chardonnay* grape do better than it does here. Along the village streets are a succession of little houses belonging to the vineyard workers, mixed with more imposing dwellings. The stone-work on the 53 metre-high church tower looks like it could be the work of fairies. The excellent soils were planted with vines by the monks of Cîteaux as early as 1098. A small amount of red wine is produced here, though white definitely dominates. Meursault's *appellation* of origin status dates from 1937.

SOILS

The best soils are found at heights of 260 metres with exposures along an arc between East and South. They consist of Jurassic marls and marly limestones. There are some patches of magnesian limestone. The ancient callovien limestone and argovien marls shave the *crus*.

COLOUR(S) AND GRAPE VARIETY(IES)

Nearly all **whites** - *Chardonnay*.
Reds - *Pinot Noir*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Whites: 382.64 ha (including **103.79 ha** *Premier Cru*).

Reds: 9.19 ha (including **1.15 ha** *Premier Cru*).

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

Whites: 17,304 hl (including **4,529 hl** *Premier Cru*).

Reds: 376 hl (including **29 hl** *Premier Cru*).

*In 2022 **5-year average, 2017-2021

PREMIERS CRUS CLIMATS

Les Cras, Les Caillerets, Les Santenots Blancs, Les Plures, Les Santenots du Milieu, Charmes, La Jeunellotte or Blagny, La Pièce sous le Bois or Blagny, Sous le Dos d'Ane or Blagny, Sous Blagny or Blagny, Perrières, Clos des Perrières, Genévrières, Le Porusot, Les Bouchères, Les Gouttes d'Or, Les Ravelles or Blagny, Porusot, Blagny.

Red wines grown in the following *lieux-dits*: Les Santenots Blancs, Les Plures, Les Santenots du Milieu, Les Santenots du Dessous, Les Vignes Blanches form collectively the Climat of Santenots and may claim the *appellation* VOLNAY-SANTENOTS (see *Appellation* sheets No. 72).