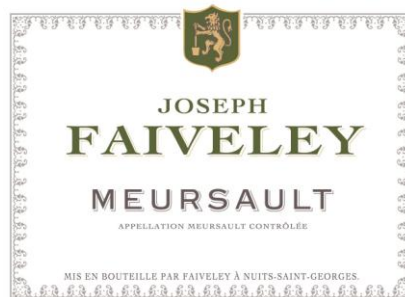


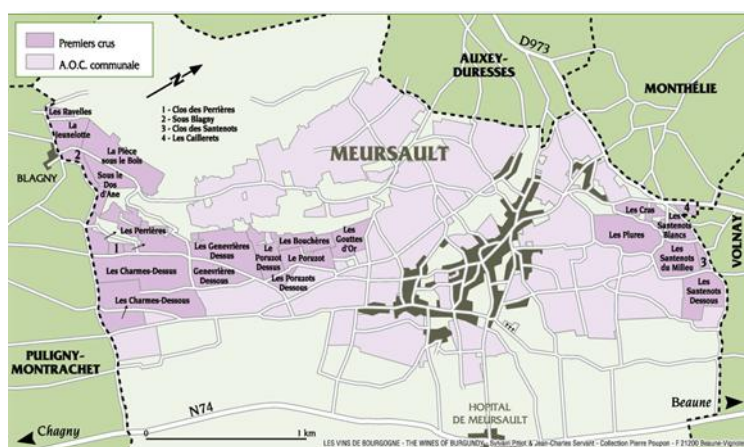
MEURSAULT



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

Appellation Profile:

Total Surface Area: 371 ha
Exposition: East, South-East
Soil: Limestone in North
Marl and Clay in South
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 hand-picked harvest is transported with care to our cellars in Nuits St Georges.

The wine is then matured in oak barrels for 13 to 15 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average one third of the cuvée.

The barrels come from high-quality barrel makers and have been rigorously selected for their fine grain and light toast.

Tasting Notes

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 at: 10°C to 12°C

Serve with: White Meats, Fish in a sauce, Turbot or Shellfish 'Armoricaïne' style.

Cellaring Potential: 3 to 6 years