



# Meursault 2018 6x75cl

## Winemaker Notes

The quintessence of Meursault, crisp and fine in youth with a beguiling minerality, this great wine will develop richness and complexity in bottle.

## Vineyard

Meursault is the centre of the four communes (Meursault, Blagny, Chassagne and Puligny) that make up that part of the Côte de Beaune known as the "Côte de Blancs", known for the quality and predominance of its white wines.

## Winemaking

100% fermented in wooden barrels and aged for 15 months in the barrels before bottling.

## Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

## Food match

Try with a creamy chicken and ham pie



## Grapes

100% Chardonnay

## Region/Appellation

Côte de Beaune

## Alcohol by volume

13.00%

## Residual Sugar

0.4 g/l

## pH

3.2

## Total Acidity

6.19 g/l

## Drinking Window

2024 - 2028

## Tasting Guide



## Tasting note printed

24/02/2025