



Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.27

Total Acidity
6.550968 g/l

Drinking Window
2024 - 2030

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
23/12/2024

Meursault 2022 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

Grapes are hand harvested and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by Jadot cooperage. 1/3 are new barrels. Ageing usually lasts 15 months on fine lees before bottling.

Vintage

Winter 2022 alternates between mild periods and colder seasonal temperatures as at the very beginning of the year. It is rather dry. During the summer, no less than four heat waves cross the country but the vines resist and do not show signs of suffering as in 2020. The cycle is lengthening a little and the harvest will not be as early as in 2020.

Food match

Grilled and Roasted White Meats

Try with a creamy chicken and ham pie, fish in a creamy sauce or white asparagus risotto.

