

Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume 13%

Residual Sugar less than 2 g/l

рΗ

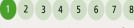
3.27

**Total Acidity** 6.55 g/l

**Drinking Window** 2025 - 2030

**Tasting Guide** 





Medium

Tasting note printed 31/03/2025

# Meursault Blanc Les Forges 2021 6x75cl

### Winemaker Notes

Generous and nicely persistent wine with complex structure and beautiful balance between acidity and fruit.

## Vineyard

The Les Forges vineyard is located at the heart of the village of Meursault on a soft, south-east oriented slope with stony soil that warms up during the day.

## Winemaking

Fermented in 1/3 new oak barrels and then aged for at least 15 months on fine lees before bottling.

#### Food match

Chicken and mushroom stroganoff, grilled bass or vegetable quiche.

