



Meursault Blanc Les Forges

2021 6x75cl

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



Tasting note printed
18/12/2024

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

Grilled and Roasted White Meats

Chicken and mushroom stroganoff, grilled bass or vegetable quiche.

