



Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.00%

Residual Sugar
0.4 g/l

pH
3.26

Total Acidity
6.16 g/l

Drinking Window
2023 - 2037

Tasting Guide



Tasting note printed
22/02/2025

Meursault Les Forges Blanc

2017

Winemaker Notes

Simply stunning Meursault

Vineyard

Selected from Meursault vineyards

Winemaking

Fermentation takes place in oak barrels, after which the wine is aged in casks for 12 months before being bottled

Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

