



Meursault Les Forges Blanc

2017

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

18/01/2025

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

