



#### Grapes

100% Pinot Noir

#### Region/Appellation

Côte de Beaune

#### Alcohol by volume

13.50%

#### Residual Sugar

less than 2 g/l

#### pH

3.47

#### Total Acidity

5.84 g/l

#### Drinking Window

2024 - 2030

#### Tasting Guide



#### Tasting note printed

04/11/2024

# Meursault Rouge 2017 6x75cl

## Winemaker Notes

Selected from a hectare of Meursault vineyards located to the north of the village, next to Volnay, unusually planted with Pinot Noir. Here, the soils contain more clay, which leads to the wines having deep colour, powerful tannins and good ageing potential.

## Vineyard

Selected from a hectare of Meursault vineyards located to the north of the village, next to Volnay, unusually planted with Pinot Noir. Here, the soils contain more clay.

## Winemaking

Grapes are vinified in open vats for around 4 weeks, which brings out all the expressions of the terroir.

## 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 Red Meats

Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.

