



Meursault Rouge 2018 6x75cl

Winemaker Notes

Selected from a hectare of Meursault vineyards located to the north of the village, next to Vonay, 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

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain.

In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted Red Meats

Delicious with rack of lamb with a herb crust.



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.36

Total Acidity

5.81 g/l

Drinking Window

2024 - 2030

Tasting Guide



Tasting note printed

16/11/2024