

GRAND VIN DE BOURGOGNE



MEURSAULT PREMIER CRU

LES CHARMES

*« At last
discover an
harmonious
Charmes ! »*

CLIMAT(S) & SURFACE

Les Charmes Dessous [0,1644 Ha]

CHARACTERISTICS OF THE VINEYARD

Situated on the border to Puligny, this climate is ideally facing Southeast. Planted on an calcareous soil with much oolite. We consider these vines as an heritage we have to take care of : these vines would have been planted in 1936 !

PRODUCTION

About 600 bottles are produced each year.

VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After a very gentle pneumatic pressing over about two and a half hours, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts (deposit from the must) settle naturally. The clear juice is put in French oak barrels. For this wine, we use approximately 40 % of new oak barrels. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, we will stir to extract the complex flavours from the fine lees, but always according to our tasting analysis. Between 16 and 18 months later, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

TASTING NOTES

A light golden colour typical of Meursault. The nose reflects the age of the vines : it is very complex, a mix of ripe fruits (peach, apricot) and white flowers. The mouth is rich and well-balanced thanks to a fresh and mineral finish.

FOOD & WINE PAIRING

The ideal partner of your festive meals : monkfish in a vanilla sauce or shellfish.



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