



# MEURSAULT

*Les Luchets  
Vieilles Vignes*

*« A wine  
with a great  
aromatic  
complexity :  
be patient ! »*

## CLIMAT(S) & SURFACE

Les Luchets [ 0,3605 Ha ]

## CHARACTERISTICS OF THE VINEYARD

The «Luchets», chiefly with clay-limestone characteristics, benefits from a structured and porous soil. The eastern exposure, combined with the age of the vines (more than 80 years!) makes for a well-balanced wine. Please note that this vineyard has been planted in 1936. By the fact, the yields are unpredictable. So we only produce this wine when Mother Nature is generous enough.

## PRODUCTION

About 1300 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 30 % 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 15 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

The plot of Les Luchets, with its beautifully mature plants expresses all the subtleties of the Burgundian Chardonnay. The colour is gold and clear. In the nose, a great aromatic precision reveals fine white flowers aromas. This wine has a fine and complex mouth. Be patient and you will discover its harmony.

## FOOD & WINE PAIRING

This wine would accompany gladly a turbot in a white butter sauce or a free-range chicken and crayfish stew.

