



MEURSAULT PREMIER CRU LA PIECE SOUS LE BOIS 2019



APPELLATION : AOC Meursault Premier Cru

CLIMAT : La pièce sous bois VINTAGE : 2019 GRAPE VARIETY: Chardonnay

VINEYARD Located south of Meursault and just below the Blagny woods, this Premier Cru has the advantage of a high position on the slope, yet it benefits from the freshness and moisture provided by the nearby woodland. These features, in conjunction with the south-facing aspect and the sloping nature of the plot, ensure good crop development along with adequate drainage.

SOIL: The analysis of the soils reveals two interesting characteristics. The upper part of the plot is composed of brown limestone soils, rich in clay and iron oxide that bestow power and crispness to the wine along with floral and spicy notes. The lower part of the vineyard comprises qualitative elements such as an active system of organic and mineral compounds which bring both freshness and aromatic complexity.

HARVESTING: Manual harvest

WINEMAKING: Following harvesting, the whole crop is pressed as bunches using a pneumatic press. The must then undergoes static clarification at 12°C for a period of about 24 hours before going into French oak barrels for fermentation. Both alcoholic and malolactic fermentation are carried out in the barrel, 20% of the barrels are new oak. The resulting wine is matured on the lees for a further 16 months.

TASTING NOTES: A gold-green hue with silver-grey reflections. Salty nose, with iodine notes. The taste is vibrant and distinct, with a final effect that is both fresh and mouth-watering.

Serve at 12 - 13°C.

WINE AND FOOD PAIRING: This Meursault 1er Cru “La Pièce Sous le Bois” will marry well with veal filet mignon or with scallops that are just seared in the pan using a little olive oil.

CELLARING POTENTIAL: 5 to 10 years ALCOHOL CONTENT: 13%

