

CHANSON

En Bourgogne depuis 1750



Meursault

Meursault 2010



Grape Variety : Chardonnay

Soil : Mix of limestone and clay.

Site : Four different plots of vineyards from selected "vignerons". Two are located on mid slope for finesse and minerality, the two others are situated around the village for more richness and depth.

The Vintage 2010 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by cold and rainy intervals which early September gave way to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. The white wines are tense with a tight texture underlined by a mineral overlay and an outstanding acidity. Aging in oak during 14 months.

Tasting : Pale gold colour. Very refreshing fragrances of new hay mixed with fresh nuts and fresh butter on a hint of vanilla note. Well structured. The texture is dense, acidity is firm. Full-bodied and robust. Subtle minerality. Delicate oak note. Long and generous aftertaste.

Food pairing : To be enjoyed with foie gras, grilled fish, white meat and strong cheeses (Epoisses, Roquefort and Munster).