



## Meursault

### KNOW-HOW

The grapes are harvested by hand and then directly pressed in a pneumatic press. Alcoholic fermentation takes place entirely in French oak barrels, of which 40% are new. The lees are stirred (*bâtonnage*) occasionally during ageing, which lasts 11 months.

### TERROIR

The grapes come from a parcel with shallow soil, known as « Les Forges », located to the west of the village of Meursault.

### TASTING NOTES

Golden highlights. Fruity on the nose, which often expresses notes of rhubarb. Big on the palate, with a great deal of fat on the finish and notes of grilled almonds.

### FOOD-WINE PAIRING

Shellfish, white meat, *foie gras*.

