

# MEURSAULT



## VINE AND SOIL

This plot of 0.25 hectares is located on the southern plain of Meursault under the "Charme Dessous".

The terroir is called "Les Pellands", the soil is clay-sandy.

The yield is about 40hl / hectare.

## WINE-MAKING

We harvest manually. The grapes are sorted out, not destemmed, not crushed. We do a pneumatic pressing.

It is a long cycle (2h - 2h30) at low pressure. Then, we do a racking of the must for 12 hours. We slightly add SO<sub>2</sub>.

Fermentation is made in barrels, 20% of which are in new barrels, without stirring of the lees.

## MATURING AND BOTTLING

We rack after 14 months and age our wines in tanks for 2 to 3 months.

We bottle without filtration.

