## **Communal**



# Communal, Meursault, AOC Meursault, Blanc, 2020

This name comes from walled vineyards which belong to Mister Cromin.

#### LOCATION

Production area : 9,26 ha Altitude : 230-250 m

#### TERROIR

Terroir on deep and clayey soils, in the North part of the village, at the border of Volnay. The South, South-East exposure, gives early maturity grapes. The wine is rich and with good aging capacity.

Soil : Calcareous Clay

#### IN THE VINEYARD

Wine-Growing method: Sustainable

Harvest: 100 % manual

#### VINIFICATION

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % destemmed grapes

Finning: Yes

Filtration: Yes (Lenticulaire)

#### AGEING

16 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 20% of new oak)

#### VARIETALS

Chardonnay 100%

### SPECIFICATIONS

Alcohol content: 13,50 % vol.

#### SERVING

Serving temperature: 11-13°C

Should be drunk between 2022 and 2028

#### **TASTING**

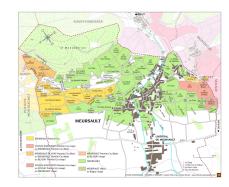
The nose is flowery, often dominated by verbena and limetree, and on the palate the wine is rather rich and powerful, balanced by a beautiful and strong minerality.

### FOOD PAIRINGS

Ideal with the fish and the seafood.



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