Communal



MEURSAULT Les Clous 2011

The word Clous is a closer word to "Clos" (Burgunian variant)

LOCATION

Production area: 18,35 ha Altitude : 250-300 m

The hillside vineyard, facing due east, divided into two parts of which the lower is clearly the better. There is plenty of clay in the soil but it's friable in nature, so easy to work.

Soil: Calcareous Clay

IN THE VINEYARD

Wine-Growing method: Sustainable

Harvest: 100 % manual

WINEMAKING

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

50 % crushed grappe, 50% whole berries

Finning: yes

16 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 20% of new oak)

VARIETALS

SPECIFICATIONS Age of vines: 30 years years old

Chardonnay 100%

SERVING

Serving temperature: 11-13°C

Should be drunk between 2014 and 2018

A wine with a fine aromatic intensity of almond, hazelnut, apple and a nice balance between smoothness and freshness on the palate.

FOOD PAIRINGS

Ideal with poultry cooked in white sauce and blue cheese.



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