## Communal



# **MEURSAULT Les Clous 2013**

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

VINIFICATION

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

**SPECIFICATIONS** 

Age of vines: 35 years years old

pneumatic press.

50 % crushed grappe, 50% whole berries

Finning: yes

11 months (whose 3 months in stainless steel tank)

100 % oak barrels (whose 25% of new oak)

VARIETALS

Chardonnay 100%

**SPECIFICATIONS** 

Alcohol content: 13,5 % vol.

**SERVING** 

Serving temperature: 11-13°C

Should be drunk between 2016 and 2019

**TASTING** 

A wine with a fine aromatic intensity of almond, hazelnut, apple and a nice balance

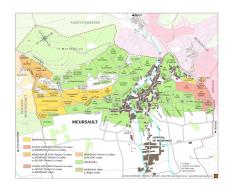
between smoothness and freshness on the palate.

FOOD PAIRINGS

Ideal with poultry cooked in white sauce and blue cheese.



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#### **REVIEWS AND AWARDS**



"A discreet touch of matchstick character does not materially detract from the lemon rind, white flower and green apple scents. The textured and admirably concentrated middle weight flavors possess excellent intensity before terminating in a lingering and mineral-inflected finish that offers acceptable depth though notably good persistence." Burghound, 01/06/2015



### 93pts Tim Atkin, 01/02/2015