## **Communal**



## **MEURSAULT Les Clous 2014**

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

**LOCATION** 

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

TERROIR

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

Age of vines: 35 years years old

pneumatic press . 100 % crushed grappe

Finning: yes

AGEING

15 months (whose 3 months in stainless steel tank)

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

VARIETALS SPECIFICATIONS

Chardonnay 100%

**SPECIFICATIONS** Alcohol content: 13 % 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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