

Communal

MEURSAULT Les Clous 2008

The word Clous is a closer word to "Clos" (Burgunian 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 pneumatic press .

5% crushed grappe, 95% whole berries

Fining: yes

AGEING

16 months (whose 5 months in stainless steel tank)

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

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Age of vines: 30 years years old

SERVING

Serving temperature : 11-13°C

Should be drunk between 2011 and 2015

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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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



BM870E

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