Communal



MEURSAULT Les Clous 2019

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

WINEMAKING

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

Age of vines: 36 years years old

pneumatic press. 100 % crushed grapes

Finning: yes Filtration: yes

AGEING

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 18% of new oak)

VARIETALS

SPECIFICATIONS

Chardonnay 100%

SPECIFICATIONS Alcohol content: 14 % vol.

SERVING

Serving temperature: 11-13°C

Should be drunk between 2022 and 2028

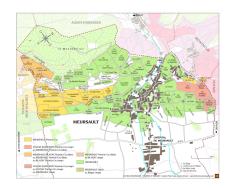
A wine with a fine aromatic intensity of almond, hazelnut, apple and a nice balance between smoothness and freshness on the palate.

FOOD PAIRINGS

Ideal with poultry cooked in white sauce and blue cheese.



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REVIEWS AND AWARDS

91-92pts

"Pale colour from this hillside location. Les Clous is very different in style compared to the Vireuils, light on its feet, but with less depth. Or so it seems because the persistence of this wine is exceptional and there is just the right weight of fruit. High class Meursault."

Jasper Morris, Inside Burgundy, 14/01/2021

"A classic width of spiced aroma. A little gas, then layers of extra richness of flavour, accented with spice — classic Meursault with a little oak showing at this stage — but all in place — I'd take the energy of the previous wine in preference — at least, today! This is very long though." Bill Nanson, Burgundy Report, 01/10/2020