Communal



MEURSAULT Les Meix Chavaux 2019

"Meix" means a land around the house, the heart of the farm.
br/> "Chavaux" means a small valley before a river.

LOCATION

Production area : 10,25 ha Altitude : 240-260 m.

TERROIR

The terroir is oriented North-East, in the north of the village, near Auxey-Duresses. Soil: calcareous clay in the lower part, rocky and less deep in the higher part. The harvest is generally later in the parcel, protected by houses.

IN THE VINEYARD

Wine-Growing method: Organic (non certified)

Harvest: 100 % manual

VINIFICATION

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

100 % crushed grappes

Finning: yes Filtration : yes

AGEIN

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 22% of new oak)

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Age of vines: Planted in 1991 years old

SPECIFICATIONS

Alcohol content: 14 % vol.

SERVING

Serving temperature : 11-13°C

Should be drunk between 2022 and 2028

TASTING

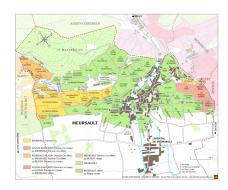
Very typical from Meursault, a little tense, with a beautiful acidity. Not very sensitive to over maturity. It's a sappy wine and energise with a good balance.

Can be aged.

Ideal for an unostentatious Meursault lover.



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REVIEWS AND AWARDS

91-93pts

"Pale lemon. Perhaps the most complete wine of the three Meursault lieux-dits tasted. It has the best balance, in white fruit, not the overt weight of Vireuils, but much more refinement. Powerful, but racy energy to finish."

Jasper Morris, Inside Burgundy, 14/01/2021