

# Meursault

2020

## GRAPE

Chardonnay

## HARVEST

01/09/2020

## BOTTLING PROCESS

12/01/2022

## CONSERVATION POTENTIAL

5-10 years

## VINIFICATION

After directly pressing the whole grapes the juice is transferred to stainless tanks. The must is then put in oak barrels by gravity and naturally starts the alcoholic fermentation. The aging occurs on the lees for 12 months (30% of new oak) and then 4-6 months in steel tanks.



## TASTING NOTES

Freshness and width to this nose - Meursault? - yes, it could be! A little more mineral than the last (Auxey-Duresses 1C Ecussaux blanc) and more mouth-watering too - a better balance. Silky and concentrated but never too much. That's a very good Meursault. - BURGUNDY REPORT 2020 - Bill Nanson -