

Meursault

Philippe PACALET



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APELLATION: Meursault

GRAPE VARIETY: Chardonnay

WINEMAKER: Philippe Pacalet

VINEYARD: Planted in the 1970s over clay-limestone soil. Three *climates* make up this cuvée: *Les Vireuils du Dessus*, south-east exposure and very chalky soil; *Limozin*, under *Meursault Charmes* and *Les Grands Charrons*, warm, stony place, south exposure. Density of 10,000 vines/ha.

VITICULTURE: Organic methods (not certified). Yield 38 hl/ha.

WINEMAKING: Grapes are pressed whole cluster, light settling and directly barreled. Then fermented over indigenous yeasts and complete malolactic conversion in *pièce* (228L barrel).

AGING: Aged on lees for 13 months. Reductive style, without racking but some stirrings.

BOTTLING: No SO2 added.

