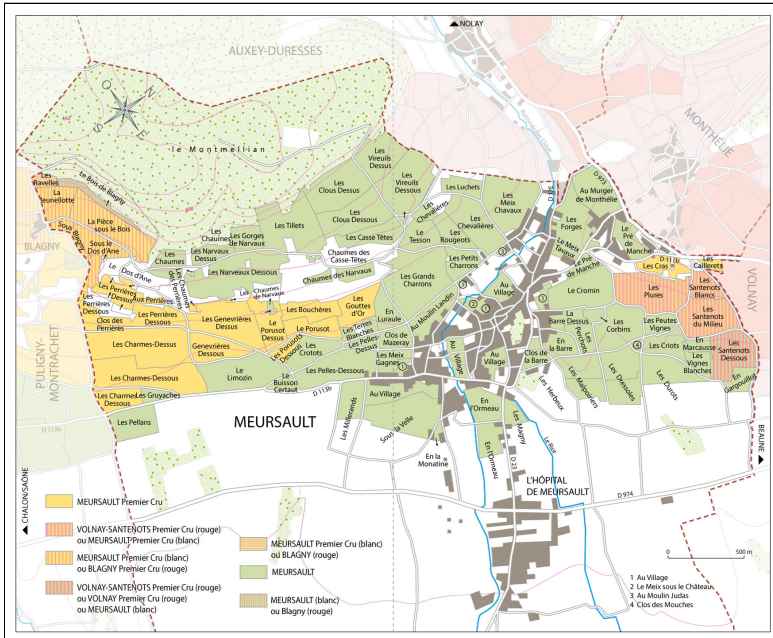
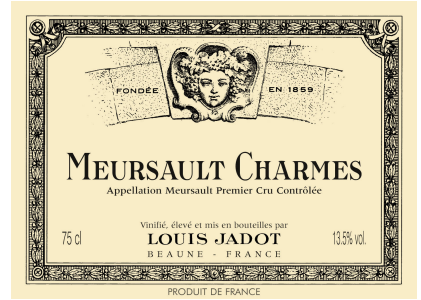


# MEURSAULT CHARMES

## Premier Cru

Chardonnay



## LOCATION

Meursault is the centre of the four communes (Meursault, Blagny, Chassagne and Puligny) comprising that part of the Côte de Beaune known as the «Côte des Blancs», named for the quality and predominance of its white wines.

## VINEYARD INFORMATION

The brown soil is rather deep, made of different layers, above the mother rock.

Les Charmes is East oriented from the bottom of the slope to the mid-slope.

## VINIFICATION AND MATURATION

Grapes are harvested by hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by our cooperage. 1/3 are new barrels. Aging usually lasts 15 months on fine lies before bottling.

### GOOD TO KNOW



WINE SERVING TEMPERATURE

12-14



AGING POTENTIAL

5 to 10 years, depending on the vintage

