



Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.50%

Residual Sugar
0.4 g/l

pH
3.23

Total Acidity
6.7 g/l

Drinking Window
2024 - 2029

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
19/04/2024

Meursault 2019 6x75cl

Winemaker Notes

The quintessence of Meursault, crisp and fine in youth with a beguiling minerality, this great wine will develop richness and complexity in bottle.

Vineyard

Meursault is the centre of the four communes (Meursault, Blagny, Chassagne and Puligny) that make up that part of the Côte de Beaune known as the "Côte de Blancs", known for the quality and predominance of its white wines.

Winemaking

100% fermented in wooden barrels and aged for 15 months in the barrels before bottling.

Vintage

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Grilled and Roasted White Meats

Try with a creamy chicken and ham pie, fish in a creamy sauce.

