



# Meursault Les Forges Blanc

2017

## Grapes

100% Chardonnay

## Region/Appellation

Côte de Beaune

## Alcohol by volume

13.00%

## Residual Sugar

0.4 g/l

## pH

3.26

## Total Acidity

6.16 g/l

## Drinking Window

2023 - 2037

## Tasting Guide



## Tasting note printed

27/07/2024

## Winemaker Notes

Simply stunning Meursault

## Vineyard

Selected from Meursault vineyards

## Winemaking

Fermentation takes place in oak barrels, after which the wine is aged in casks for 12 months before being bottled

## Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

## Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

