



Grapes  
100% Chardonnay

Region/Appellation  
Côte de Beaune

Alcohol by volume  
13.50%

Residual Sugar  
0.6 g/l

pH  
3.27

Total Acidity  
6.65 g/l

Drinking Window  
2024 - 2030

Tasting Guide



Tasting note printed  
27/07/2024

# Meursault Blanc Les Forges 2019 6x75cl

## 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

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

Chicken and mushroom stroganoff, grilled bass or vegetable quiche.

