



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.47

Total Acidity

5.84 g/l

Drinking Window

2024 - 2030

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

26/04/2024

Meursault Rouge 2017 6x75cl

Winemaker Notes

Selected from a hectare of Meursault vineyards located to the north of the village, next to Volnay, unusually planted with Pinot Noir. Here, the soils contain more clay, which leads to the wines having deep colour, powerful tannins and good ageing potential.

Vineyard

Selected from a hectare of Meursault vineyards located to the north of the village, next to Volnay, unusually planted with Pinot Noir. Here, the soils contain more clay.

Winemaking

Grapes are vinified in open vats for around 4 weeks, which brings out all the expressions of the terroir.

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 Red Meats

Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.

