



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.27

Total Acidity

6.55 g/l

Drinking Window

2026 - 2035

Tasting Guide



Tasting note printed

13/12/2025

Meursault Narvaux 2022

6x75cl

Winemaker Notes

The vines of the Narvaux vineyard are very close to the mother rock, resulting in a wine with an extreme complexity, with good balance between richness and great freshness.

Vineyard

This vineyard is located on the Meursault hill above the Genevrières where the soil is full of energy: a line which ends towards the Perrières next to Puligny-Montrachet.

Winemaking

The fermentation takes place in oak barrels, after which the wine is aged in barrel for 15-18 months before being bottled. It can be cellared for 8 to 15 years in good conditions.

Food match

Perfect with roast white meat or fish, sushi, ceviche, vegetable tempura or hard cheeses.

