



#### 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

10/08/2025

# 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.

