

Grapes

100% Chardonnay

Region/Appellation Côte de Beaune

Alcohol by volume 13%

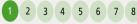
Residual Sugar less than 2 g/l

рΗ 3.27

**Total Acidity** 6.55 g/l

**Drinking Window** 2026 - 2035

**Tasting Guide** 





Medium

Tasting note printed 10/08/2025

# Meursualt 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 freshnes.

### 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.

