

Bourgogne LES PELLANS



Grape variety: Chardonnay.

Surface: A parcel of 0.6735 ha.

Planted in 1955.

Soil: Clay.

Northwest orientation

The soils are tilled then grassed over. Minimum treatments. Manual harvest and systematic sorting. Precise choice of harvest date based on maturity

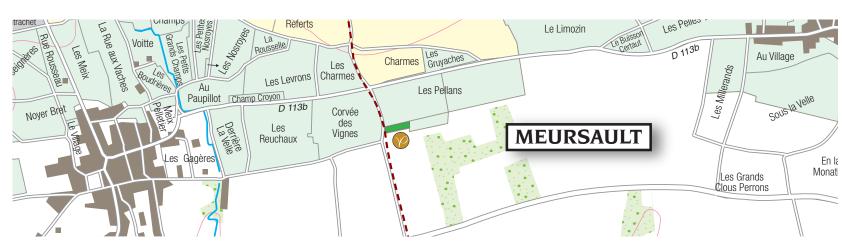
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In Meursault Les Pellans were fields. They were humid lands. This climat, whose name is derived from the Old French word Pevle meaning "pasture", is on the road to Puligny-Montrachet.

VINIFICATION

Long, gentle pneumatic pressing, followed by overnight settling.

Alcoholic fermentation takes place partially in stainless steel vats. The wine is then transferred into barrels (around 15% new) for its malolactic fermentation, after which it is matured for 12 months. Racked into stainless steel vats and aged for a further 6 months before bottling.





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