



Meursault LES GRANDS CHARRONS

VINEYARD

Grape Variety : Chardonnay.

Surface : A parcel of 0.145 ha.
Planted in 1929.

Soil : Limestone clay.
Northeast orientation.

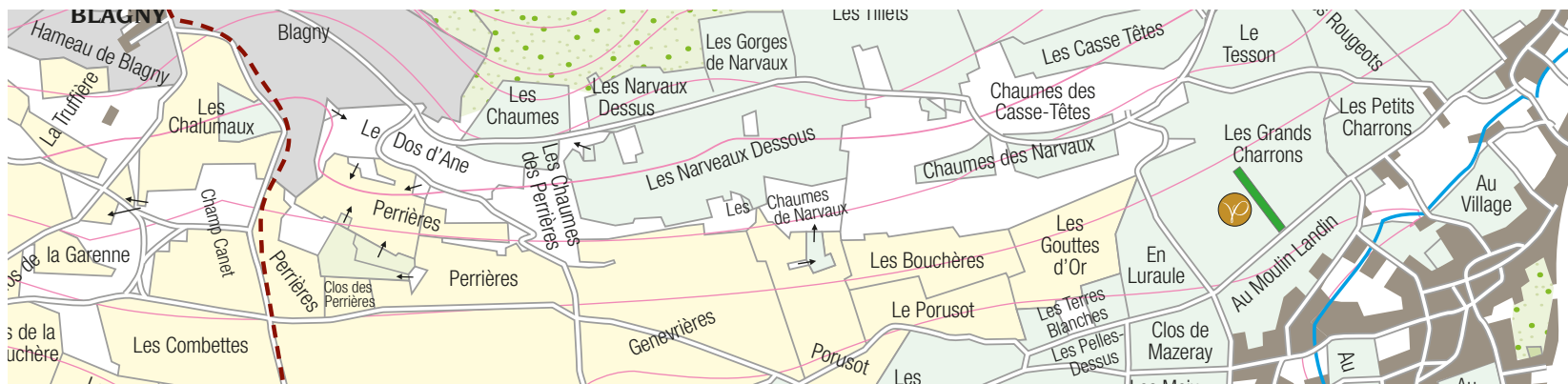
Soils are tilled then grassed over. Minimum treatments. Manual harvest with systematic sorting. Precise choice of harvest date based on maturity checks.

At Meursault, two adjoining parcels - Les Grands Charrons and Les Petits Charrons - border the road leading to the village in the direction of Auxey-Duresses, with paths leading away above them. The Roman road from Puligny-Montrachet heading to the north of Meursault also passed nearby. The names of these parcels come from a deformation of the old French "Charrau" meaning a road where chariots passed.

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 for malolactic fermentation and maturing for 12 months. It is then racked into stainless steel vats and aged for a further 6 months before bottling.



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