



*Meursault* LES CROTOTS

## VINEYARD

**Grape Variety :** Chardonnay.

**Surface** : A parcel of 0.1157 ha.  
Planted in 1980.

**Soil** : limestone clay  
Northwest orientation.

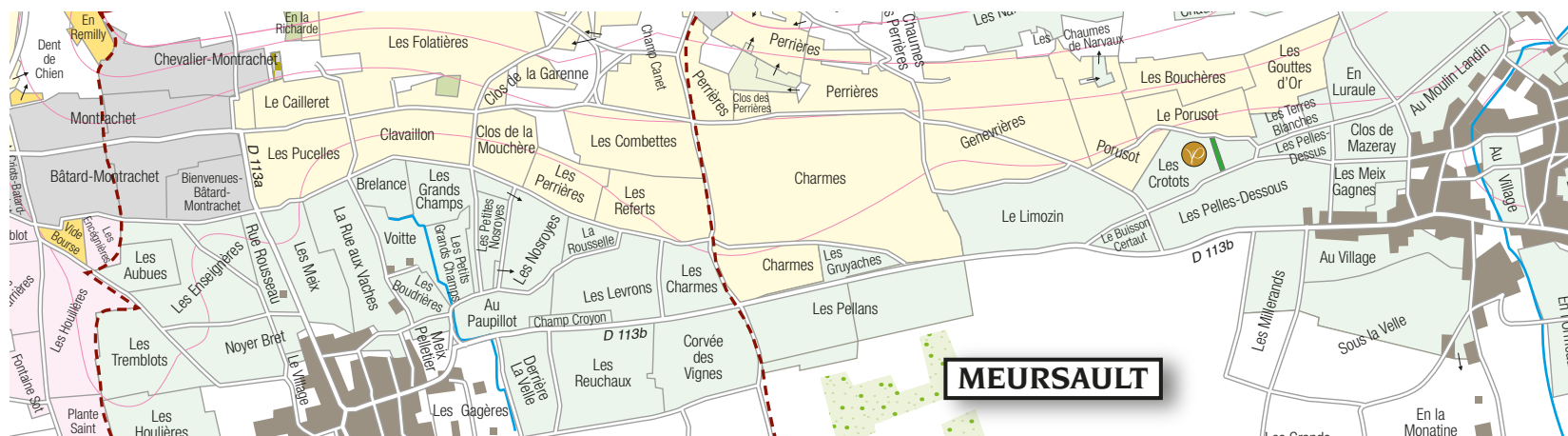
Soils are tilled then rolled. Minimum treatments. Manual harvest with systematic sorting. Precise choice of harvest date based on maturity checks.

In this parcel just under Le Porusot at Meursault, the land retains a lot of water, and those working in it often come away with muddy feet (or covered in "crottes" or clumps in French)

## 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 (15% new) 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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