



Meursault LES LUCHETS

VINEYARD

Grape Variety : Chardonnay.

Surface : A parcel of 0.2657 ha.
Planted between 1956 and 2017.

Soil : Well structured, porous limestone clay.
East orientation

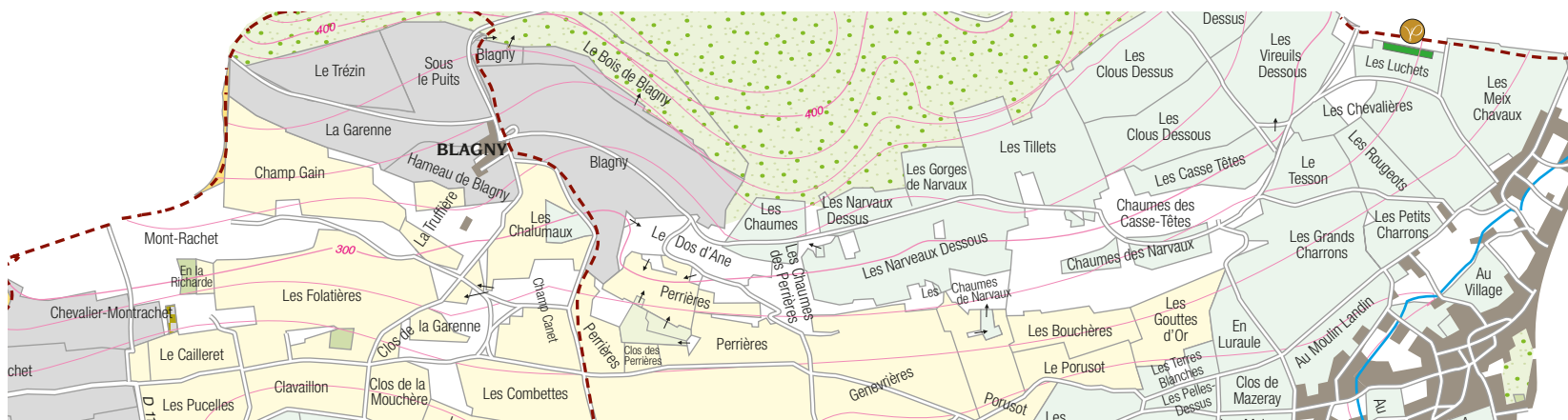
Soils are tilled then grassed over. Minimum treatments. Manual harvest with systematic sorting. Precise choice of harvest date based on maturity checks.

The name of this parcel at Meursault is derived from the old French Luc, from the Latin LUCUS meaning "sacred wood" which is to be found in many place names, so it is no surprise to find the existence of forests here. It is very close to Les Boutonniers in Auxey-Duresses.

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



DOMAINE PIERRE VINCENT

2, chemin sous la Velle, 21190 Auxey-Duresses
www.domaine-pierrevincent.fr · info@domaine-pierrevincent.fr