



Meursault « Les Tillets »

General Characteristics :

Grape variety: Chardonnay.
Production: about 3000 bottles a year.
Soil: clay and limestone.
Age of the vineyards: about 30 years old.

Specific culture methods of the vineyards :

Supervised treatment.
Soil treatment.
Green harvest.
Hand-harvesting.

Vinification :

Pneumatic pressing, temperature controlled.
Alcoholic and malolactic fermentation in barrels.
Maturing in barrels (50% of which are new).
Bottling after 12 months of maturing.

Tasting :

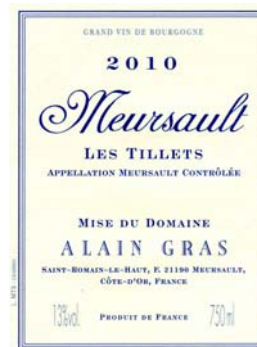
Beautiful glossy colour.
The nose is marked with very delicate aromas of minerals, white flowers and mellow wood.
The balance is a powerful and straight whole, which dominates the mouth.

Preservation and tasting advice :

It would be wrong to consume it quickly as it gains quality after 2 years and then is optimized at about 10 years.
Best served at cellar temperature.

Gastronomy :

It will perfectly match with fish and white meat.



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L'abus d'alcool est dangereux pour la santé. A consommer avec modération.

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