

2005

Meursault



Grape Variety

Chardonnay

Soil

Mix of limestone and clay.

Site

Four different plots of vineyards from selected "vignerons". Two are located on mid slope for finesse and minerality, the two others are situated around the village for more richness and depth.

The Vintage 2005

Harvest took place in the early days of September after a dry and very hot summer after a superb growing season - long and cold winter followed by a rainy and humid spring.

Exceptional weather conditions for an exceptional vintage.

Full maturation of the grapes and good concentration.

Aging in oak casks during 13 months.

Tasting

Pale gold colour. Floral fragrances mixed with exotic fruit aromas and fresh honey. Good minerality enhanced by a delicate oak note. Concentrated, well-balanced and well-structured ; Beautiful aromatic combination underlined by a well-integrated oak note. Good minerality. Long aftertaste.

Food Pairing

To be enjoyed with foie gras, grilled fish, white meat and strong cheeses (Epoisses, Roquefort and Munster).