

CAROLINE PARENT



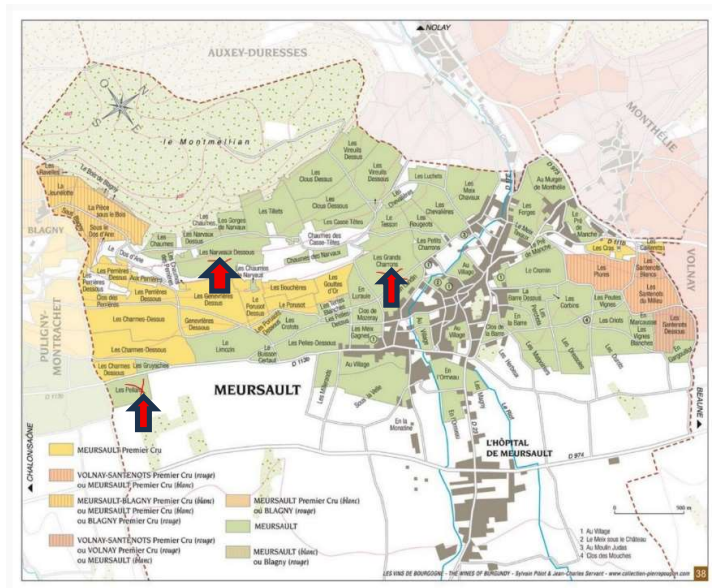
MEURSAULT

## MEURSAULT 2023

100% Chardonnay from a combined 0.93-hectare parcel on three different Lieux Dits, Grands Charrons, Narvaux and Pellans, planted in 1924 and 2011: Limestone/Clay soils. 90 % Guyot pruning.

### *Viticulture*

Traditional, with limited Human Intervention, focused on observation and sustainability principles. Selective pruning to optimize yield and vigour, along with drastic crown suckering, adapted leaf pulling, green harvest when needed, and ploughing of the soils. 100% Manual harvesting



### *Vinification and Elevage*

The clusters of grapes arrive at the winery in small cases, and in air-conditioned trucks. They are sorted manually then pressed. They are put in barrels where alcohol fermentation first occurs, then the malolactic fermentation. No stirring of the lees. Maturing is done for 12 months in oak barrels with few new barrels. Large barrels of 600 l (demi muids) are used. Racking and fining. Then 4 to 6 months in vats (stainless steel). No batonnage.

### *Tasting notes*

Intense and brilliant golden colour. Rich, deep floral aromas with hints of honey. Balanced and persistent, notes of hazelnuts, acacia blossom, and vanilla.