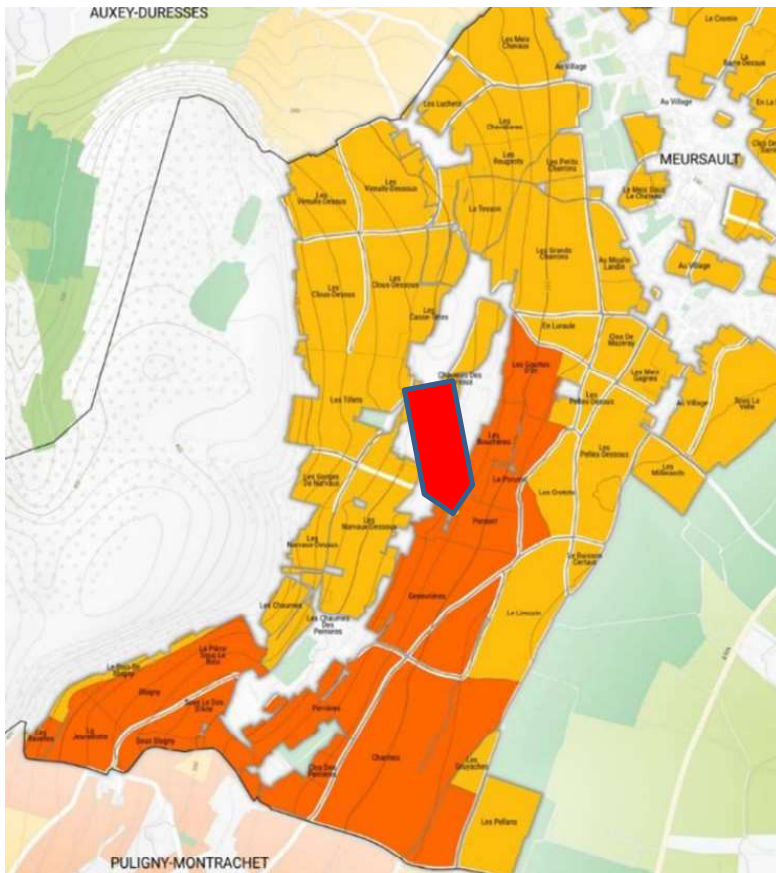


CAROLINE PARENT



MEURSAULT 1ER CRU LES PORUZOTS

Caroline Parent Meursault 1^{er} Cru Poruzots



100% Chardonnay
From a 0.87 ha vineyard.
Limestone-Clay soils.
Vines planted from 47' to 91'

Traditional viticulture, with limited Human Intervention, focused on observation and sustainability principles.
Selective pruning to optimize yield and vigor, along with drastic crown suckering, adapted leaf pulling, green harvest when needed, and topsoil ploughing.

100% Manual harvesting

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.

