

Meursault Charmes 2023

Premier Cru



Acquisition date: 1996

The oldest bottle in the estate's historic collection, carefully preserved in the cellars of the Château de Beaune, is a Meursault Charmes dating from 1846—predating even its 1855 classification as a 'Tête de Cuvée'.

Tasting Profile

Elegant bouquet with fruity and floral notes. Round and silky on the palate, it proves very flattering. Excellent ageing potential.



Chardonnay



5 to 7 years or more

Ageing potential



12°C and 14°C

Serving temperature



Ongoing organic certification and biodynamic conversion



East / South-East

Exposure



0.28 ha / 31 ha

Surface area

Expertise

Harvest: September 6, 2023

Manual, in small crates of 13 kg.

Meticulous sorting of each bunch.

Vinification

Whole bunch pressing with a cycle of

2 to 3 hours to select the best juices.

Ageing in barrel

20 month, 40% new oak.

Maturation

The cellars of the Bastions of the ancient Château de Beaune provide ideal natural ambient conditions for maturing Premiers Crus.



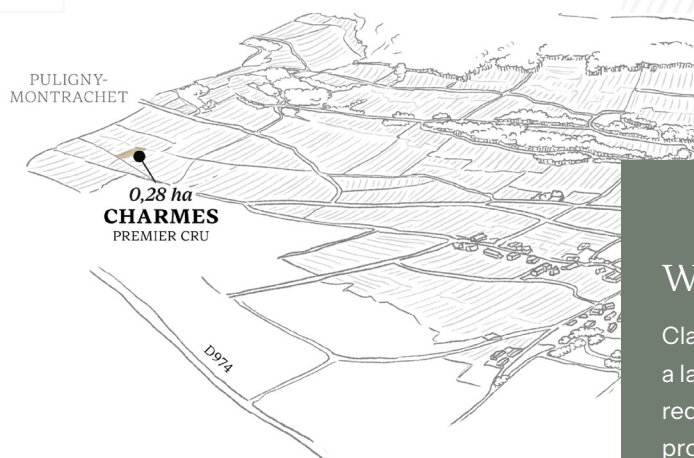
Terroir

Plot

The cool, clayey soils retain moisture, and the plot is among the last to be harvested.

Soil

Rocky calcareous clay.



Winemaker's notes

Clay and marl soils, fairly deep, a later-ripening terroir that requires patience to avoid producing monolithic wines.