

Meursault Les Clous 2023

Village



Acquisition date: 1996

On the “terroir” of Meursault, some of the vineyards classified as village appellation are situated on a marly ground, identical to the Corton-Charlemagne Grand Cru (only the topography and altitude are different). These vineyards of a great quality deserve to be vinified separately. This is the case for the terroir of Les Clous whose name apparently comes from a deformation of the word “Clos”.

Tasting Profile

Intense bouquet of fruit and flowers combined with a delicate mineral hint. Rich and subtil wine with good crisp, which makes it very balanced.



Chardonnay



5 to 7 years or more
Ageing potential



12°C and 14°C
Serving temperature



Ongoing organic
certification and
biodynamic conversion



East
Exposure



2,64 ha / 18,4 ha
Surface area

Expertise

Harvest: September 8, 2023

Manual, in small crates of 13 kg.
Meticulous sorting of each bunch.

Vinification

The pressing takes place in two phases: evacuation of the first juice, then pressing in two-hourly cycles.

Ageing in barrel

20 months, 30% new oak.
These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

Terroir

Soil

Calcareous marl on compact bedrock.



Winemaker's notes

A fine and elegant bouquet combining minerality and delicate oak, with notes of lemon and flowers (acacia, linden). The palate is elegant and fresh, with grapefruit aromas, finishing with a lovely buttery touch.

