

Château de Cîteaux
Philippe BOUZEREAU



MEURSAULT

"VIEUX CLOS DU CHATEAU DE CITEAUX" - MONOPOLE

PLACE: Vieux Clos

SURFACE: 1,7 ha

PLANTATION: 1996 à 2001

GRAPE: Chardonnay

KEEPING TIME: Between 4 and 8 years

GEOLOGY: Parcel located in the center of Meursault, around Château de Cîteaux. Deep soil, fairly stony.

CULTURE: Total ploughing, no chemical weeding. Phytosanitary control.

WINE MAKING AND AGEING:

Pneumatic pressing. Fermentation on fine lees, in oak barrels, with regular stirring. Bottling after ageing of 12 months in barrels (30% new oak), then 6 months in tank and a light clarification

TASTING AND SERVICE: Brilliant and goldencolour, with clear tint. Delicat white flowersnose with fresh fruits and vanilla perfumes. Well-balanced, soft and fresh mouth, onmineral notes. Long and pleasant final. Service between 12°and 14° with a Sole "Meunière".