

Château de Cîteaux
Philippe BOUZEREAU



MEURSAULT
"LES GRANDS CHARRONS"

PLACE: Les Grands Charrons

SURFACE: 0,95 ha

PLANTATION: 1950,1981,1987,1997

GRAPE: Chardonnay

KEEPING TIME: Between 4 and 8
years

GEOLOGY: Deep and clayed soil at the bottom of slopes. More superficial and stony on the top.

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 (20% new oak),

TASTING AND SERVICE: Gold Yellow colour, lipind and brilliant. Nose open on flowers notes, very fine ad enhanced by a touch of vanilla. Dense and rich mouth, endowed with a good balance. Fresh and Elegant final. Service beetween 12° to 14°, to taste with acod filet in butter sauce.