

Château de Cîteaux
Philippe BOUZEREAU



**MEURSAULT
VILLAGE**

PLACE: Les Criots
SURFACE: 0,25 ha
PLANTATION: 1937
GRAPE: Pinot Noir
KEEPING TIME: entre 4 et 8 ans

GEOLOGY: Deep and clayey ground.
Emergence of rock on the top.

CULTURE: Total ploughing , no
chemical weeding. Phytosanitary
control

WINE MAKING AND AGEING: 25 days
of maceration in thermorgulated vat,
including 12 days of prefermentation
at 12 °C. Regular punchings of the cap
and pumpings over the must. Bottling
after 18 month ageing in oak barrels.
Light clarification.

TASTING AND SERVICE: Ruby robe
with garned-red tint. Nose with
aromas of small reds fruits. The attack
is supple in mouth, one finale long
and well-balanced. Service between
12° to 14° on roasted veal.