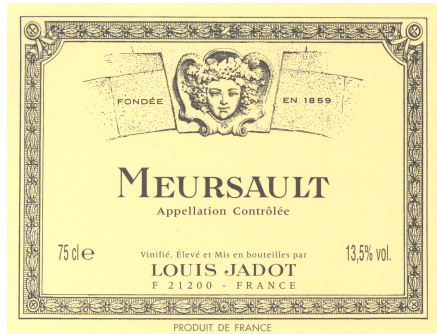


MEURSAULT BLANC



Côte de Beaune

Appellation Village

White

100% Chardonnay grapes

Vineyards situation

Meursault is the centre of the four communes (Meursault, Blagny, Chassagne and Puligny) comprising that part of the Côte de Beaune known as the «Côte des Blancs», named for the quality and predominance of its white wines. Meursault's vineyards are the most extensive of the Côte de Beaune. There are approximately 30 percent in nine Premiers Crus and 70 percent in village vineyards.

Characteristics

The vineyards are spread over gentle slopes, between 230 and 360 metres above sea level. The eastern orientation is ideal, allowing maximum sunlight. Chalky soils with white marl is best suited to the Chardonnay grape. Meursault is exclusively made with Chardonnay grapes.

Wine making

Meursault is 100% fermented in wooden barrels and aged 15 months in the barrels before bottling.

Winemaker's comments / Gastronomy

Maison Louis Jadot Meursault have a fragrant, ripe, full fruited bouquet which is confirmed on the palate, a generous, supple texture and the distinctive hazelnut and spice nuances which carry into a persistent finish of great finesse.

Meursault is rich enough to match foods like fish in a cream sauce, shellfish, poultry with cream and white meat.

Preservation

It can be aged for 8 to 15 years in good conditions of temperature and humidity.

