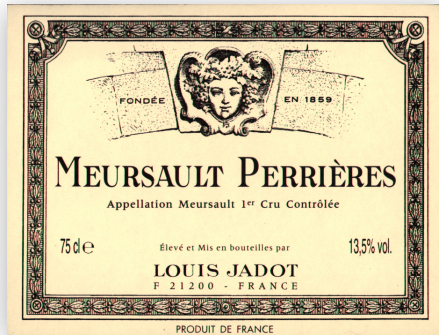


MEURSAULT PERRIÈRES

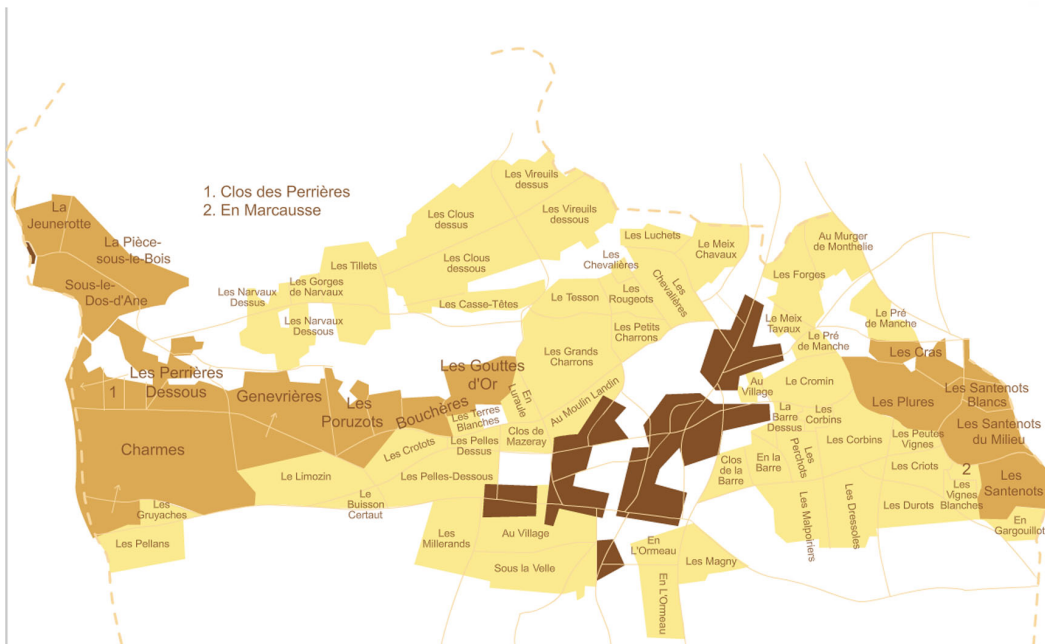


Côte de Beaune

Premier Cru

White

100% Chardonnay



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.

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. The Premier Cru Meursault "Perrières" appellation applies to white wines only.

Wine making

Fermentation takes place in tanks during 3-4 weeks, after which the wine is aged in barrel for 12-15 months before being bottled.

Winemaker's comments / Gastronomy

Maison Louis Jadot produces a rich full-bodied wine, traditionally vinified in oak to yield a well structured cuvée which balances firmness with ripe fruit flavours. Notes of oak and vanilla in the bouquet are confirmed on the palate and carry into a sustained finish.

The strength and suppleness of Meursault make these wines ideal partners for food which is both rich and spicy, hot or cold : foie gras, fish in a cream sauce, shellfish in a sauce, poultry with cream, blanquettes, strong cheeses.

Preservation

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