Meursault

Arnaud & Sophie Sirugue-Noellat

White Wine - Chardonnay

Hand-harvested, rigorous sorting in the vineyard, fermentation with indigenous yeasts (complete malolactic fermentation).
Aging: 12 to 14 months on fine lees, oak barrels, transfer by gravity and barrel control.
Bottling: Unfiltered, unfined
Clay-limestone plot - East-facing
Climats: Les Grands Charrons (in the heart of the village of Meursault)
Vineyard management: Guyot pruning / approx. 10,000 vines/ha



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