

# Meursault Le Limozin 2018

Immediately adjacent to Volnay, the village of Meursault marks the beginning of the great white wines of the Côte de Beaune.

## TASTING NOTES

The color is golden yellow.  
The nose will seduce you with its aromas of lemon, acacia, associated with subtly honeyed and smoky notes. On the palate, the wine is charming and very elegant!



## ORIGIN

With nearly 400 ha of vines Meursault stands out as one of Burgundy's key appellations. Its vineyards almost always face east and cover gentle slopes. From among the approximately thirty vineyards that enjoy a prime location on the slope, some are known for their exceptional white "Villages" wines, such as Le Limozin which is a fine example with wines that often boast more substance than a Premier Cru.

"Limozin" is a very good example because it reveals as much, if not more, consistency than a Premier Cru. It is also nestled between two prestigious climates classified as premier cru "Les Genevrières" and "Les Charmes".

As is often the case in Burgundy, the vineyard names often refer to a geographical feature. "Limozin" refers to a stream that once flowed alongside the vineyard.

## VITICULTURE

Grape variety: chardonnay

Soils: mostly silty.

Orientation: South/East

Surface area under vine: 0.9641 ha

Pruning: Guyot system

Yield: 61 hL/ha

Average age of the vine: 45 years old.

## VINIFICATION

Harvest date: 4 September 2018.

The grapes were handpicked and were sorted a first time in the vineyard and a second time when they arrived at the winery.

At the winery: The whole bunches of grapes were gently pressed for 2½ hours. The temperature of the must was brought down to 12°C then was immediately transferred to barrels of 450L with no settling to preserve a maximum of lees. Long fermentation using indigenous yeasts for added complexity and freshness.



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### AGEING

Maturation: aged for 14 months with no racking or stirring to bring out all of this wine's minerality. 30% new French oak barrels.

Barrels: Oak of French origin toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

### BOTTLING

Bottling: The wine was bentonite fined and very gently filtered before being bottled using gravity in December 2019.

Number of bottles: 7,841.

### VINTAGE

2018, abundance and excellence

After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines.

Ageing potential: from 5 to 10 years.



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