

## Meursault Charmes Premier Cru 2012

2012 Virtuoso Winemaker Vintage!

2012 weather conditions showed that nature remains the determining factor in winemaking. It is still stronger than anything and this is for the best.

Throughout vine growth cycle, our vineyards suffered from the whims of Mother Nature: winter and spring frosts, significant temperature fluctuations in spring and summer, arduous flowering (coulure and millerandage), several violent storms, hail and heat, as well as strong pressure from mildew and oïdium!

All these phenomena have resulted in historically low yields. Nevertheless, nature often restores things very well, so it enabled remaining grapes to fully ripen and maintain a good health condition in the vineyard.

First tastings show harmonious and savoury wines with refreshing fruitiness together with precise and particular density on the palate.

## GRAPE VARIETY & PLOT SIZE

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Grape variety: 100% Chardonnay on a 0.10 hectare plot.

## TERROIR

Located at the intersection of "Les Genevrières", "Charmes du Dessus", and "Limozin", in the Charmes du Dessous.

South-east sun exposure with a limestone subsoil and a clay-limestone, marl-gravel, and pebbly soil.



Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. Alcoholic fermentation and ageing entirely in oak barrels. 100% malolactic fermentation

Duration of barrel ageing: 21 months

## TASTING NOTES

Tasted in April 2014

COLOUR: White gold with bright green and silver reflections.

NOSE: Fine and precise notes of citrus (orange/ tangerine), evolving into brioche and pralines notes.

PALATE: Pleasant refreshing flavours on the palate together with crispy and sinewy acidity. Lemon with a touch of toasted notes on the finish.



NTRACHET SAINT-GEORGES