

The iconic richness of a great Burgundian village. Deep, stony terroir. A full-bodied, rich Chardonnay.

HÉRITAGE

Meursault *Les Pellans*



Varietal: Chardonnay / **Appellation:** Meursault / **Blanc**
Level: Village / **Average production:** 2 200 bottles

TASTING NOTES AND PAIRINGS

To the eye, this wine reveals a beautiful, clear golden yellow color; on the nose, intense notes of lemon and fern; on the palate, a beautiful texture. Rich and supple, it reveals slightly oaky notes upon tasting. This wine, served between 12 and 14°C, will pair well with scallop carpaccio with yuzu, pikeperch on the skin, or leek fondue with cream.

OUR VINEYARD

Located south of Meursault, near Puligny-Montrachet, this vineyard is at an altitude of approximately 225 meters. The slope is gentle and the exposure is east/southeast. Covering an area of 0.43 hectares, this old Chardonnay vine, over 55 years old, is planted on clay-limestone soil known as the "pied de côte complex": limestone, sand, silt, marl, and clay are the result of erosion from the higher slopes. In this case, from the neighboring plot of Meursault 1er Cru Les Charmes.

VINIFICATION AND AGEING

Hand-harvested. Pressing and settling. Alcoholic fermentation in French oak barrels: one part in new barrels and the other in barrels previously used for one or two wines. Aged on fine lees. Malolactic fermentation. Aged for at least 8 months before bottling.

