

DOMAINE
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MEURSAULT

Meursault is the appellation (AOC) for wines from Meursault in the Côte de Beaune, Côte d'Or. The white wine production area covers 376 hectares. The Appellation d'Origine Contrôlée (AOC) dates from 1937.

Sloping exposure from east to south. The land for the Meursault crus is old Callovian limestone and Argovian limestone. One of the great white Burgundies, with an international reputation.

Our Meursault :

Area: 54.35 ares

Grape variety: chardonnay

Exposure: South east

Density: 10,000 vines per hectare

Age of the vines: 30 years and 5 years for a young vine.

Soil: reddish soil (Les Forges) and gravel (Les Magnys)

Harvest: by hand

Production: 4,000 bottles

Laying down time: 2 to 8 years depending on the vintage

Vinification :

Pressing: The juice is extracted using a pneumatic press, clarified and fermented in 300 and 228 litre vats.

Ageing: 12 months with 20% new barrels

Tasting :

The wine is gold-green or polished bronze in colour, depending on its age, clear and glistening, often with silver lights. It has a bouquet of plants and flowers (hawthorn, acacia, elder, bracken, lime, verbena), mineral (flint), citrus fruit and vanilla which on ageing develops into aromas of hazelnut and honey. A rich, full wine in the mouth.

Gastronomy :

It goes very well with grilled shellfish, scallop fricassée, foie gras, veal and poultry in white sauce. Blue cheeses.

Serving temperature: **12 to 14°C**