



Meursault Les Crotots

VIEILLES VIGNES

LOCATION

The vines are planted on a limestone-loam terroir that keeps a lot of freshness and minerality in its subsoils.

IN THE VINEYARD

The ground is ploughed, the vines are debudded, trained, de-leafed, aerated and grapes harvested by hand.

VINIFICATION

The grapes are pressed, the must is lightly clarified before being placed into barrels. Alcohol fermentation is achieved with indigenous yeast.

MATURING

Malolactic fermentation is entirely carried out during the winter months, in our underground cellars. We use 350 litre barrels.

SPECIFICATIONS

Alcohol content : 13%vol.
Ageing Potential : 5 years
Serving : 12°C

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Do not hesitate to contact us by e-mail for any further information.

