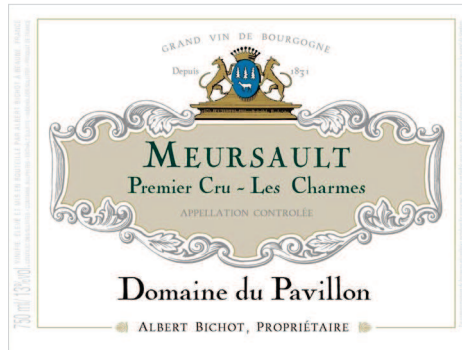


MEURSAULT 1ER CRU "LES CHARMES" DOMAINE DU PAVILLON



Côte de Beaune

100 % Chardonnay

AOC Premier Cru

The vineyard:

1.17 ha (2.89 acre) plot
 Average age: 30 years
 Calcareous clay soil

Vinification:

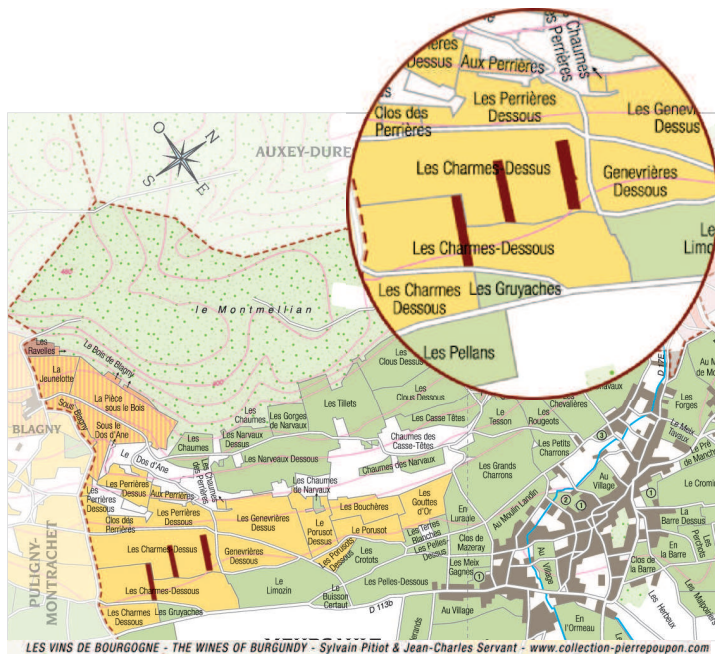
Handpicked
 Oak barrels (60% new oak)
 3 weeks to 2 months

Ageing:

Oak barrels 100%
 25 % new oak
 12 to 15 months

Located in the heart of the Côte de Beaune, Meursault is one of Burgundy's flagship villages and among the most reputed. In fact, Meursault is often referred to as the capital of Burgundy's great whites.

The "Les Charmes" Premier Cru is a first-class plot and easily rivals Burgundy's great white Grand Crus. There are two types of "terroir" in Meursault. One is clay-based and produces opulent, generous wines. The other consists of finer soil, and is closer to the limestone bedrock. The latter gives a more mineral, airy and chiselled wine. Our plot, located in the "Charmes Dessus" portion, is fortunate to overlie the two terroirs, and is therefore capable of producing particularly complex nectar.



Tasting notes

Generous and flattering, this wine features notes of candied lemon, almonds, white flowers and freshly baked bread. The palate is smooth and velvety without any heaviness, with hints of warm brioche and spice. Long and tasty, the finish mirrors the bouquet's aromas.

Food/wine pairing

Ideal with fine fish, shellfish, white meats, poultry in sauce and full-flavoured cheeses.

Serving and cellaring

Serve between 12°C and 14°C. (53°F - 57°F)

This wine will reach its potential after several years' ageing. Laid down for 7 to 10 years or more.