

MEURSAULT DOMAINE DU PAVILLON



Côte de Beaune

100 % Chardonnay

AOC Village

The vineyard:

5 plots totalling
 2.3 ha (5.6 acres)
 Average age: 30 years

White marly limestone-and-clay soil

Vinification:

Handpicked
 Oak barrels (35% new oak)
 3 weeks to 2 months

Ageing:

Oak barrels 100%
 20 % new oak
 12 to 15 months

Located in the heart of the Côte de Beaune, Meursault is one of the flagship villages and among the most reputed in Burgundy. In fact, Meursault is often referred to as the capital of Burgundy's great whites. Aerial photos of the village town hall's multi-coloured varnished roof tiles are world famous.

Tasting notes

Our white Meursault is bright, luminous straw yellow in colour. The nose boasts a discrete touch of toast followed by elegant floral notes underpinned by fruity, light plum and pear aromas. The palate is powerful, well balanced and dense, with delicious flavours of brioche. The finish is long and very aromatic.

Food/wine pairing

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

Serving and cellaring

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

This wine is ready to drink or it may be laid down for 3 to 5 years or more.

