GRAND VIN DE BOURGOGNE

MEURSAULT
LES TILLETS



General Characteristics:
Grape variety: Chardonnay
Production: about 2500 bottles a year.
Soil: Clay-limestone
Age of the vineyards: 40 years.
Area: 0.40 Ha

Terroir:
Our Monthelie comes from the blend of two localities, the combe d'Anay and the rivals. Facing south and south east, born from gravelly botanical limestone covered with red clay and marl.

Vinification:
Manual harvest
Temperature control
Alcoholic and malolactic fermentation in barrels
Reassembly, punching down
Pneumatic pressing
Aging in barrels, 50% of which are new
Bottled after 11 months of aging.

Tasting:
The color is bright gold, the nose is marked by aromas of apricots, lemon and well-melted wood. On the palate, it is a wine of a certain corpulence, long and structured.

Preservation and tasting advice:
It can be consumed straight away but it really opens up after 2 years and remains at its optimum for a good ten years. Serve at cellar temperature.

Wine Pairing:
It will accompany grilled or roasted red meats, as well as foie gras, seafood, fish and cheese (Munster, Epoisses, Roquefort).