

MEURSAULT 1ER CRU "CAILLERETS"

Characteristics

Chardonnay varietal pruned in Guyot simple. Those 0,84 acres of vines were planted in 1983 and 1997.

Details

This relatively unknown, small 1er Cru is situated above the village of Meursault. The soil is red and very stony. Resulting in early maturity of the grapes, especially in hot years.

Wine making

The grapes are hand-picked. Pressed, the juice is then fermented in French oak barrels (30% new). The wine is barrel aged until the following summer. In this way, the wine has time to integrate and confirm its personality. Bottled at the winery after aging for 15 months.

Particularity

The Meursault 1er Cru 'Caillerets' is a refined wine with a velvety texture. Ample on the nose, with a veritable palate of aromas, white flowers, exotic fruit, toasted notes and a slight minerality. Will easily age for 3-10 years, more for exceptional years. Consume at 14°C.

Tasting

The wine evolves in a tender fashion with 3-4 years aging. Its texture and slightly spicy aromas matches perfectly with fish and white meat.

Laurent Pillot advices

Some years display a little over maturity and develop buttery notes and a greedy mouthfeel. Perfect with farm raised chicken and freshwater crayfish.