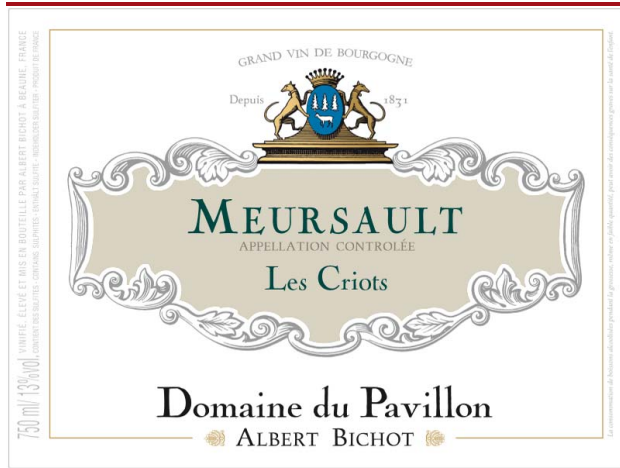


MEURSAULT PRIMEUR

A NEW STYLE MEURSAULT, WITH CLASSIC CREAMINESS AND MODERN FRESHNESS.
GORGEOUS !



TASTING

Nose: fresh flowers, citrus and a bit of grassy undertones. A modern-style Meursault, meaning not too fat or buttery but rather going in the mineral precision direction. Great balance where maturity and power do not hide intrinsic freshness. Mouth: generous and full-bodied with dried fruits balanced by citrus and quince. Beautiful length and ageing potential.

FOOD MATCHING

Smoked salmon or trout, grilled chicken with braised fennel, fresh tagliatelle with grated pecorino

TERROIRS

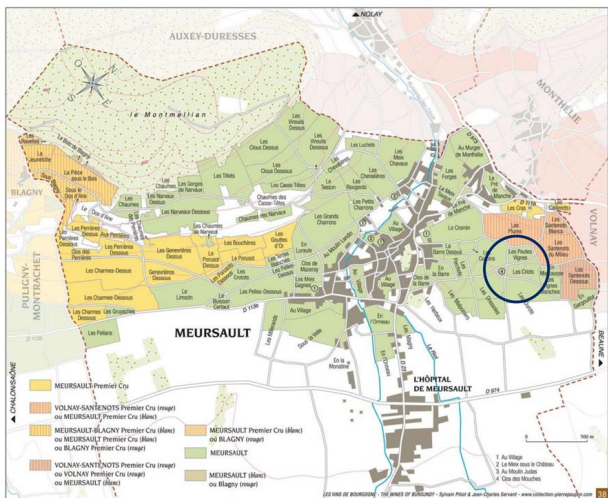
Les Criots is a little plot at the far east side of Meursault. Hand-picked. Traditional vinification and ageing in oak barrels (30% new oak maximum)

KEY INFOS

Region: Côte de Beauce
 Village: Meursault
 Level: Village
 AOC: Meursault
 Grapes: Chardonnay
 Color: White

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