



MEURSAULT "Sous La Velle"

Area : 0.27ha

Grape variety : 100% Chardonnay

Age of vines : Half 60 years old
and half young vines

Localities and Terroirs : Located
next to the Château de la Velle, the
vines can gain strength in a deep
and rich clay-limestone soil.

Method of culture : Reasoned
control.

Harvest : Manual in 20 kg
perforated crates.

Yield : 40hl / ha

Aging : 70% barrels with 30% new
barrels and 40% one or two wine
barrels and 20% in stainless steel
vats for 12 months. Blending after
12 months of the tank and barrels
for bottling.

Food and Wine Pairing : To drink
as an aperitif with friends with a
good Serrano or at the table with
Chicken in a Cream Sauce.

