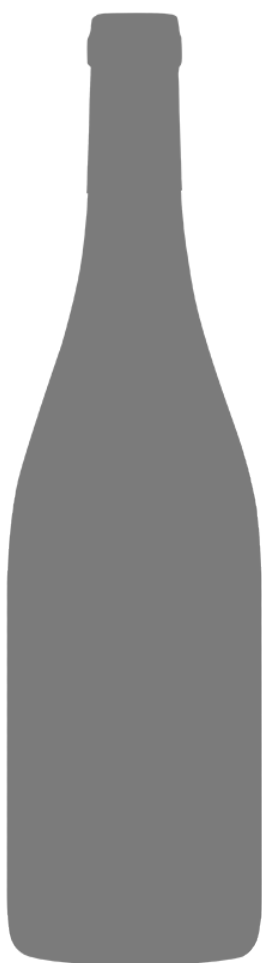


DOMAINE CHAVY-CHOUET

MEURSAULT CLOS DES CORVÉES DE CITEAU

Burgundy , France



Availability	Private import
Human	Romarc Chouet
Millésime	2016
Appellation	Meursault AOC
Lieu, Lieux-Dits	Clos des Corvées de Citeau
Sols	Clay Limestone
Altitude Des Vignes	230 meters above sea level
Orientation	South-East
Cépages	100 % Chardonnay
Viticulture	Organic
Palissage	Guyot 65 years old vines
Pi/Hect	10 000 ft/ha
HI/Hect	55 hl/ha
Vendanges	Hand harvested
Vinification	Pneumatic pressing 2h, 24h settling, without chaptalisation, gravity sinking in wooden cask
Levures	Indigenous
Élevage	20% new oak, maturation 12 months
Volume D'alcool	12.5% alc./vol.
Sucre Résiduel	<2 g/l
Acidité Totale	5.5 g/l
Color	Light yellow
Degustation	The wine as a generous bouquet with white peach, almond and hints of white chocolate that unfold in the glass. The palate is well balanced and fresh despite the lower acidity, hints of orange rind and quince with a taut and quite linear finish. This feels nicely coiled at the moment and dab od ginger on the aftertaste is pleasing and urges you for another sip.
Temperature Of Service	15-17 °C