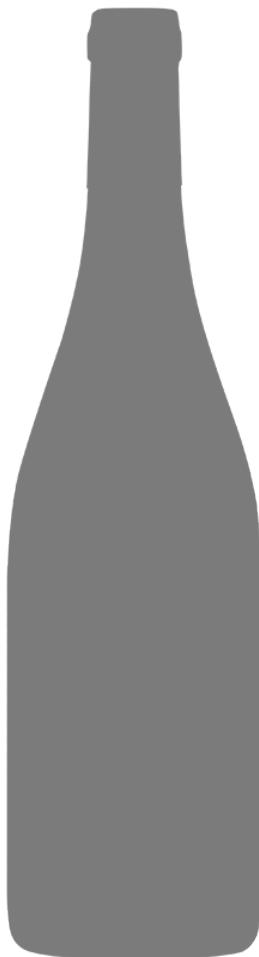


# DOMAINE CHAVY-CHOUET

MEURSAULT CLOS DES CORVÉES DE CITEAU

Burgundy , France



**Availability** Private import

**Human** Romaric 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 has 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 a dab of ginger on the aftertaste is pleasing and urges you for another sip.

**Temperature Of Service** 15-17 °C

BOIRES