

DOMAINE CHAVY-CHOUET

MEURSAULT LES NARVAUX

Burgundy , France



Availability	Private import
Human	Romarc Chouet
Millésime	2017
Appellation	Meursault AOC
Lieu, Lieux-Dits	Les Narvaux
Sols	Clay Limestone
Altitude Des Vignes	280 meters above sea level
Orientation	South-East
Cépages	100 % Chardonnay
Viticulture	Organic
Palissage	Guyot 60 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	6.2 g/l
Color	Light yellow
Degustation	A very light wine, lively and balanced with aromas of white fruits, a roasted almond nose and a long finish in the mouth. Mineral and energetic, it will require a few years of cellar to open fully.
Temperature Of Service	10-12 °C

BOIRES
