



## Meursault Sous la Velle

Area: 0.27 ha

Grape variety: 100% Chardonnay

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

Localities and terroirs: Situated next to the Château de la Velle, the vines draw their strength from deep, rich clay-limestone soil.

Vine-growing method: Integrated pest management.

Harvest: Hand-picked into 20 kg perforated crates.

Yield: 40 hl/ha

Winemaking: Whole-bunch pressing, static settling and transfer to barrels for alcoholic fermentation.

Ageing: 70% aged in barrels, comprising 30% new barrels and 40% barrels that have held one or two previous vintages, with the remaining 20% aged in stainless steel vats for 12 months. Blended after 12 months to combine the vat and barrel-aged wine before bottling.

Food and wine pairing: Enjoy as an aperitif with friends and a good Serrano ham, or with a white meat dish served in a sauce.

