



MEURSAULT

Breadth and volume



PRESENTATION

Grapes partly originating from the Limozin terroir, brown/reddish and stony soils, very friable rock at depth.

VITICULTURE

Vines planted at a density of 10,000 vines per hectare, Guyot Simple pruning, sustainable growing, carefully planned vineyard work and controlled yields.

VINIFICATION

Harvesting by hand, direct pressing, not much settling, fermentation with indigenous yeasts, ageing in barrels for 12 months then transfer to vats after racking. Light filtration through earth or fining depending on the vintage. Gravity-fed bottling.

TASTING & PAIRING

Rich wines that retain a lovely tension, nice «brown buttery» character, nice finish with a gorgeous bitterness. Suggested food pairing: pan-fried or semi-cooked foie gras.

KEY INFO

Region: Bourgogne
Varietal: Chardonnay
Colour: white

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Winery and tasting (by appointment)
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