



SYLVAIN DUSSORT
VITICULTEUR A MEURSAULT-FRANCE

MEURSAULT



Varietal	100% chardonnay
Color	White
Production Region	Burgundy – Côte de Beaune
Specific location	MEURSAULT Appellation d'Origine Contrôlée



This plot is located in the place known as Le Tesson.

The soil is very stony, with a subsoil of hard limestone like comblanchien stone.
I have been bottling this wine since the 2007 vintage.

The grapes are harvested by hand.

The wine is matured in barrels on the lees for between 16 and 18 months depending on the year,
before bottling on the estate.

The wine has a mineral tang and the elegance and smoothness characteristic of Meursault. This
wine can be drunk quite young, between 3 and 6 years.

It makes a fine accompaniment to veal, poultry in white sauce and fish.

Serve at 11° to 13°C.