



SYLVAIN DUSSORT
VITICULTEUR A MEURSAULT-FRANCE

MEURSAULT " LE LIMOZIN "



Varietal	100% chardonnay
Color	White
Production Region	Burgundy – Côte de Beaune
Specific location	Meursault, area known as Le Limozin Appellation d'Origine Contrôlée



This Meursault comes from one of the best-located plots in the village, surrounded by the premier crus "Les Charmes" and "Les Genevrières". The terrain is gently sloping, a mix of clay, silt and limestone slabs.

Hand-picking is followed by ageing in barrels on the lees for 12 to 14 months.

Racking off and bottling takes place at 16 to 18 months, depending on the vintage.

This wine has the typical characteristics of Meursault; velvety and rich, delicate and elegant, very long in the mouth, with good keeping potential.

This wine goes well with fish in sauce and poultry in cream sauces. It can be kept for up to 10 years if storage conditions are good.