

François Mikulski



Meursault 1^{er} cru Les Caillerets

Vine

This parcel we're farming comes from the family. It is about 40 years old. Our yields don't exceed 30 hl to the hectare which makes our annual production be about 300 bottles. The grape variety is 100% Pinot Noir. The vineyards are managed using non-certified organic methods.

The soil

The sub-soil is made of calcareous stones laid on a fissured-plate bearing rock.

Ageing

The cuvée is vinified in a small wooden vat for about 15-17 days then put into an oak barrel where it remains for a minimum of 12 months.

We use a barrel of one wine.

Tasting

The nose varies between crushed fruits and a soup of red fruits. The retro-olfaction reveals all the wine potential: black pepper, wild raspberries, brown tobacco, liquorice ... and steers you to a straight-forward and intense finish where along with the fruitiness you taste the terroir minerality. The family tradition is to drink it while eating pigeon.

Coupe géologique

