

# François Mikulski



## Meursault

### Vine

This wine comes from a variety of Meursault parcels (Meix Chavaux, Les Pelles Dessus, Chaumes de Narvaux, Moulin Landin, Limozin Pellans and Tillets), whose wines are produced separately and then blended (except for some vintages and Meix Chavaux and Limozin, which are bottled separately). They cover a total area of 1.5 hectares. The average age of the vines is 35 years. Their vines are 100% Chardonnay. Annual production: around 9,000 bottles. The vines are cultivated using non-certified organic methods.

### The soil

The subsoil consists of fine scree, rich in limestone gravels.

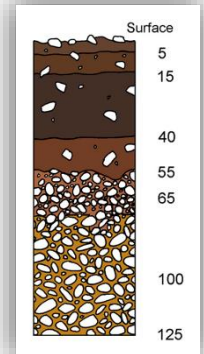
### Tasting

It is served as an accompaniment to hot shellfish, fish or white meat, preferably with butter or cream sauce (chicken with cream and morels; scallops, hot oysters, etc.)

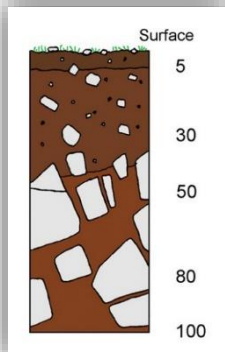
A Meursault wine is ideally drunk at between 5 and 10 years old. When mature, its palate and nose are explosive, releasing a whole palette of aromas: honey, exotic fruits, butter, hazelnut, grilled almonds, yellow fruit, aniseed, caramel, and more.

Our style of wine-making is designed to preserve the minerality of the terroir.

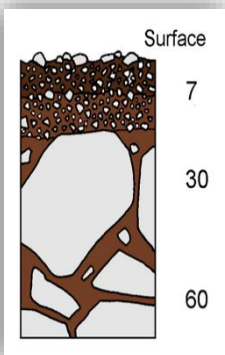
## Coupe géologique



Pelles Dessus



Charmes de Narvaux



Meix Chavaux