

# François Mikulski



## Meursault Limozin

This wine is a product of the Limozin plot which, for some vintages, is vinified separately and for others is produced in the Meursault vintage.

### Vine

The total acreage is 0.15 hectares. The average age of the vine is 65 years old.  
The vine population is 100% Chardonnay. Annual production: around 600 bottles.  
The vine is cultivated by non-certified organic farming.

### The soil

The subsoil is made up of fine aluvial river sediment. It is therefore less rich in limestone, making it heavier and more draining.

### Tasting

This wine is served with warm shellfish, fish or white meat, butter sauce or cream preferably (chicken with cream and morels, scallops, hot oysters, etc ...).

Ideally, Meursault is a wine that should be drunk aged between 5 to 10 years. When mature, its palate and nose are explosive; an array of aromas burst through: honey, exotic fruits, butter, hazelnut, grilled almond, yellow fruits.

This vintage is well-bodied and silky, with a hint of minerality.

## Coupe géologique

