

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

