

# François Mikulski

## Meursault 1<sup>er</sup> cru Meix Chavaux



Issued from Meix Chavaux parcels, certain vintages of this wine are vinified separately and others are blended with the Meursault cuvée

### Vine

The total surface area is 0.47 hectares. The average age of the vines is 35 years old. The grape variety is 100% Chardonnay. Annual production: about 800 bottles. The vineyards are managed using non-certified organic methods.

### The soil

The sub-soil is made of rock plates.

### Tasting

This wine is ideal when matched with warm shellfish, fish or white meat preferably with butter or cream sauce (chicken with cream and morel mushrooms, scallops, hot oysters, etc ...)

Ideally a Meursault is a wine to be consumed after ageing between 5 and 10 years. When mature, its palate and nose are explosive with a whole range of aromas being revealed: honey, exotic fruits, butter, hazelnut, grilled almonds, and yellow fruits.

### Coupe géologique

