

François Mikulski

Meursault Clos du Pré de Manche



We cultivate our vines in a plot that we have leased near Volnay Santenots and Meursault Caillerets.

The 2019 vintage is the product of our first harvest.

Vine

The vineyard covers approximately 0.3 hectares and the vines are about 40 years old.

The grape variety is 100% Chardonnay.

The vines are cultivated using non-certified organic methods.

Our application to label the wine 'Clos' is in progress.

The soil

The subsoil is composed of calcareous gravel on fissured rock strata.

Tasting

Brilliant pale gold robe. A sensual gourmet nose. The soil contributes notes of bergamot, ground cloves, nutmeg and musk.

This wine pairs well with cooked shellfish, but you could also try it with Cantonese-style glazed pork, or even – without aiming for provocation – an American-style fried chicken with slightly spicy mayonnaise.

Coupe géologique

