



YVAN BAVENCOFF

MEURSAULT

AOP MEURSAULT

VINEYARD

The best soils are found at heights of 260-270 metres with exposures along an arc between east and south. They consist of Jurassic marls and marly-limestones. There are some patches of magnesian limestone. The ancient callovien limestone and argovien marls shave the crus.

WINEMAKING

Traditional fermentation in oak barrels (30% new casks). Maturation during 12-14 months in cellar for ageing, stored in barrels.

AGEING

Oak barrels (30% new casks)

TASTING NOTES

Canary yellow in colour. Its bouquet has strong aromas of ripe grapes. On the palate it is rich and fat with a cheerful and appealing taste of hazelnut. Long and structured.



GRAPE VARIETY

100% Chardonnay



FOODS PAIRING

White meats in sauce, Shellfish



TEMP

12 - 14°C



AGEING POTENTIAL

6 to 12 years

