



DOMAINE BERTRAND BACHELET

GRANDS VINS DE BOURGOGNE

## MEURSAULT "Clos du Cromin"

### THE APPELLATION

Meursault, the world-renowned appellation, has produced mostly fine white wines for centuries.

The wines of the estate come from the "Le Cromin" locality, situated in the north-east of the appellation, close to the Volnay vineyard, in rich, clay, not very pebbly soil.

#### VARIETY/CLIMAT

A 100% Chardonnay, in a clay-limestone soil.

#### VINIFICATION

The grapes are pressed immediately without prior crushing. Following gentle pressing and some destemming, the must is placed in barrels.

#### AGEING

Ageing takes place in oak barrels, of which 25% are new, for about twelve months. This is followed by a few months in stainless steel vats to stabilise the wine before bottling.

#### TASTING

A beautifully transparent and brilliant robe; the nose, a subtle mix of citrus fruits, butter and honey; with a long finish.

#### SERVING GUIDE

14 to 16 degrees.

#### FOOD PAIRING

Pairs with a noble fish, or white meat in sauce.

#### LAYING DOWN

Drink within 5 years.

