

Caroline Parent

Meursault



CAROLINE PARENT



Vineyard Site: From a 0.93 ha vineyard.

Vinification: The clusters of grapes arrive at the winery in small cases, and in air-conditioned trucks. They are sorted manually, then pressed and put in barrels where the alcohol fermentation takes place, then malolactic fermentation. No stirring of the lees.

Aging: Maturing is done for 12 months in oak barrels with few new barrels. Large barrels of 600 l (demi muids) are used. Racking and fining ensue. Then 4 to 6 months in vats. No batonnage.

Grape varieties : Chardonnay

Soil : Limestone and clay

Tasting notes :

Greeny-gold color, leaning towards bronze as it ages. The bouquet has strong notes of ripe grapes. The young wine is redolent of toasted almonds and hazelnuts in a floral and mineral (flint) setting. Butter, honey, and citrus fruits. On the palate, the wine is rich and fat with notes of hazelnut. Unctuousness and freshness are in silky balance. Long and structured.



Organic

