

Louis Max[👑]
Singulier depuis 1859

MEURSAULT L'OR BLANC

TERROIR

The world-renowned vineyard of Meursault is located on the Côte de Beaune, on limestone-marl soils. This terroir has been recognized as a prime terroir for centuries; ever since the monks of the Cîteaux Abbey started planting vines here back in 1098.

GRAPE VARIETY

100% Chardonnay

WINEMAKING

Manual harvesting, with sorting of the grapes before the winemaking. Fermentation and maturation in oak barrels for 12 months.

WINE TASTING

Beautiful gold yellow robe, with green reflections. Aromas of flowers (hawthorn, lime tree), almond, hazelnut and minerality. Rich and lively in the mouth, it has a good balance between unctuousness and freshness. Well-structured, this is a wine made to mature for several years.

FOOD PAIRING

Goes well with veal or delicate poultry dishes, grilled seafood and fishes. Can also be paired with *foie-gras* and cheeses.

SERVICE TEMPERATURE AND AGEING

Wine to be served at 13°C / 55°F.

This wine will reach its full potential after 6 to 8 years



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