



**Wine: Meursault**  
**Négociants-eleveurs Dufouleur Père & Fils**  
**Vintage: 2006**  
**Grape: Chardonnay 100%**  
**Alcohol: 13%**

### Vinification & maturing

The grapes have been picked by hand and immediately pressed on a pneumatic press at a low pressure. Alcoholic and malo-lactic fermentations in casks over a period of 3 months to better extract the aromas. Maturation for 12 months in French oak barrels (35% new oak barrels).

### Tasting notes

Nice yellow-gold robe with grey tints, brilliant and clear.  
 Complex and open nose on fresh fruits aromas (pink grapefruit, lemon lime) and exotic fruits. Touch of chestnuts, butter. Very nice and elegant toasted bread aromas.  
 Clean attack, fresh, fat, full, rich, well-structured, good balance between acidity and mellowness, harmonious and long lasting on vanilla and “maron glace” flavour.

### Food pairing

Best to drink with grilled or in sauce (shrimp based for example) fishes and shells (lobster, prawn, scampi) or white meat (veal, fatten chicken) in a creamy sauce, and quenelles.

### Serving temperature

13/14°C

(Indeholder sulfitter)

