



Wine: Meursault
Domaine Demessey
Vintage: 2009
Grape: Chardonnay 100%
Alcohol: 13%

Vinification and 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 9 months in French oak barrels (25% new oak barrels)

Tasting notes

Pale gold robe with tints of green, limpid and brilliant
Open and up front bouquet of fresh fruits (the white flesh ones such as peach), almonds, hawthorn, smoke and toasted bread on the second nose.
Clean attack, rich and full (a very good representative of the "big" 2009 vintage wines), round with a long roasted finish

Food pairing

All elaborate fish based dishes (poached or grilled) and seafood (lobster, king shrimp) as well as white meats (veal, fatten chicken) or goat or Comté like cheeses

Serving temperature

13-14°C

(Indeholder sulfitter)

