



ALBERT MOROT

Meursault «Les Narvaux»

Location & terroir

- Grape variety: 100% Chardonnay
- Altitude: between 320 and 350 meters
- Exposure: East / South-East
- Soil: very stony limestone, lean and shallow, hillside terroir located just above the Premier Crus Genevrières and Poruzots
- Average vine age: 30 years

Viticulture

- Guyot pruning
- Yield: approximately 45 hl/ha
- Hand-harvested grapes with parcel-by-parcel selection

Vinification & ageing

- Gentle whole-cluster pressing
- Cold settling for 24 to 48 hours
- Alcoholic and malolactic fermentations in 400l French oak barrels
- Aged for 12 months in 400l barrels, followed by 6 months in stainless steel tanks

Tasting notes

- Colour: pale golden yellow
- Nose: white flowers, dried fruits, with a mineral touch
- Palate: full and structured, with mineral tension and a saline finish

Food & Wine Pairings

- Grilled or sauced fish: sea bass, turbot, sole
- Scallops and shellfish
- Creamy poultry dishes, mushroom risotto
- Cheese: Comté, Beaufort, aged goat's cheese

