



ALBERT MOROT

Meursault «Les Vireuils»

Location & terroir

- 100% Chardonnay
- Altitude: between 300 and 340 meters
- Exposure: East / South-East
- Soil: oolitic limestone, light marls and stony soils ensuring excellent drainage
- Average vine age: 40 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 gold with green highlights
- Nose: notes of white flowers, white-fleshed fruits (pear, apple), fresh hazelnut, with a mineral touch
- Palate: lively and taut, with excellent length

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

