

## Meursault « Casse-Têtes »

This parcel lies at the top of the village of Meursault and above the old quarries. The soil is, therefore, clay mixed with a lot of limestone and the subsoil comprises banks of very hard rock, along which the vines' roots run. This produces the Meursault with the most pronounced mineral notes and which closely resembles the Puligny-Montrachet wines grown on the same hillside.

It goes perfectly with sea fish, langoustines and pan-fried foie gras.

It should be served at a temperature of between 10 and 12 degrees and should be drunk within 2 to 8 years after bottling.



*Wine should be a sophisticated drink, rich but always refreshing.*