

Meursault « Narvaux »

This parcel is located on the upper slopes above the Meursault 1er Cru Genevrières appellation. The clay/limestone soil has a subsoil of extremely hard white rock riddled with fissures. These allow the roots to circulate through the white limestone. The parcel's southern exposure, coupled with a steady 20% slope, affords the grapes excellent ventilation leading to a harvest that is both ripe and healthy. The wine often presents aromas of candied orange (or other citrus fruits) on the nose and in the mouth.

It goes well with foie gras, white meats and cheese, particularly Mont d'Or.

The wine should be drunk within 3 to 10 years after bottling.



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