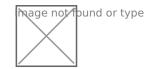
Bertrand Bachelet Meursault Clos du Cromin Domaine Bertrand Bachelet France - Burgundy - Meursault

Meursault, the world-renowned appellation, has produced mostly fine white wines for centuries.

Meursault Clos du Cromin takes its name from the village "Le Cromin", situated in the northeast of the appellation, close to the Volnay vineyard, in rich, clay soil.

The wine reveals a beautifully transparent and brilliant color, a subtle nose of citrus fruits, butter and honey, and a long finish.



Specifications

Appellation Meursault Wine Type White

Varietals 100% Chardonnay
Age of Vines 20-96 years old
Soil type clay, limestone

The grapes are pressed immediately without prior crushing. Following gentle pressing and some destemming, the must is

placed in barrels.

Vinification Ageing takes place in oak barrels,

of which 25% are new, for about twelve months. This is followed by a few months in stainless steel vats to

stabilize the wine before bottling.

Pairings Pairs with a noble fish, or white meat in sauce.

Codes, Weights and Measures

UPC 7 84585 02865 8

Units/Case 12
Unit Size 750 mL
Container bottle

SCC 1 07 84585 02865 5

Case Weight 38
Layers/Pallet 7

\$ 115.99 USD 750mL Bottle

Reviews and News

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