

**Florence Cholet Meursault**  
**Domaine Florence Cholet**  
**France - Burgundy - Meursault**

This classic Meursault offers expressive and complex aromas of white flower, white fruit, and herbal aromas. Bright acidity and minerality emerge on the palate from this beautifully balanced and structured white, followed by subtle hints of vanilla and toasted brioche nuances in a refreshing finish.

## Specifications

<b>Appellation</b>	Meursault
<b>Wine Type</b>	White
<b>Varietals</b>	100% Chardonnay
<b>Age of Vines</b>	60 years old
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	clay, limestone
<b>Vinification</b>	Grapes are hand-harvested. Soft and progressive press to extract the best juice. The static racking that lasts for 12 hours helps to clarify the must that is directly put into the oak barrels for further alcoholic fermentation. Aging in oak for 12 months.
<b>Pairings</b>	Fresh Truffle Pasta, Beaufort Cheese, Pike Quennelles.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02909 9
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02909 6
<b>Case Weight</b>	39
<b>Cases/Pallet</b>	65
<b>Layers/Pallet</b>	5
<b>SRP</b>	\$ 98.99 USD 750mL Bottle