

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

Appellation	Meursault
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	60 years old
Agricultural Practices	Sustainable
Soil type	clay, limestone
Vinification	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.
Pairings	Fresh Truffle Pasta, Beaufort Cheese, Pike Quennelles.



Codes, Weights and Measures

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