



CHAPELLE DE BLAGNY
GRANDS VINS DE BOURGOGNE



MEURSAULT 1^{ER} CRU LES RAVELLES

Soil & Climat

Really strong clayey and limestone marls, with little springs, this vine is the highest of the domain. Continental with oceanic influences

Grap and Driving

- 100% Chardonnay.
- Vine on average 60 years
- Planting density 10 000 vines / ha
- Guyot or Guyot Pousard pruning with few Cordon de royat
- Hight Environmental Value (HEV) certification since 2015

Vinification method

Manual Harvest. Traditional vinification. Pneumatic press, max 2b. Cold musts clarification by decanting 24 h. Fermentations (AF + MLF) in oak barrels aged from 1 to 4 wines. Maturing on fine lees for 12 months, then 3 to 6 months in stanless steel tanks. Bottling and racking at the domain.

Strong clay soil and springs give to the wine freshness and very finest aromas, minerality and tense. whose personality will have fully developed after three to seven years in the bottle.