

JB

JEAN-BAPTISTE JESSIAUME

Grands Vins de Bourgogne

MEURSAULT

LES TILLETS

- ◆ **APPELLATION:** The Meursault appellation, situated 8 km from Beaune, has soil that is mainly composed of hard Comblanchien limestone and sinks into the depths at the height of Nuits-Saint-Georges and reappears here rather than heading in a southerly direction. We are leaving the reds behind in favour of the white wine hillside. The vineyard consists of 96% white and 4% red wines. The best terrains are situated roughly at an altitude of 260 metres with a slanting exposure from east to south. There are occasional nuances of magnesian limestone. The vineyard is outstanding due to its limestone marl. The wines are divided between the ancient Callovian limestone and Argovian marl rocks.
- ◆ **GRAPE VARIETY:** 100 % Chardonnay
- ◆ **SURFACE:** 0.21 hectares
- ◆ **SOIL:** Calcareous clay
- ◆ **VINIFICATION:** 100% manually harvested, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling the musts are directly placed into barrels. Matured for 15 months of which 12 in barrels (10-15% new barrels).
- ◆ **TASTING:** Golden in colour. Its nose marks delicate aromas of minerality and white flowers. An overall powerful and straightforward balance dominates the mouth.
- ◆ **AGING POTENTIAL:** 7 to 10 years
- ◆ **SERVING TEMPERATURE:** 13° C
- ◆ **FOOD AND WINE PAIRING:** A good accompaniment for fish and white meats.



“Being in tune with the land”

JEAN-BAPTISTE JESSIAUME

1 rue Chauchien - 21590 Santenay
03 80 20 92 16 - jbj@jbjessiaume.com

www.jbjessiaume.com