



*Conviviality, Sharing, Emotion,
Generosity, Family and Culture.*

HARVEST 2019



MICHEL GAYOT

IN BEAUNE

MEURSAULT

TERROIR

Wine producing region: Bourgogne

Grape variety: Chardonnay

Soil: Clay and Limestone

KNOWN HOW

Vintage: Hand harvest

Wine making: Limit of inputs, yeasts and bacteria in part natural, cold settling for 24 to 48 hours, fermentation malolactic in barrels.

Ageing process: Ageing in stainless steel during 9 to 12 months, which 10% to 20% of new barrels.

TASTING

Prestigious appellation of the “Côte de Beaune”, this wine from Meursault presents a bright and clear pale gold colour with silvery shades of almonds, roasted hazelnuts, flowers and white fruits. On the palate it is generous, voluptuous and the 2019 vintage gives a very nice liveliness that will ensure beautiful years of conservation in cellars.

PAIRING

Aperitif, seafood, shrimp, crab, lobster or white meat.

Service temperature: Between 12° and 14°



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Alcohol abuse is dangerous for health, to consume in moderation.