

Francois Mikulski Meursault

Meursault

The wine comes from various climates of Meursault (Meix Chavaux, Les Pelles Dessus, Chaumes de Narvaux, Moulin Landin...) which are fermented and matured separately and then blended together.

It may be served with cooked shellfish, a fish dish or white meat, preferably with a buttery or creamy sauce: poultry in a morel cream sauce, scallops, cooked oysters, etc.

Ideally, it is best to drink a Meursault between its fifth and tenth year. At maturity, its palate and nose are explosive; a large range of aromas are expressed, such as honey, exotic fruits, butter, hazelnut, grilled almond, yellow fruit, aniseed, toffee... But you may also want to try a Meursault for aperitif!

Our winemaking method respects the mineral character of the terroir (especially expressed in the Meix Chavaux and Chaumes de Narvaux climates).

The Meursault Limozin climate is located under the plot of Meursault Genevrières. We produce around 600 bottles per year of this wine with mineral to metallic flavours, and a candy, white-fruit finish.