

Jaffelin

À BEAUNE DEPUIS 1816

MEURSAULT

The grapes come from a parcel with shallow soil, known as « Les Forges », located to the west of the village of Meursault.

VINIFICATION AND AGEING

GRAPE VARIETY Chardonnay

WINEMAKING Alcoholic fermentation takes place entirely in French oak barrels, of which 40% are new. The lees are stirred (bâtonnage) occasionally during ageing, which lasts 11 months.

TASTING

EYE Golden highlights

NOSE Fruity on the nose, which often expresses notes of rhubarb.

MOUTH Big on the palate, with a great deal of fat on the finish and notes of grilled almonds.

PAIRING Shellfish, white meat, foie gras

TEMPERATURE 13°C/14°C

AGEING Between 5 to 6 years.

