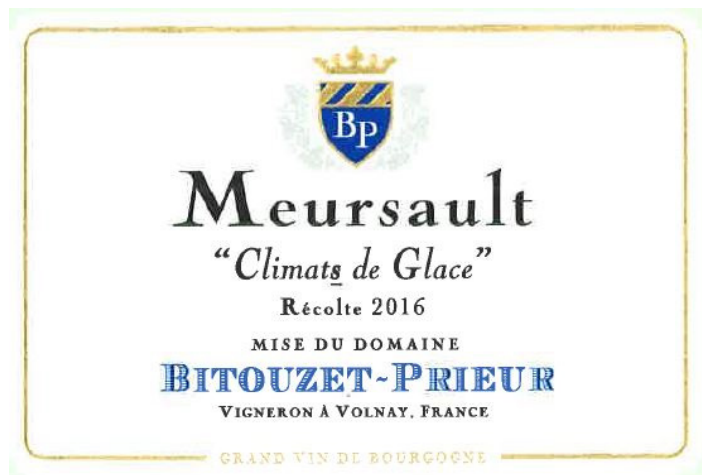


Bitouzet-Prieur



Meursault Climats de Glace



At a Glance:

- **Appellation:** AOC Meursault
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .37 ha of vines in the Clos du Cromin lieu-dit and 1.5 ha of vines in the Corbins lieu-dit
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1951 (Clos du Cormin) and 1974, 1978, and 1987 (Les Corbins) at 10,000 vines/ha
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in 228-l oak barrels (20-25% new)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 12-16 months in 228-l oak barrels (20-25% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied at harvest, during élevage, and at bottling

In The Glass:

While Bitouzet typically produces two village-level cuvées of Meursault, this sector was particularly affected by the late-April frost, so he combined his holdings in Les Corbins and Clos du Cromin into this one-off bottling. Comprising roughly 60% Clos du Cromin and 40% Les Corbins, "Climats de Glace" combines Clos du Cromin's salty, citrusy linearity with some of the riper and more orchard-fruit-like character of Les Corbins, offering phenomenal concentration and length.