

Bitouzet-Prieur



Meursault Clos du Cromin



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, directly upslope of Les Corbin
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1951 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:

Again, this parcel is north of the village of Meursault, but higher on the slope than the neighboring "Les Corbins." The resulting wine has excellent penetration on the palate and is normally dominated by its firm minerality which brings more rigor and complexity than the "Corbins". It needs time but develops into a round, well-balanced wine with a long finish and a hint of pear skin to the fruit.