

# 2023 Meursault-Charmes Premier Cru

Numa Cornut | Meursault Premier Cru, Côte de Beaune, Burgundy

From the single plot of Les Charmes, one of the finest climates in the Meursault appellation, this Premier Cru reflects Cornut's meticulous cellar process: hand-harvested, whole-bunch pressed, cold-settled, and vinified with precision. The result is a Meursault of balance and length.

## THE VINTAGE

2023 was a generous and well-balanced vintage in Burgundy. A warm growing season produced wines with ripe fruit, good freshness, and healthy volumes — a vintage that offers reliability and quality across appellations.

## TERROIR

Les Charmes is located just south of the Meursault village, among the finest climates of the appellation. Clay-limestone soils rich in minerals. Southeast-facing with optimal sunshine exposure.

## FARMING

The team at Numa Cornut do as little intervention in the vineyard as possible and farm using sustainable practices. They prioritize sustainable vineyard management and minimal manipulation in both vineyard and cellar.

## WINEMAKING

Hand-harvested in 12kg crates. Strict sorting in the plot and on the sorting table. Whole-bunch pressing and cold settling. Delicate cold vinification with priority given to terroir expression and respect for the grapes. Aged approximately 12 months in 114L + 228L Chassin M+ barrels.



serving temp  
**57-61°F**

## TASTING NOTES

Golden in color. Aromas of ripe apple, hazelnut, and cream, the texture is rich yet lively, incorporating the aromatics on a lush palate. The finish is long and harmonious.

## FOOD PAIRING

Lobster • Pan-roasted Scallops • Turbot • Veal with Cream Sauce

## varietals

100% Chardonnay

## farming

Low Intervention/Sustainable

## alcohol

13%

## residual sugar

< 2 g/L

## pH

3.3

## acidity

3.7 g/L

## SO<sub>2</sub>

Free: 28 mg/L

## fermentation

Whole-bunch press, cold settling, cold vinification in oak & stainless steel

## aging

~12 months — 114L + 228L Chassin M+