

2023 Meursault

Numa Cornut | Meursault, Côte de Beaune, Burgundy | Plot: Les Narvaux

From the most famous white wine village in Burgundy, this Meursault reflects Numa Cornut's commitment to terroir precision over technique. Sourced from Les Narvaux, it is vinified through tasting decisions made piece by piece — an approach that produces wines of unusual clarity and depth.

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

Meursault sits on the southern Côte de Beaune, on gentle east-facing slopes between 230 and 360 meters altitude. Soils vary from deep and colored near the village to lighter, stonier profiles higher on the slope. Plot: Les Narvaux.

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

Throughout the process, decisions are made primarily on the basis of tastings, piece by piece, supplemented by technical analyses. Priority is given to terroir expression and respect for the grapes. Fermented in oak and stainless steel. Aged approximately 10 months in 228L Chassin + François Frères M+ barrels.



TASTING NOTES

Golden color. Aromas of honey, lime blossom, and hazelnut butter on the nose, with occasional notes of camomile or hawthorn. Silky roundness on the palate. Long, persistent finish evoking yellow plum and gingerbread.

FOOD PAIRING

Pan-roasted Fish • Lobster with Butter • Roast Chicken
Soft-rind Cheeses

serving temp
57-61°F

varietals	100% Chardonnay
farming	Low Intervention/Sustainable
alcohol	13.2%
residual sugar	< 2 g/L
pH	3.26
acidity	3.9 g/L
SO₂	Free: 93 mg/L
fermentation	Oak and stainless steel
aging	10 months — 228L Chassin + François Frères M+