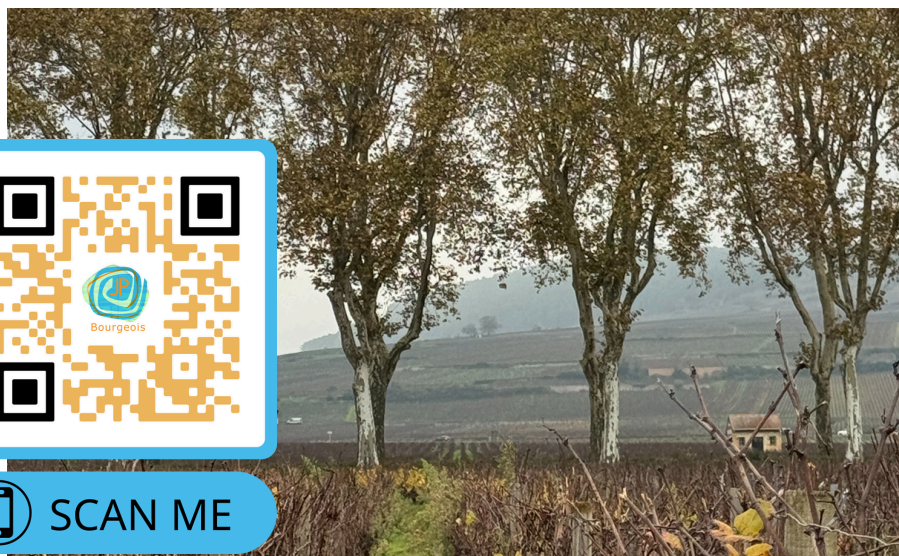


NUMA CORNUT

MEURSAULT

Meursault is Burgundy's top white wine villages, which lies in the prestigious Côte des Blancs, south of Beaune. Its vines grow on east-facing slopes at 230-360m, benefiting from optimal sunshine and excellent drainage. The vineyard's soils are varied: deep and coloured around the village, lighter and lighter on the mid-slope and almost white and very stony at the highest elevations. The result is a refined, golden wine with aromas of honey, lime blossom, and hazelnut butter, finishing with notes of yellow plum and gingerbread. It pairs beautifully with seared scallops, roasted white fish, grilled asparagus with hollandaise, or Brie de Meaux, balancing freshness and depth.



WINE

Blend: 100% Chardonnay
Average Vine Age: 35 years
Alcohol Content: 12.5% vol
Aged 10 months

TERROIR

Burgundy's top white wine village, Meursault, in the southern Côte de Beaune. East-facing slopes maximize sunlight. Soils color ranges from deep by the village to light mid-slope and white stones at higher elevations.

PRACTICES

Vinification is driven by tastings, supported by analysis, to preserve terroir expression. The wine undergoes 10 months of maturation in oak barrels, balancing structure and elegance.