

# DOMAINE TESSIER

# Meursault 'Les Casse-Têtes' 2021

-

04

**Provenance:** Meursault, Burgundy

**Grape Variety:** 100% Chardonnay

Seafood, white meat or cheeses

**Serving:** 

Temperature: 12°C





#### **Vineyard Cultivation:**

Domaine Arnaud Tessier is a rising star of Meursault's producers. The Domaine is making refined and complex Chardonnays from the village's best located vineyards. The Meursault "Les Casse-Têtes" vineyard is higher in altitude than most of Meursault's vineyards. It creates a wine with a higher natural acidity and strong minerality. At Domaine Tessier, Catherine and Arnaud grow their vineyards organically. They ensure their vines are growing concentrated, ripe and healthy grapes. They employ only light ploughings, leave long branches on the vines and optimize the airflow through the canopy by removing leaves prior to harvest.



### Vinification:

After the hand harvest, grapes are pressed in a gentle pneumatic press. Alcoholic fermentation in stainless steel vats. The maturation is done in French oak barrels for 12 months – few new oak introduced – to preserve the beautiful fresh flavour of the wine.







#### **Tasting Notes:**

The 2020 Meursault Casses Tetes explodes from the glass with guava, almond, passionfruit and yellow flower scents. No holding back here! The palate is well balanced with a fine bead of acidity, taut and fresh, maybe just missing a little tension towards the finish where it requires more minerality. But there is a sense of fun here. Neal Martin, VInous. 2020 review.



## Soil Type:

Clay Limestone

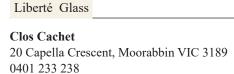


#### Method:

Organic

#### **Trade Portal**

www.closcachet.com.au Instagram: @closcachet



Grassl

