

JEAN-MARC ROULOT Meursault 'Les Vireuils' 2020

01

Provenance: Meursault, Burgundy

02

Grape Variety: 100% Chardonnay

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Pairing:

Seafood such as lobster and crawfish, veal or poultry, and an array of cow cheese **Serving:**

Temperature: 12°C





Vineyard Cultivation:

The wines of Domaine Roulot are among the most sought after wines in all of Burgundy. Since the passing of his father, Guy Roulot, the Domaine has been in the hands of Jean-Marc Roulot who has been successful in fine-tuning the domaine's style. Many producers look to Jean-Marc for inspiration as his signature melts to perfection with the top terroirs of Burgundy. The wines are known to have high precision and tension without compromising on a certain richness and complexity.



Vinification:

Fermented in oak barriques with an average of 10-30% new. Lightly stirred on lees every three to four weeks. Aged in barrel for 12 months, then racked to stainless steel for 6 more months of aging before bottling.





Tasting Notes:

Picked on 28th August, 12.35% alcohol, 4.30TA and 3.20pH. Light lime and lemon colour. The nose has some fresh herbs to it, discreet and cool. Medium intensity and significant tension. This, by analysis, is one of the less ripe wines of the vintage, chez Roulot, but that is not a problem for those who like the more electric style of white Burgundy. 91-93 pts, Jasper Morris, Inside Burgundy.



Soil Type:

Clay Limestone



Method:

Organic

