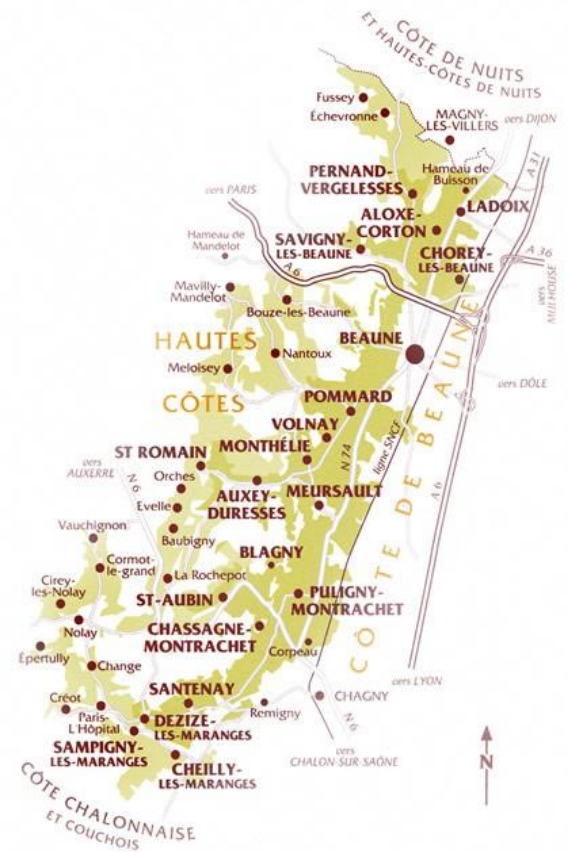
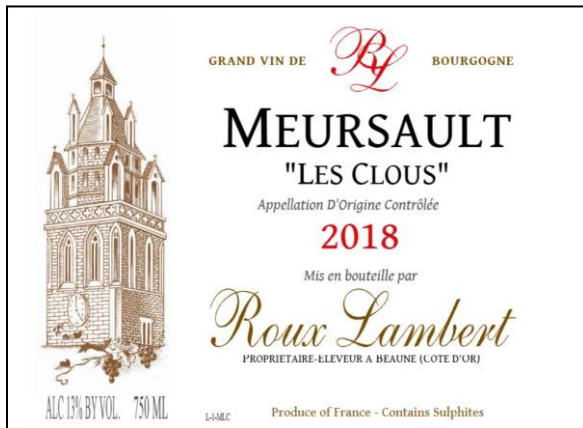


Roux-Lambert

MEURSAULT « LES CLOUS »



Terroir : yellow marl, limestone, stones, above the hill facing East overlooking the village of Meursault

Winemaking & Maturation : hand-picked, the grapes have been directly crushed and the juice slowly fermented in oak barrels. Matured on its lees, the wine has been bottled after 12 months.

Wine description : pale gold colour. On the nose, it shows straight aromas of summer fruit enhanced by subtle oaky nuances. It is full-bodied and concentrated on the palate but not heavy thanks to the nice natural freshness. When ageing, the wine will develop hazelnut and honey aromas, typical from this appellation.

Food and Wine : to be enjoyed for aperitif with marbled ham, or sea fish in a citrus sauce or with a soft cheese (Cîteaux).

Ageing potential : at its best after 4-6 years, over 10 years in good vintages

Selected for your Pleasure by Charles Mitchell wines Ltd.