



## 'Le Meurger' Chablis 2017



REGION	Chablis A.O.C.
GRAPES	100% Chardonnay
VITICULTURE	Sustainable farming
VINICULTURE	Fermentation in stainless steel tanks. Full malolactic. The wine is aged on the fine lees in tanks for 10 months prior to bottling.
SOIL	Kimmeridgian, Jurassic, Calcareous clays
ALCOHOL	12.5%

The Le Meurger name stems from the word “meurs” (walls), constructed to mark out a property, or built along the edges of plots from stones extracted from the fields. These walls were called “murgers” or “les meurgers,” and with that in mind, we seek to distinguish our entry into the category of Burgundy as more than just a price point.

The wines are textbook examples of what their label declares, and no well-versed palate in Burgundy can deny their provenance, or quality, for the money involved. Walls are often built to keep people out; our 'Le Meurger' is a wall built to protect a new tradition of vintage-to-vintage access to the best wines from Burgundy, without a negociant inserting themselves between the cellar and the importer.

Our Chablis is sourced from vigneron in the Village of Chichée, the vineyard selected has a Southeastern exposure, granting it early light in the cool of the AM, to widening light of mid afternoon. The terroir here is 3 fold: Kimmeridgian, Jurassic, and Miocene clays and limestone.

Current vineyard age is 40 years, and the planting density is 6000 vines per hectare. The pruning system is arranged in a Double Guyot that yields approximately 55 hl/ ha. The agricultural approach is sustainable and *lutte raisonnée* prevails in terms of all viticultural decisions. Pesticides, herbicides and fungicides are eschewed in favor of more natural solutions, most often being sulphur.

• Mechanical harvest • Direct pressing, static racking • Controlled fermentation temperature (16-18 ° C) tank • Alcoholic fermentation and malolactic to completion • Left on the fine lees from November to mid April • Bonding and filtration before bottling • Thermoregulation allows low temperature fermentation to develop the flavors . The wine is 100% stainless steel tanks to preserve freshness and fruity wine (about 10 months).