

## Meursault 1er Cru Charmes Domaine Ballot-Millot



<b>Product code</b>	BA3420WC
<b>Grapes</b>	Chardonnay
<b>Country</b>	France
<b>ABV%</b>	12.5
<b>Case Size</b>	6
<b>Closure Style</b>	Corl
<b>Producer</b>	
<b>Vintage</b>	2020



Organic



Vegan



Vegetarian

### Tasting Notes

Mineral undertones, preceded by a citric freshness. Purity of fruit, fresh, balanced and hugely appealing. Perfect for summer drinking.

### Viticulture

The Domaine produces 60,000 bottles per year in about twenty of the most prestigious appellations on the Côte de Beaune. It covers more than ten hectares: 8 hectares of whites planted in Chardonnay grape variety in the municipalities of Meursault and Chassagne Montrachet, 2 hectares of pinot noir on Pommard, Volnay and Beaune, to which must be added half a hectare of aligoté. The average age of the vines is 45 years.

### Winemaking

Careful pruning, strict budding to control yield and exclusively manual harvesting with sorting in the vine, ensure the grapes optimal quality. Transported to the new ultra-modern winery, the whole white grape undergoes long pressing at low pressure. After mixing in a tank, the must is put in barrels and thanks to the native yeasts, alcoholic fermentation occurs in the cellar in the barrels and at natural temperature. Malolactic fermentation is carried out immediately, which allows the wine to be aged for about twelve months in the same barrel and without bâtonnage. During this gestation, the control of the oxygen level is rigorous, the longevity of the wine depends on it. The use of new barrels is moderate, from 10 to 15% for the "Village" appellations and 20 to 25% for the " Premiers Crus". This proportion may vary depending on the characteristics of the vintages. At the end of autumn, white wines are drawn and assembled in stainless steel tanks: they thus regain all their expression and amplitude before being bottled at the beginning of the following year, after a slight filtration that ensures freshness and brilliance. The date of bottling is always chosen according to the moon. The goal is to obtain pure, elegant and balanced white wines. The red grape undergoes a

gentle and progressive extraction: after a cold pre-fermentation maceration of five to seven days, with the addition of a quarter of the whole harvest for the Pommard, the alcoholic fermentation itself begins for a duration of about three weeks at a temperature of 28 degrees maximum. The wines are then put into barrels by separating press juice and drop juice. This is the beginning of aging, malolactic fermentation occurs, and the only removal takes place in November in order to reunite the barrels of each appellation into a tank. This is where the wine rests before it is bottled. Note that a slight deposit due to the absence of filtration can form during aging. This method of elaboration gives fruity, charming and powerful red wines.