

# François Mikulski

## Meursault Clos du Pré de Manche



We cultivate our vines in a plot that we have leased near Volnay Santenots and Meursault Caillerets.

The 2019 vintage is the product of our first harvest.

### Vine

The vineyard covers approximately 0.3 hectares and the vines are about 40 years old.

The grape variety is 100% Chardonnay.

The vines are cultivated using non-certified organic methods.

Our application to label the wine 'Clos' is in progress.

### The soil

The subsoil is composed of calcareous gravel on fissured rock strata.

### Tasting

Brilliant pale gold robe. A sensual gourmet nose. The soil contributes notes of bergamot, ground cloves, nutmeg and musk.

This wine pairs well with cooked shellfish, but you could also try it with Cantonese-style glazed pork, or even – without aiming for provocation – an American-style fried chicken with slightly spicy mayonnaise.

### Coupe géologique

