

François Mikulski



Meursault Tillets

This wine is from the Tillets plots at the top of the hill, above the Bouchères at 340m high.

Vine

The total surface area is 0.18 hectares. The vines are on average 5 years old.
The grape variety is 100% Chardonnay. Annual production: around 1200 bottles.
The vines are grown in uncertified organic farming.

The soil

The subsoil is made up of platelet rocks.

Tasting

This wine can be served with hot shellfish, fish or white meat, butter sauce or cream preferably (chicken with cream and morels, scallops, hot oysters, etc ...).

The palate highlights Comice pear, dried fruits and citrus fruits, candied orange, bitter orange. The finish is wonderfully concentrated, lengthy, lasting a lifetime.

A Meursault should ideally be tasted at 5 to 10 years old

Coupe géologique

