



# BADER-MIMEUR

## MEURSAULT « Le Limozin »

**Appellation: AOC MEURSAULT**

**Variety: 100% Chardonnay**

**Alcoholic degree: 13°**

**Cork: Natural**

**VINES : Located close to Charmes and Genevrières.**

Soil: Argil and Chalk

Desity: 10 000 plants/ha

Age : 35 years old

Yield: 50hL/ha

Pruning: Guyot simple

Vineyard management: Organic, partial grassing , mechanical work of the soill, leaf stripping.

**HARVEST:** Manual

**WINEMAKING:**

Pneumatic press of the complete bunches.

Static clarification during 24 h

The wine is put into oak barrels by gravity

Alcoholic and malolactic fermentation occur naturally (no yeast addition) into the oak barrels.

**AGEING :**

In French oak barrels during 10 months, then 4 months in stainless steel tank.

20% new oak

Regular stirring of the lees.

**PRODUCTION :** 1800 bottles.



### About Bader-Mimeur...

Bader-Mimeur's family owns 98% of Château de Chassagne-Montrachet vineyard since 1919, and also Saint-Aubin 1<sup>er</sup> cru « En Remilly », Chassagne-Montrachet and Chardonnay, Pinot Noir et Aligoté..



[www.bader-mimeur.com](http://www.bader-mimeur.com)

### Contact us...

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