

KOSTA BROWNE BURGUNDY SERIES

# 2020 Meursault Chardonnay

## Legendary Terroir with Jurassic Marls

The beginning of the 2020 Burgundy harvest marked the earliest start to picking in the last 25 years, and the warmer-than-average temperatures with a lack of precipitation reduced the yield of many crops. Thankfully, the grapes that thrived produced wines with unbelievable freshness, texture, concentration, and vibrant acidity.

As one of the oldest villages in Burgundy, this historic region's limestone soils and diverse geography celebrate the renowned Chardonnay grape. The Meursault vines, planted by the monks of Cîteaux, can be traced as far back as 1098. Located at the foot of the Côte d'Or, Meursault is sheltered from the wind by sloping hills, resulting in grapes that are very concentrated. Known for their rich, intense flavors of apple, hazelnut, and brioche, with brilliant acidity, it is no wonder why Meursault belongs to Burgundy's famed 'golden triangle'—a place where you will find some of the world's finest white wines.

Aged in 15% new French oak with an opulent, round palate, this wine has layers of ripe stone and orchard fruits that are accentuated by an impressive finish.



15% new French Oak



pH 3.22



TA 5.8 g/L

Fact of Note: As a result of deeper and cooler cellars than neighboring towns, Chardonnays from Meursault traditionally experience longer barrel-aging, resulting in creamier wines with hints of hazelnut.

### TECHNICAL DETAILS

**FERMENTATION** 15% new French oak

**ALCOHOL** 13.5%

**pH** 3.22

**TA** 5.8 g/L

### CELLARING

Our Burgundy Series wines are expressive with exceptional freshness, fruity aromatics, and delicious texture. We recommend cellaring this Chardonnay between two and six years. To preserve the nuance of each bottle, we suggest storage in a dark environment between 55° and 60°F, with 70% humidity.

### TASTING NOTES

**NOSE** Revealing aromas of crisp apple, hazelnut, fresh Meyer lemon, and a hint of minerality.

**MOUTH** A delightfully round palate, with layers of ripe stone and orchard fruits accentuated by lively acidity and an impressive finish.