



MANUEL OLIVIER MEURSAULT

Manuel OLIVIER - Burgundy, was born in a family of farmers, and followed an unusual professional way. In 1990, he began to grow a few acres of vineyards and red fruits.

Today, Manuel is a wine specialist, he grows grapes on a 11 ha area in the Hautes-Côtes de Nuits, Côte de Nuits and Côte de Beaune. At 38 years old, he is one of the "new generation" winegrowers, and rewarded by many medals.

MATURING

Aged in oak casks for 18 months, lees are stirred up every week. Barrels benefit from a 36- month-process of drying ; wood coming from the center of France. Light, slow and long in wood depth toasting process.

FERMENTATION

100% in oak barrels including 30% new ones. Wine agitated every day, temperature control process at 18 and 19°C.

TASTING NOTES

Nose typical of its appellation : floral, toasted, full with the fruitiness of the Chardonnay. The entry is clean, the palate is fat and elegant, and ends with a mineral finish.

FOOD & WINE MATCHING

Poultry in a white sauce, roasted angler or grilled gambas. Blue cheese and foie gras will pair with an old vintage.

TECHNICAL DETAILS

Grape Variety	: 100% Chardonnay.
Vine Age	: 30 years.
Yields & Density	: 50 hl / ha with 10 000 plants / ha.
Serve	: 12 and 14°C.
Cellar	: 2 to 10 years

Tel : 603 6258 3530
Fax : 603 6258 5160



winewithdionysus@gmail.com
www.dionysusasia.com



16 Jalan Metro Perdana Barat 12
Sri Edaran Light Kepong
52100 Kuala Lumpur, Malaysia

