



Meursault Clos du Cromin

Country: France Region: Burgundy
Type: White Varietal: Chardonnay
Format: 6 x 750ml

BC	AB	SK	MB
+319200	+319200		
Speculative			

TASTING NOTES

Colour: Pale gold.
Aroma: Aromas of pear, toasted nuts and orange peel.
Taste: A full-bodied wine that is harmonious on the palate, with fruit balanced by zippy acidity and a lingering finish.
Food: Pairs well with goat cheese, cod in a coconut sauce and popcorn.

AWARDS & ACCOLADES

2020 ~ "The 2020 Meursault Clos du Cromin has a pretty, pressed flower and resin-tinged bouquet, touches of lime and kiwi fruit developing in the glass. The palate is well balanced with a fine bead of acidity, taut and fresh with a saline finish. Fine. Closure: Diam" - Antonio Galloni's Vinous, Oct/2021

OTHER INFO

This clos is located in the heart of the village of Meursault. The vineyard is oriented East. Cromin comes from the old Burgundy word "Crots", the name of an old quarry: the Cromey Quarry. The vines are planted close to the mother rock and produce intense and fresh wines. Grapes are harvested by hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by our cooperage. 1/3 are new barrels. Aging usually lasts 15 months on fine lies before bottling.



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