

DOMAINE VINCENT BOUZEREAU

BOURGOGNE WHITE

This Bourgogne is produced from two parcels : one is located between Meursault and Puligny-Montrachet, the other one between Meursault and Volnay. The first one gives minerality and texture to the cuvée whereas the second one gives more fat and richness.



THE DOMAINE

Presentation : Since 1990, Vincent Bouzereau, anchored by family ties to Meursault, has exploited vines located in the Côte de Beaune villages of Puligny-Montrachet, Meursault, Monthelie, Auxey-Duresses, Volnay, Pommard, Beaune, and Aloxe-Corton. These vines are planted to both red and white grapes, Pinot Noir and Chardonnay.

Size of the property : approximately 10 hectares

THE VINE

Grape varietal : Chardonnay

Vineyard location : the vines are located down-hill on the village of Meursault, in the area which is classified in « Bourgogne » appellation.

Soil type : Clay-limestone

Average age of the parcels : Approximately 30 years

Viticultural methods : The soils are tilled, vines pruned in guyot simple, de-budding adapted to the age of the vineyard and its vigor, sustainable agriculture, manual harvest.

VINIFICATION AND AGEING

Vinification : The grapes are pressed, then racked in temperature controlled tanks for 24 hours. No artificial yeasts added, exclusively indigenous yeasts to maintain the typicity of the terroir and of the vintage. Fermentation in barrels at the natural temperature of the cellar.

Ageing : The wine is bottled after 10-15 months of aging on the lees. Racking occurs after the malolactic fermentation. Filtration if necessary according to the vintage. Bottling at the domaine.

The barrels : 100% oak

THE WINE

There is a light note of wood which gives a round and rich wine, with typical « murisaltiens » scents : elegant and generous (« murisaltien » means : from Meursault)

Tasting note : this Bourgogne originates from Meursault with the same way of vinification, that is why it is full of finess and delicacy. The nose has a nice full Chardonnay bouquet. It has a typical round mouth with scents of dry fruits and white flowers.

Ageing potentiel : 2-3 years

Serving temperature : 12°C-14°C

Wine pairing : You will appreciate this wine for aperitif, fish and white meats.