

# DOMAINE VINCENT BOUZEREAU

## MEURSAULT WHITE

*This cuvée results from a blend of approximately 12 parcels located within the commune of Meursault. Several lieu-dits include les Vireuils dessus, les Clous dessus, les Gruyaches, les Grands Charrons, les Petits Charrons. The blend creates a wine that is truly representative of the appellation.*



### 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 VINES

**Grape varietal :** Chardonnay

**Vineyard location :** the parcels extend across the entire commune of Meursault, each one with southern/southeastern exposition, on the slope.

**Soil type :** Clay-limestone

**Average age of the parcels :** approximately 45 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 15-18 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 – 25% to 30% new barrels.

### THE WINE

*The blending of grapes from parcels extending throughout the village makes this cuvée very representative of the Meursault appellation. It is a balanced wine that ages well.*

**Tasting note :** Dry, round, and delicate on the nose, ample and long on the palate, with mineral notes. Aromas of white blossoms join those of fresh butter and dried fruits in a charming ensemble.

**Ageing potentiel :** 5-6 years or more, depending on the vintage.

**Serving temperature :** 12°C-14°C

**Wine pairing :** This wine beautifully complements white meats and their sauces, fish, and seafood.