

DOMAINE VINCENT BOUZEREAU

MEURSAULT RED

Meursault is very well-known for its white wines, let's discover this red Meursault... This wine comes from an old family parcel located on the hill-side of Meursault, on Volnay's side, under our Volnay Santenots parcel.



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 : Pinot Noir

Vineyard location : on the slope, with southern/southeastern exposition

Soil type : clay-limestone

Average age of the parcel : 65 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 : Grapes are hand sorted at the sorting table, they are stemmed and put in open tank for the alcoholic fermentation with temperature control. No artificial yeasts added, exclusively indigenous yeasts to maintain the typicity of the terroir and of the vintage. Manual punchdowns and pumpings. The wine is then pressed and transferred to oak barrels.

Ageing : Approximately 15-18 months. Racking after the malolactic fermentation. Filtration is light or even nonexistent in order to preserve the aromas. Bottling takes place at the domaine.

The barrels : 100% oak - 25% new barrels.

THE WINE

Meursault rouge is close to Volnay style wines because of its finess and delicacy.

Tasting note : This red Meursault has red and black fruits flavours. Its round tanins nicely fit in a well-balanced mouth and finish with a fresh touch.

Ageing potentiel : 5-10 years

Serving temperature : 14°C-16°C

Wine pairing : Red meats, served with sauce, and fine cheeses.