

DOMAINE VINCENT BOUZEREAU

MEURSAULT 1^{er} CRU « LES CHARMES » WHITE

This Premier Cru in Meursault is one of the best known of the village, since it is part of the Premiers Crus with the largest sizes. A parcel bought by Vincent in 1999 was added to another old parcel inherited from the family.



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 : mid-slope, south, south-east exposition,

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 – 30% new barrels.

THE WINE

This Meursault Charmes is full, fine and generous.

Tasting note : Mineral and fleshy wine. The nose is fresh with butter aromas, together with white flowers and ripe fruits notes. The mouth is powerful and well-rounded with an unctuous final.

Ageing potentiel : 5-15 years.

Serving temperature : 12°C-14°C

Wine pairing : This very nice bottle goes perfectly with seafood, fishes with « beurre blanc » sauce, veal, poultry with creme sauce and morels.