

DOMAINE VINCENT BOUZEREAU

MEURSAULT « LES NARVAUX » WHITE

This cuvée is a blend of three parcels located in the lieu-dit « Les Narvaux ». One of them which was abandoned because of the phylloxera was entirely cleared and re-planted by Vincent's father in the 1970's. Les Narvaux are always vinified apart from our other Meursault village cuvées since the location is particularly good and famous.



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 : on the top of the 1^{er} Crus, on the hill tops, with southern/southeastern exposition

Soil type : Stones and clay-limestone.

Age range of the parcels : approximately 50 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

This bottle keeps the characteristics of Meursault with a touch of minerality and a richer structure.

Tasting note : The nose is powerful and well-balanced. The mouth has subtle white flowers, fresh butter and dry fruits notes, with citrus finale and a nice structure.

Ageing potentiel : 2-8 years

Serving temperature : 12°C-14°C

Wine pairing : This Meursault matches very well with the typical Burgundian « jambon persillé », fish with cream sauce or roasted guinea fowl.