



BOUCHARD PÈRE & FILS
FONDÉE EN 1731

MEURSAULT

Appellation village

At Cistercian times, exceptional white wines were produced round the village of Meursault. The vineyard dates back to 1098, the year the Abbey of Cîteaux was founded. The monks were given a few stocks here and they quickly developed this wonderful potential. The soils in Meursault are of exceptional variety and the different "terroirs" on this appellation are of incomparable diversity and richness, even if exposure to the sun is globally the same.

TASTING

TASTING NOTE: Very aromatic nose, with fruit and floral notes. Just as perfumed on the palate, this wine expresses its richness and fullness without the slightest heaviness. Good ageing potential.

FOOD/WINE PAIRING: Poultry and fish in cream sauce.

SERVING TEMPERATURE: Between 12°C to 14°C

AGEING POTENTIAL: 5 years and more

KNOW - HOW

HARVEST: manual, in small cases of 13 kg. Careful manual sorting of each grape.

VINIFICATION: The pressing takes place in two phases: evacuation of the first juice, then pressing in two-hourly cycles.

MATURING: 8 to 10 months in French oak, with up to 10% new oak, depending on the vintage, and for 2 to 3 months in stainless steel vats.

AGEING: These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

VINEYARD

GRAPE VARIETY: Chardonnay

EXPOSITION: From East to Southwest

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 280 hectares

DOMAIN SURFACE IN PRODUCTION: 5.83 hectares

