MEURSAULT BLANC

THE ESTATE: Domaine Hubert Bouzereau-Gruère & Filles is headed by Hubert Bouzereau and his two daughters, Marie-Laure and Marie-Anne. Winemaking has been in the family for 8 generations. The vineyard has grown over the years, and now covers an area of 10 hectares over 6 villages in Côte de Beaune: 8 hectares of white varietals and 2 hectares of red varietals.

LOCATION: This wine comes from a plot of vines located behind the Estate called “Les Pelles.”

GRAPE VARIETAL: 100% Chardonnay

YEAR FIRST PLANTED: 1959

SURFACE AREA: 26 ares 22

AVERAGE YIELD: 50 hl / ha

HARVEST: Manual

VINIFICATION: Traditional vinification. Pneumatic pressing, racking, fermentation without adding yeast, malolactic fermentation. The wine is aged in 20-30% new oak barrels in the cellar for 12 months. The wine is then bottled on the property within 12 to 18 months depending on the vintage and will wait a few months before being marketed.

TASTING NOTES: Very heady bouquet, with notes of almond, honey, freshly baked crusty bread, ripe fruit, and apricot. The beautiful aromatic complexity of this wine is typical of the vintage. This Meursault is very consistent on the palate, richly abundant and unctuous. Vivacious and great length; a very elegant wine.

CELLARING POTENTIAL: 5-10 years