



Located in a former Cistercian Clos in the heart of Meursault, the Bouzereau Family has been working these vineyards for nine generations. To the family and historical know- how, is now added the concern for responsible viticulture for the environment. Two brothers, Charles and Philippe, who are committed to cultivating vines and expressing the unique terroirs of Burgundy appellations. The vinifications also evolve to let each terroir express the typicality of its vintage. An immersion in the tasting of the greatest Burgundian terroirs, from Chassagne-Montrachet to Corton.



COUNTRY

France

VARIETAL

Chardonnay

SOIL TYPE

Stony marl, Jurassic limestone

VINEYARD

Located north of Meursault, east of Auxey-Duresses 1er Cru Les Ecussaux and south of Monthélie. 45 y/o vines

HARVEST

Manual harvested & sorted

VINIFICATION

Traditional fermentation with natural yeast in barrels and complete malolactic 12 months with 25% new oak then 6 months in stainless steel vats.

TASTING NOTES

Very floral aromas of mayflower, lime, verbena along with almond and mineral (flint). Butter, honey, and citrus fruits are also present. On the palate it is rich with a cheerful and appealing taste of hazelnut. Unctuousness and freshness are in silky balance.

CERTIFICATIONS

