



Vignobles de Bourgogne

BRUNOLAFON
wine selection

Burgundy, Domaine Piquet Girardin, AOC Meursault Premier Cru Charmes, Blanc

AOC Meursault Premier Cru Charmes, Bourgogne, France



Domaine Piquet Girardin was born from the merger of two estates, Anne-Marie Girardin's and Dominique Piguet's, both from families with deep winegrowing roots. Today, their son Damien takes over.

The domaine has grown with each acquisition. Today they cultivate 18 appellations on around 12 hectares of the finest Côte de Beaune vineyards, from Pommard to Maranges, via Meursault, Auxey-Duresses, Puligny-Montrachet, Chassagne-Montrachet and Santenay.

PRESENTATION

A charismatic Meursault appellation, Les Meursault 1er Les Charmes takes its place on a lean, very chalky, very stony soil that magnifies Chardonnay. Les Charmes faces east and is wedged between Les Genevrières, Les Perrières du dessous and Les Combettes de Puligny-Montrachet.

LOCATION

Meursault 1er cru Les Charmes comes from a single parcel, located right in the middle of the climate.

TERROIR

Hard Jurassic limestone and marly limestone that yields highly concentrated, intense grapes.

IN THE VINEYARD

Altitude: Average of 220m
Planting density: 10,000 vines/ha

WINEMAKING

Stainless steel vat.

AGEING

Fermented and aged in exclusively French oak barrels for 14 months, with regular stirring of the lees. The ageing is carried out in a very fine one-wine barrel to preserve and enhance the expression of this magnificent terroir without overpowering it with wood.

VARIETAL

Chardonnay 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

SERVING

12°C/54°F

TASTING

This wine has a golden color. The concentrated nose offers notes of ripe white fruit, mountain honey and white flowers. Very solid, the palate is round, very complex, with lots of fleshy, dense fruit on the palate. The finish is long and persistent, still on the fruit, with the minerality taking over at the end.



Bruno Lafon Selection

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FOOD PAIRINGS

It goes wonderfully with foie gras galantine, scallops, lobster, veal sauté with truffles.



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