



DOMAINE LAURENT BOUSSEY

AOP Meursault

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Monthelie, in the heart of the Côte de Beaune, Domaine Laurent Boussey perpetuates a viticultural know-how passed down for five generations. Laurent and Karen Boussey now manage this family estate, which spans 15 hectares and produces 24 appellations. The estate is renowned for its red and white wines, notably in Meursault, Pommard, and Beaune. Reasoned agriculture is a given: the soils are plowed, treatments are limited, and harvesting is done manually to keep only the best grapes. Vinification respects Burgundian traditions with long fermentations and aging in oak barrels, bringing depth and finesse to the wines. Each cuvée is meticulously assembled to express the full potential of its terroir. The originality of the estate lies in its exceptional heritage of old vines, with some parcels over 60 years old. This longevity gives the wines remarkable concentration and complexity, ensuring great aging potential.

VARIETAL

Chardonnay 100%

LOCATION

Lieu-dit Les Meurgers

Age of vines: 50 years old

TERROIR

Clay-limestone soils.

IN THE VINEYARD

Sustainable viticulture.

HARVEST

Hand-picked grapes.

WINEMAKING

White vinification begins with cold maceration (to obtain an intense ruby hue) and continues with regular punch-downs from the start of fermentation. These ensure fullness and a range of red-fruit aromas typical of Pinot Noir. Maceration lasts 12 to 18 days depending on the appellation.

SERVING

Serving temperature: 10–12°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Meursault displays a brilliant, limpid golden color. Its bouquet evokes ripe Chardonnay, sun-drenched and marked by the influence of its terroir. Notes of hawthorn, apricot, lemon, and exotic fruits (mango, papaya) emerge. On the palate, it shows body, length, and structure. Its silky texture is enhanced by flavors of fresh hazelnut and honey, leading to an original finish of mirabelle plum.

FOOD PAIRINGS

Appetizers: trout pâté, salmon & egg maki, bouchées à la reine with tuna

Starters: Milanese risotto, chicken and morel cream, soft-boiled "Païva" eggs

Main courses: trout with almonds, salmon with beurre blanc

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.