

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MICHEL BOUZEREAU

AOP Meursault
White**PRESENTATION**

The BOUZEREAU family has been settled in Meursault for seven generations to cultivate the vine. Year after year, Michel expands the vineyard inherited from his father. In 1999, Michel hands over to his son Jean-Baptiste the task of managing with the same passion the family property of about 12 hectares. The Domaine's vineyard is dominated by chardonnay, with 10 cuvées produced in Meursault and Puligny-Montrachet. At Bouzereau's, there is a deep conviction that good wine primarily results from a good harvest. Everything is therefore done to obtain healthy and tasty fruit, which involves agriculture respectful of the soil, the vines, and the

VARIETAL

Chardonnay 100%

LOCATION1.5 hectare plot.
Age of vines: 30 to 70 years old**TERROIR**

Clay-limestone (limestone in the upper part and more alluvial in the lower part).

IN THE VINEYARD

Convinced that wine cannot be made without high-quality grapes, the estate does everything to obtain healthy and tasty fruit. Soil cultivation, short pruning, severe shoot thinning, and the use of the most natural products are assets for this. The Burgundian vineyard is particularly fragmented, so, more than anything, being present during the various tasks and regularly observing the different terroirs allow the harvest of just ripe fruits that will produce full, balanced, and precise wines.

HARVEST

The grape harvest is done by hand.

WINEMAKING

For maximum respect of the grapes, the harvest is entirely done by hand. The white grapes are slowly pressed and put into barrels the next day after slight settling. Alcoholic fermentation begins in the cellar. Once malolactic fermentation is complete, the wines will remain on lees until the next harvest and will finish aging in barrels or tanks depending on the appellation. The final step is bottling, which takes place between November and March, taking into account lunar cycles. The red grapes, on the other hand, are destemmed and undergo cold maceration. Fermentation also occurs without added yeast, and the wines also mature in oak barrels for twelve to sixteen months.

AGEING

Aged for 1 year in barrels (20% new barrels) then 2 to 4 months in tank.

SERVING

10 to 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

Dress of a beautiful shine. Discreet nose of grapefruit and lime. The liveliness of citrus fruits is present on the palate and blends perfectly with the well-integrated woody notes of the wine.

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.



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FOOD PAIRINGS

It goes perfectly with white meat dishes (poultry and veal) as well as grilled or sautéed fish and shellfish.

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