

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LA MENOIZE

AOP Meursault
White

PRESENTATION

Our Domaine is a family estate located in Meloisey (a village with a wine-growing vocation for centuries, as it is said that Meloisey wine was served at the coronation of Philippe-Auguste in 1180) in the Hautes-Côtes de Beaune for several generations. Until 1948, the estate belonged to the Thevenot family. Through his marriage to the family's only daughter, Mr. Mazilly became the successor and Pierre Mazilly expanded the estate. After studying at the Beaune wine school, Frédéric Mazilly, Pierre's son, returned to work on the estate in 1977. Over the generations, the succession continues, and the estate expands with new plots. Aymeric

VARIETAL

Chardonnay 100%

TERROIR

The soils are composed of limestone marls.

IN THE VINEYARD

The work in the vineyard is done in the Burgundian tradition: short pruning, controlled yields, plowing, sustainable farming to obtain a healthy, rich, and concentrated harvest.

WINEMAKING

The harvested grapes are pressed to obtain the must, which is cooled to 5-6 degrees, clarified, and then put into barrels.

AGEING

The white musts ferment in French oak barrels of 330 liters with a proportion of 20 to 30% of new barrels. During the aging process, several times in the winter, stirring is done.

SERVING

12-14°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Meursault Blanc is a high-quality white wine with a bright golden yellow color. In the mouth, it offers aromas of dried fruits, white flowers, and citrus, with a beautiful minerality. The wine is supple and flattering, with a nice balance between richness and acidity, and a long finish that makes it an excellent choice to accompany a variety of dishes.

FOOD PAIRINGS

This white wine pairs perfectly with seafood such as fresh oysters, grilled shrimp, or scallops. Fish in sauce, like salmon with sorrel or turbot with white butter, wonderfully complement its delicate and balanced notes. White meats, such as herb-roasted chicken or veal with cream, also highlight the rich and acidic structure of this Meursault. Finally, soft cheeses like brie or camembert, as well as desserts with dried fruits or citrus, such as a lemon tart, bring a perfect harmony with this 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.