

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE POTINET AMPEAU

AOP Meursault Premier Cru Perrières
White



PRESENTATION

Present for five generations in Monthelie, Domaine Potinet-Ampeau spans ten hectares, spread across the most beautiful villages of the Côte de Beaune: Meursault, Pommard, Volnay, and Monthelie. Faithful to its heritage, the estate is dedicated to producing long-aging wines that evolve beautifully over time. Contrary to the current trend of wines to be drunk young, here, each cuvée is designed to be patient in the cellar and fully reveal its potential over the years. Its unique character? A bold stance in favor of long-aging wines, distinguished by their depth and complexity.

VARIETAL

Chardonnay 100%

TERROIR

The soils are clay-limestone.

IN THE VINEYARD

Key stages in the vineyard involve attentive canopy management, soil work adapted to each plot, and respectful vineyard treatments — all guided by sustainable viticulture principles.

HARVEST

The estate follows sustainable farming (agriculture raisonnée) to ensure optimal grape quality and balance in each vintage.

WINEMAKING

A traditional Burgundian approach: mechanical pressing, static settling, and barrel fermentation in oak.

AGEING

Ageing takes place over 18 to 22 months, including 10% new oak barrels. After rigorous filtration, bottling is done by gravity. The wine is then aged for at least two additional years in our cellars.

SERVING

Serving temperature: 10–12°C

AGEING POTENTIAL

10 to 15 years

TASTING

This Meursault Premier Cru “Perrières” Blanc first impresses with its pale, gold-tinged hue — luminous and almost crystalline at the rim. The nose opens with ripe citrus notes — candied lemon and grapefruit — followed by aromas of pear, white peach, and a delicate floral touch of acacia and linden blossom. The oak is present but finely integrated, offering hints of soft vanilla, melted butter, toasted brioche, and a subtle grilled note. On the palate, the texture is rich and silky, nearly voluptuous, supported by vibrant acidity that provides freshness and energy. Mineral tones of wet stone and flint emerge mid-palate, giving precision to the wine’s depth. The finish is long and persistent, lingering on confit citrus, toasted hazelnuts, fresh almonds, and a gentle buttery nuance, with a final touch of salinity that speaks of its terroir.

VISUAL APPEARANCE

Pale gold with crystalline reflections.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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AT NOSE

Citrus, stone fruits, floral notes, fine oak, and minerality.

ON THE PALATE

Ample and silky, fresh acidity, mineral precision, and lingering finish of nuts and citrus.

FOOD PAIRINGS

This powerful yet refined white wine calls for characterful dishes that still respect its balance and elegance. It pairs beautifully with noble fish in creamy sauces — such as roasted sea bass with beurre blanc or classic sole meunière. Crustaceans like grilled lobster or langoustine tail flambéed in herbed butter highlight its buttery notes and citrus freshness. Poultry dishes, such as roast Bresse chicken with mushroom sauce or guinea fowl supreme with morels, enhance its richness while preserving its freshness. For terroir-inspired plates, think pike quenelles, chanterelle risotto, or roasted butternut squash gratin with walnuts. On the cheese side, aged Chaource, mid-aged Comté, or a fresh goat cheese topped with acacia blossom are ideal matches to showcase its mineral backbone and creamy texture.

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