



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

The Meursault Meurgers are located towards the Auxey-Duresses valley, in a natural suntrap that provides a warm microclimate.

Age of vines: 50 years old

TERROIR

Clay-limestone soils.

IN THE VINEYARD

Sustainable viticulture.

HARVEST

Manual harvesting.

WINEMAKING

White winemaking begins with gentle pressing of the Chardonnay grapes, followed by settling and a low-temperature fermentation lasting several days, preserving the fruit and voluptuous character typical of the great white wines of Burgundy. The wines are then aged in oak barrels for 12 months, with new oak proportions varying from 10% to 50%. They are bottled at the estate.

AGEING

Ageing takes place in vats and oak barrels, depending on the cuvée, with a proportion of new oak. Ageing on the lees enhances texture and aromatic complexity, while careful maturation ensures freshness, richness, and balance.

SERVING

Serving: 10–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

The wine displays a bright golden-yellow color with green highlights catching the light. The nose is complex and elegant, revealing aromas of white-fleshed fruits such as pear and apple, alongside floral notes and hints of hazelnut. On the palate, it is rich and creamy, balanced by lively acidity that brings freshness. The white fruit flavors return, supported by mineral notes and a delicate buttery touch. The finish is long and persistent, leaving an impression of finesse and elegance.

FOOD PAIRINGS

This wine pairs perfectly with seafood, grilled fish, poultry in sauce, or aged cheeses. It is an ideal match for refined and gastronomic dishes.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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