

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MICHEL BOUZEREAU

AOP Volnay
Red

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 entrusts his son Jean-Baptiste with the task of managing the family property of about 12 hectares with the same passion. The Domaine's vineyard is dominated by Chardonnay, with 10 cuvées produced in Meursault and Puligny-Montrachet. In the Bouzereau family, there is a deep conviction that good wine primarily comes from a good harvest. Everything is done to obtain healthy and tasty fruit, which involves agriculture that respects the soil, the vines, and

VARIETAL

Pinot Noir 100%

LOCATION

0.18 hectare plot.
Age of vines: 80 years old

TERROIR

Red clay limestone.

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 disbudding, and the use of the most natural products are assets for this. The Burgundian vineyard is particularly fragmented, thus, more than anything, a presence during the various tasks and regular observation in 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 in barrels the next day after a light settling. Alcoholic fermentation begins in the cellar. Once malolactic fermentation is completed, 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 the 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

Aging for 1 year in barrels (25% new barrels) then 2 to 3 months in tank.

SERVING

14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

Gourmet and jammy aromas. An elegant and full-bodied wine. We also find very beautiful floral notes of lily and violet.

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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

Poultry, game birds, lambs.

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