



DOMAINE MICHEL BOUZEREAU

AOP Meursault
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

The BOUZEREAU family has been established in Meursault for seven generations to cultivate the vine. Year after year, Michel expands the vineyard inherited from his father. In 1999, Michel entrusted 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 vintages produced in Meursault and Puligny-Montrachet. The Bouzereau family firmly believes that good wine primarily results from a good harvest. Everything is done to obtain healthy and flavorful fruit, which involves sustainable agriculture that respects the soil, the vines, and the environment.

VARIETAL

Chardonnay 100%

LOCATION

0.5 hectare plot.
Age of vines: 30 to 70 years old

TERROIR

Clay-limestone, rock with flowers, red earth

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 into barrels the next day after a 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 the addition of yeast, and the wines mature in oak barrels for twelve to sixteen months.

AGEING

16 to 18 months in barrels (25% new barrels).

SERVING

10 to 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

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

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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

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

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