

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MICHEL BOUZEREAU

AOP Beaune Premier Cru Les Vignes Franches
Red



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 comes from a good harvest. Everything is therefore done to obtain healthy and tasty fruit, which involves environmentally friendly agriculture that respects the soil and vines. The harvest is done by hand

VARIETAL

Pinot Noir 100%

LOCATION

0.50 hectare plot.
Age of vines: 10 years old

TERROIR

Very red earth 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, so 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.

WINEMAKING

For maximum respect for the grapes, the harvest is entirely done by hand. The whites 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 their aging in barrels or tanks depending on the appellations. The final step is bottling, which takes place between November and March, taking into account the lunar cycles. The reds, on the other hand, are destemmed and undergo cold maceration. Fermentation also occurs without the addition of yeast, and the wines also mature in oak barrels for twelve to sixteen months.

AGEING

Aged for 1 year in barrels (30% new barrels) then 4 months in tank.

SERVING

14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

Nose centered on black fruit with notes of dark chocolate. The palate is rich from the attack, approachable and complex on the retro nasal route with floral notes that do not appear on the nose. The finish is very persistent and enveloped.

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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

Red meat, Poultry, Cheeses, Chocolate desserts.

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