

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MAZILLY PERE ET FILS

AOP Meursault
White

PRESENTATION

Our Domaine is a family estate located in Meloisey (a village with a wine-growing vocation for centuries, as it is said that wine from Meloisey was served at the coronation of Philippe-Auguste in 1180) in the Hautes-Côtes de Beaune for several generations. Until 1948, the estate was owned by the Thevenot family. Through his marriage to the family's only daughter, Mr. Mazilly became the successor and Pierre Mazilly expanded the estate. After studying at the Beaune wine school, Frédéric Mazilly, Pierre's son, returned to work on the estate in 1977. Over the generations, the succession continues, and the estate grows with new plots.

VARIETAL

Chardonnay 100%

TERROIR

The soils are composed of limestone marls.

IN THE VINEYARD

The work in the vineyard is done in the Burgundian tradition: short pruning, controlled yields, plowing, reasoned cultivation to obtain a healthy, rich, and concentrated harvest.

WINEMAKING

The harvested grapes are pressed to obtain the must, which is then cooled to 5-6 degrees, settled, and then put into barrels.

AGEING

The white musts ferment in 330-liter French oak barrels with a proportion of 20 to 30% new barrels. During the aging process, several times in the winter, stirring is carried out.

SERVING

12-14°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Meursault, Les Meurgers, Blanc is a high-quality white wine with a bright golden yellow color. In the mouth, it offers aromas of dried fruits, white flowers, and citrus, with a beautiful minerality. The wine is smooth and flattering, with a nice balance between richness and acidity, and a long finish that makes it an excellent choice to accompany a variety of dishes.

FOOD PAIRINGS

This white wine pairs perfectly with seafood such as fresh oysters, grilled shrimp, or scallops. Fish in sauce, like salmon with sorrel or turbot with white butter, also beautifully complement its delicate and balanced notes. White meats, such as roast chicken with herbs or veal in cream, also highlight the rich and acidic structure of this Meursault. Finally, soft cheeses like brie or camembert, as well as desserts with dried fruits or citrus, such as a lemon tart, bring a perfect harmony with this wine.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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