



**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE MICHEL BOUZEREAU

AOP Meursault Premier Cru Perrières  
White



## PRESENTATION

The BOUZEREAU family has been established in Meursault for seven generations to cultivate the vineyard. 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 estate 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. The Bouzereau family firmly believes that good wine primarily stems from a good harvest. Therefore, everything is done to obtain healthy and flavorful fruit, which involves agriculture that respects the soil, vines, and the environment.

## VARIETAL

Chardonnay 100%

## LOCATION

0.46 hectare plot.  
Age of vines: 20 to 80 years old

## TERROIR

Clay-limestone, very stony soil, decomposed marl.

## 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 give 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 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 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

16 to 18 months in barrels (30% new barrels).

## SERVING

10 to 12°C

## AGEING POTENTIAL

5 to 10 years

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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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## **TASTING**

Very elegant and straight wine, with aromas of citrus fruits and notes of white flowers with a gentle minerality. Wine with good length and good balance. It is a wine of finesse and richness at the same time, with a purity and elegance worthy of the great Meursault.

## **FOOD PAIRINGS**

Sole meunière, trout with almonds.

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