

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE ALBERT GRIVAULT

AOP Pommard Premier Cru Clos Blanc
Red



PRESENTATION

A jewel of Meursault, Domaine Albert Grivault is especially renowned for its legendary parcel "Clos des Perrières" considered one of the finest climats in the appellation. The estate is a must for lovers of great white Burgundy. Vineyard work is rigorous, ensuring grapes of the highest quality. In the cellar, vinification is meticulous, with barrel aging that enhances Chardonnay's natural finesse without overpowering it. The wines are rich and layered, combining floral and white fruit aromas with signature Meursault minerality. With impressive aging potential, they embody the elegance and complexity of their prestigious origins.

VARIETAL

Pinot Noir 100%

LOCATION

Originally planted with white grapes by the Cîteaux Abbey in the 12th century, this vineyard now grows Pinot Noir despite its curious name. The 89-acre parcel yields around 4,500 bottles annually (20-year average). The vines average 38 years old, with the oldest dating back to 1937. The rows are oriented north-south.
Age of vines: 40 à 80 years old

TERROIR

Located at the base of the slope, the soil is composed of sandy clays and stony clays. Its depth makes it especially successful in warm vintages, earning gold medals at the Concours Général Agricole de Paris (1990, 2003, 2013) and being regularly selected for the Tastevinage.

IN THE VINEYARD

Manual harvest. Grapes are fully destemmed. Few new barrels are used for ageing. Bottling occurs after 18 months in oak barrels.

WINEMAKING

Manual harvest.

AGEING

Oak barrel ageing, with choices adapted to each vintage.

SERVING

Serve between 13 and 15°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This Meursault shows a brilliant, limpid golden color. The bouquet reveals ripe, sun-filled Chardonnay influenced by its terroir: hawthorn, apricot, lemon, and exotic fruits like mango and papaya. On the palate, it is full-bodied, structured, and long, with a silky texture and flavors of fresh hazelnut and honey, culminating in an original finish on mirabelle plum.

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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

Perfect with:

Shellfish and crustaceans: oysters, scallops, grilled langoustines

White fish: turbot, sea bass, sole (simply prepared or lightly sauced)

White meats: roast chicken, turkey, veal in cream

Soft cheeses: Brie, Camembert, Chaource

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