



# DOMAINE POTINET AMPEAU

AOP Meursault Premier Cru Charmes  
White

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Present for five generations in Monthelie, Domaine Potinet-Ampeau spans ten hectares, spread across the most beautiful villages of the Côte de Beaune: Meursault, Pommard, Volnay, and Monthelie. Faithful to its heritage, the estate is dedicated to producing long-aging wines that evolve beautifully over time. Contrary to the current trend of wines to be drunk young, here, each cuvée is designed to be patient in the cellar and fully reveal its potential over the years. Its unique character? A bold stance in favor of long-aging wines, distinguished by their depth and complexity.

## VARIETAL

Chardonnay 100%

## TERROIR

The soils are clay-limestone.

## IN THE VINEYARD

Key stages include carefully timed treatments, soil maintenance tailored to the vintage, and respectful vineyard management — all guided by sustainable farming practices.

## HARVEST

The estate follows sustainable viticulture (agriculture raisonnée) to ensure optimal grape quality and environmental respect.

## WINEMAKING

A traditional Burgundian vinification approach: mechanical pressing, static settling (débourage), and barrel fermentation in oak.

## AGEING

Aged for 18 to 22 months with approximately 10% new oak barrels. After strict filtration, the wine is bottled by gravity and then aged for a minimum of two years in our cellars..

## SERVING

Serving temperature: 10-12°C

## AGEING POTENTIAL

10 to 15 years

## TASTING

This Meursault Premier Cru "Les Charmes" opens with a bright pale gold robe and subtle golden highlights. On the nose, it immediately reveals ripe white peach, juicy pear, and light honey, accompanied by stone fruit nuances. With aeration, richer notes emerge: brioche, warm bread, toasted almond, and soft vanilla, all beautifully integrated from barrel ageing. The palate is ample and velvety, nearly luscious, with a characteristic roundness — yet always balanced by a fresh, precise acidity that brings tension and elegance. A mineral backbone of white stone and flint adds definition mid-palate. The finish is long, refined, and persistent, echoing ripe fruit, grilled almond, subtle sweet spices, and a faint saline thread, a signature of the limestone terroir.

## VISUAL APPEARANCE

Pale gold with subtle golden reflections.

## AT NOSE

White peach, pear, honey, brioche, almond, and elegant oak notes.

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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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## ON THE PALATE

Rich and velvety texture, precise acidity, mineral backbone, long and elegant finish.

## FOOD PAIRINGS

This Meursault “Les Charmes” Blanc, both rich and refined, deserves dishes that match its depth while preserving elegance. It is stunning with noble white fish in delicate sauces — like turbot or pan-seared sea bass with lemon butter. Crustaceans such as lobster, lightly seared scallops, or langoustines in citrus beurre blanc elevate the wine’s brioche, vanilla, and citrus nuances. In poultry, a roasted Bresse chicken or guinea fowl supreme with morels offers a rich yet balanced pairing. For a more terroir-inspired touch, a risotto with white mushrooms or summer truffle and a hint of parmesan provides perfect harmony. On the cheese side, opt for soft-ripened selections like mature Chaource, aged Brillat-Savarin, or a well-aged Comté to round off the experience with finesse.

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