

## Domaine Michel Bouzereau et Fils Meursault Les Grands Charrons

### ABOUT THE ESTATE

- Michel Bouzereau et Fils is the culmination of seven generations of winemaking know-how.
- An important part of their long legacy is their impeccable vineyard sources.
- Farming has been organic since 2005 and has moved towards Biodynamic principles over the last ten years.
- White wines are vinified with native yeast, minimal SO<sub>2</sub>, and long lees aging.
- Red wines are destemmed and macerated, then fermented with native yeasts and aged in oak barrels.

### APPELLATION

Meursault

### SUB-REGION

Côte de Beaune

### GRAPE VARIETY

100% Chardonnay

### FARMING

Sustainable, Organic

### SOIL

Clay-limestone (limestone in the upper part and more alluvial in the lower part)

### VINEYARDS & VITICULTURE

From vines planted in 1951, 1963, 1984, and 1992. 1.5 hectares on an eastern-exposed slope. Limestone at the top of hill and more soil at the bottom with stones due to erosion. The entire harvest comes from five parcels, 2/3 at the top of the slope and the rest from the bottom.

### HARVEST & VINIFICATION

Aged for one year in oak (20% new), then for 2-4 months in tanks.

### ALCOHOL BY VOLUME

11.5

### PACK SIZE

12x750mL

