

GRANDS VINS DE BOURGOGNE



DUFOULEUR FRÈRES

AU CHÂTEAU - NUITS-SAINT-GEORGES



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MEURSAULT

APPELLATION CONTRÔLÉE

GRAND VIN DE BOURGOGNE

Meursault

Origin

Aged and bottled by Dufouleur Frères

Terroir

AOC Meursault - 100% Chardonnay

Meursault is the centre of the four communes (Meursault, Blagny, Chassagne and Puligny) comprising that part of the Côte de Beaune known as the «Côte des Blancs», named for the quality and predominance of its white wines. Meursault's vineyards are the most extensive of the Côte de Beaune.

Chalky soils with white marl is best suited to the Chardonnay grape from which Meursault is exclusively made.

Wine Making

8 to 12 months of ageing in oak casks, with a proportion of 30% up to 50% of new oak. 100% malolactic fermentation

Tasting notes

The wine is full in the mouth and well-structured showing exotic fruitiness and a nutty, spicy character. It can be drunk when young but patience is amply repaid.

Service

Meursault is rich enough to match foods like fish in a cream sauce, shellfish, poultry with cream and white meat.

