

BOUCHARD PÈRE & FILS MEURSAULT



100% Chardonnay. Aromas of peach with floral notes. Just as perfumed on the palate, this wine expresses its richness and fullness without the slightest heaviness. Opulent, creamy and compact, supported by elegant acidity with mineral nuances. Long, intense finish. Good aging potential. Pair with poultry and fish in cream sauce.

At Cistercian times, exceptional white wines were produced around the village of Meursault, Burgundy, France. The vineyard dates back to 1098, the year the Abbey of Cîteaux was founded. The monks were given a few stocks here and they quickly developed this wonderful potential. The soils in Meursault are of exceptional variety and the different terroirs on this appellation are of incomparable diversity and richness. The domaine covers 14.4 acres, the soil is calcareous marls on a hard platform. The grapes are harvested by hand into small boxes. Careful manual sorting of each grape. The pressing takes place in two phases: evacuation of the first juice, then pressing in two-hourly cycles. 8 to 10 months in French oak, with up to 10% new oak, depending on the vintage, and for 2 to 3 months in stainless steel vats. These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

Founded in 1731, Bouchard Père & Fils is one of Burgundy's oldest wine merchants and one of the largest landowners in the Côte d'Or. Over the centuries, the House has acquired highly renowned parcels for a total of 321 acres with 30 acres classified as Grands Crus & 183 as Premiers Crus. At the heart of their winemaking philosophy is the commitment to showcasing the truest & finest expression of each terroir, while honoring the traditions & specificities of each vintage. Bouchard Père & Fils has been committed to sustainable practices for nearly 15 years & was awarded the highest environmental certification in France, the *Haute Valeur Environnementale*, in 2015. In 2020, the Henriot family applied for organic certification of the Bouchard Père & Fils estate in Côte-d'Or, as well as their William Fèvre estate in Chablis. The two estates cover a total of 514 acres, which would constitute the largest organic wine organization in Burgundy as of 2024!

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Tasting Note:

BOUCHARD PÈRE & FILS MEURSAULT

100% Chardonnay. Aromas of peach with floral notes; perfumed, rich & full; opulent, creamy & compact, supported by elegant acidity with mineral nuances; long, intense finish.

Shelf Talker:

BOUCHARD PÈRE & FILS MEURSAULT

100% Chardonnay, from a vineyard that dates back to 1098. Aromas of peach with floral notes. Just as perfumed on the palate, this wine expresses its richness & fullness without the slightest heaviness.

Opulent, creamy & compact, supported by elegant acidity with mineral nuances. Long, intense finish. Good aging potential. Pair with poultry & fish in cream sauce.



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