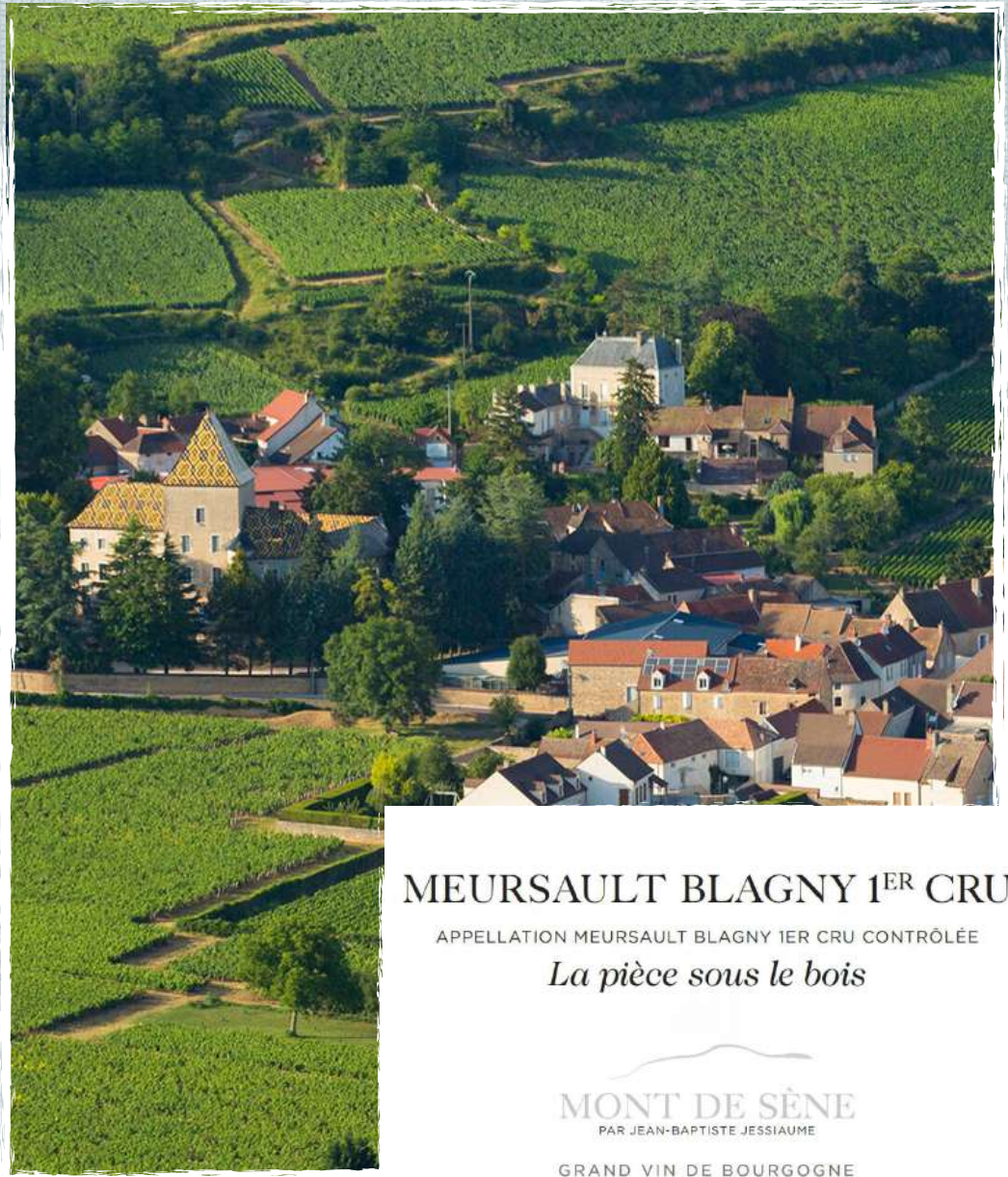




JP-Bourgeois



MEURSAULT BLAGNY 1^{ER} CRU

APPELLATION MEURSAULT BLAGNY 1ER CRU CONTRÔLÉE

La pièce sous le bois

MONT DE SÈNE
PAR JEAN-BAPTISTE JESSIAUME

GRAND VIN DE BOURGOGNE

MONT DE SENE

MEURSAULT-BLAGNY PREMIER CRU "LA PIECE SOUS LE BOIS"

Blend: 100% Chardonnay

Terroir: Calcareous clay on 1 acre

Elevation: 850 feet

Farming: 100% manually harvested, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling, the musts are directly placed into barrels.

Aging: Matured for 15 months of which 12 in barrels (10%-15% new barrels).

Bottled: At the winery

Tasting notes

APPELLATION: The Meursault appellation, situated 8 km from Beaune, has soil that is mainly composed of hard Comblanchien limestone and sinks into the depths at the height of Nuits-Saint-Georges and reappears here rather than heading in a southerly direction. We are leaving the reds behind in favor of the white wine hillside. The vineyard consists of 96% white and 4% red wines. The best terrains are situated roughly at an altitude of 850 ft with a slanting exposure from east to south. There are occasional nuances of magnesian limestone. The vineyard is outstanding due to its limestone marl. The wines are divided between the ancient Callovian limestone and Argovian marl rocks.

TASTING: A golden color. The nose presents citrus fruit and white flower aromas that evolve into notes of grilled almonds. It is supple, very well balanced and distinguishes itself by its fine length in the mouth.

AGING POTENTIAL: 10 to 15 years

SERVING TEMPERATURE: 55° F

FOOD AND WINE PAIRING: Fine cuts of veal or poultry in white sauce, grilled and sauced shellfish such as prawns, lobster or crayfish.



SCAN ME