



Meursault 2008

Number of bottles: 5300 -bottled in April 2010

Origin: Made from a blend of several "lieu dits" with the aim to combine the richness typical of deep soiled terroir including, "Les Pelles Dessus" (right next to the town of Meursault) and "les Pellans" (direction Puligny Montrachet next to les Charmes) with the minerality typical of shallower soils including, "Les Grands Charrons" (direction Auxey Duresses next to les Gouttes D'or).

Vinification/elevage: Alcoholic fermentation and ageing in individual oak barrels for 12 months- approx 30% new oak and the rest with 2 and 3 vintage barrels of mixed forest origins.

Tasting notes: Crystalline, pale straw in colour with aromas of fresh white flowers and a hint of rose. Elegant and pure, this wine has a great balance between the acidity and the fruit (apple). Those seeking purity in their wines will delight in the subtle yet refined nature of this Meursault. Long and persistent finish. Drink now or hold for several years.
2010-2015