

DOMAINE JEAN-MARIE BOUZEREAU MEURSAULT VILLAGE



The Bouzereau family is based in Meursault where they have been growing grapes for over 10 generations, and with two vigneron grandfathers, one in Meursault and one in Volnay, Jean-Marie Bouzereau has a rich family heritage of the vine and wine. After studying oenology in Beaune, Jean-Marie interned at wineries both in the United States and in Australia before returning to the family estate in Meursault in 1994. He now farms 9 hectares predominantly in the village of Meursault with smaller parcels in Puligny-Montrachet, Volnay, Beaune and Pommard. Jean-Marie's style is a perfect marriage of re-

strained ripeness combined with traditional winemaking that results in exceptional examples of the appellation.

Region:	Burgundy
Appellation:	Meursault Village
Owner:	Jean-Marie Bouzereau
Established:	1994
Farming Practices:	Sustainable
Soil:	Clay and limestone
Grape Varieties:	100% Chardonnay
Age of Vines:	30 yrs
Yield:	45-50 hl/ha

Vinification and Élevage: Grapes are pressed and allowed to gently settle for 24 hours. Fermentation is done with all natural yeasts, in barrel as well as malolactic fermentation. Aging is typically one year in wood, on the lees, utilizing 20-30% new oak.

Tasting Notes: Golden yellow color. Vanilla aromas with touches of butter and brioche. Round on the palate with notes of toasted hazelnuts and acacia honey.

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