

## Bouzereau Pommard Les Cras, Michel Bouzereau Et Fils

France



<b>Product code</b>	BG1422RC
<b>Grapes</b>	Chardonnay
<b>Country</b>	FRANCE
<b>ABV%</b>	13.3
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Michel Bouzereau et Fils
<b>Vintage</b>	2022



Vegan



Vegetarian

BOUZEREAU  
MICHEL ET FILS

### Producer

Seven generations of Bouzereau have farmed the hallowed vines of Meursault. Domaine Michel Bouzereau was set up by Jean-Baptiste's father. In 1999 Jean-Baptiste took over running the 10.5ha domaine with his focus remaining on the vineyards. The approach is in line with nature, avoiding pesticides, chemical fertilisers and timing practices such as bottling around the lunar calendar. There is recognition of the fact that each terroir needs different handling allowing each plot, every aspect, the freedom to demonstrate a certain equilibrium and defined precision in the glass. Their Bourgogne Côte d'Or Chardonnay, made from young Meursault vines, is a testament to the quality of the soil and the great work that Jean-Baptiste does here.

### Viticulture

A 0.51 hectare plot on a limestone clay soil in Les Charmes Dessus, the upper part of Les Charmes. Here the soil is stonier and the slope more noticeable than Les Charmes Dessous and the wines always more vibrant. The Bouzereau family practise organic viticulture with certification and there are some biodynamic practices. Any replanting is done exclusively by massal selection. Harvesting is done by hand.

### Winemaking

Soil: clay-limestone Vine ages: 1982-1986 Ageing: 1 year in barrels (25% new barrels) then 2 to 4 months in the tank