



# Bouzereau Bourgogne Cote D'or Chardonnay, Domaine Michel Bouzereau Et Fils

France



<b>Product code</b>	BGo224WC
<b>Grapes</b>	Chardonnay
<b>Country</b>	FRANCE
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Michel Bouzereau et Fils
<b>Vintage</b>	2024



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.

## Tasting Notes

Made from young Meursault vines, the concentration in this wine lies far above your average Bourgogne. This is a Bourgogne full of lemony freshness and delicious energy. The fruit for this blend comes from three sites in Meursault (making up 60%), with the remainder from a single plot in Puligny.

## Viticulture

The parcels for this wine come from Magny and Sous la Velle around the village of Meursault and Champs Perriers in Puligny-Montrachet. The youngest vines were planted in 1995 and the oldest in 1957. The soil is limestone/clay. The climate is warm but not not excessively so and rainfall averages about 700mm per year. 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.