





- Michel Bouzereau et Fils is the culmination of seven generations of winemaking know-how.
- An important part of their long legacy is their impeccable vineyard sources.
- Farming has been organic since 2005 and has moved towards Biodynamic principles over the last ten years.
- White wines are vinified with native yeast, minimal S02, and long lees aging.
- Red wines are destemmed and macerated, then fermented with native yeasts and aged in oak barrels.

APPELLATION

Bourgogne

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic

SOIL

Clay-limestone

VINEYARDS & VITICULTURE

From 2.9 hectares in the lieux-dits Magny, Sous la Velle (Meursault), and Champs Perriers (Puligny-Montrachet). The vines were planted in 1957, 1970, 1990, and 1995.

HARVEST & VINIFICATION

Elevage for one year in 228L and 400L oak barrels (10-15% new), then two months in tank.

ALCOHOL BY VOLUME

11.5

PACK SIZE

12x750mL





MICHEL BOUZEREAU

S EN BOUTEILLE A LA PROPRIÉTÉ