





- 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 and limestone

## **VINEYARDS & VITICULTURE**

One hectare walled vineyard in Meursault, but just outside of the appellation lines. Along the river with alluvial soil and close to Les Petits Charrons and Les Chevalières.

## **HARVEST & VINIFICATION**

Aged for one year in barrel (20% new), then for 2-4 months in tanks.

## **ALCOHOL BY VOLUME**

11.5

# **PACK SIZE**

12x750mL



