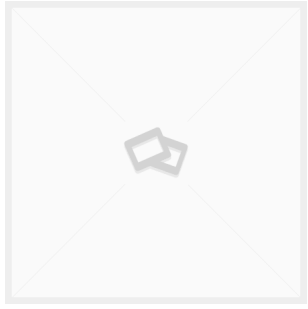


Domaine Michel Bouzereau et Fils

Bourgogne Côte d'Or Clos du Moulin



ABOUT THE ESTATE

- 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 SO₂, 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

Organic

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

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

HARVEST & VINIFICATION

The Chardonnays are slowly pressed and after 24 hours of settling, the juice is then transferred to barrels with the fine lees and no sulfur is used. Primary and malolactic fermentation commences in the cellar, always with native yeast, after which the wines keep on maturing in 228-liter barrels (10% new) on the lees until the next harvest, battonage is used only when necessary. At that point, they complete their aging in barrels or in tanks, depending on the vintage and appellation, for another six to twelve months.

ALCOHOL BY VOLUME

11.5

PACK SIZE

12x750mL