

## Domaine Michel Bouzereau et Fils Meursault Les Grands Charrons

### ABOUT THE ESTATE

- The Bouzereau family has been rooted in Meursault for seven generations, and Domaine Michel Bouzereau et Fils is widely considered both the leading Bouzereau estate and one of the top producers in the appellation.
- The domaine's holdings in top crus reflect decades of experience and relationships, expanded under Michel Bouzereau and now overseen by Jean-Baptiste Bouzereau, who has run the estate since 1999.
- The estate follows a vineyard-first philosophy, focusing on soil health, careful pruning, and yield management, with organic farming introduced in 2005 and a gradual shift toward biodynamic practices without certification.
- In the cellar, the approach is minimal intervention, with hand-harvested fruit, native yeast fermentations, long lees aging, limited bâtonnage, and bottling unfinned and unfiltered with minimal sulfur.
- The resulting wines are classic expressions of Meursault, defined by balance, energy, and complexity, with a restrained style that allows terroir to speak clearly.

### APPELLATION

Meursault

### SUB-REGION

Côte de Beaune

### GRAPE VARIETY

100% Chardonnay

### FARMING

Sustainable, Organic

### SOIL

Clay-limestone (limestone in the upper part and more alluvial in the lower part)

### VINEYARDS & VITICULTURE

From vines planted in 1947, 1960, 1982, and 1992. 1.5 hectares on an eastern-exposed slope. Limestone at the top of hill and more soil at the bottom with stones due to erosion. The entire harvest comes from five parcels, 2/3 at the top of the slope and the rest from the bottom.

### HARVEST & VINIFICATION

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

### ALCOHOL BY VOLUME

11.5

### PACK SIZE

12x750mL

