

Meurgey-Croses Vire-Clesse Vieilles Vignes

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Vire-Clesse

CEPAGE: 100% Chardonnay

WINEMAKING: Presses are located amidst the 15 hectares of The Mount, and the grapes are pressed without transport or delay on the site of the harvests. This wine is mostly vinified in stainless steel tanks and 20% from the oldest vines are fermented and aged in oak barrels of 450 or 600 liters. Bottling takes place at the end of spring.

ALCOHOL BY VOLUME: 13.0%

ANNUAL PRODUCTION: 275 cases

THE STORY

It has been said that in partnership, the result is harmony. Through a lifetime of building relationships in the vineyards of Burgundy, Pierre Meurgey has proven this a steadfast rule. A native Burgundian, fourth generation wine trader, and former director of operations of a well-known négociant in Beaune, Pierre enjoys friendships with the top vintners and vineyard managers in Burgundy to source the finest grapes for his two labels Pierre Meurgey and Meurgey-Croses, the latter a tribute to his mother Marie-Thérèse Croses. Pierre is omnipresent in the vineyards from pruning to bud-break to harvest, offering his expertise in organic and biodynamic agriculture while working tirelessly with vineyard managers to oversee the plots destined to become his signature Cote d'Or and Mâconnais wines.

THE SELLING POINTS

SUSTAINABILITY: Certified Organic

PAIRINGS: Shellfish and fish dishes, poultry, and goat cheeses.

