

Dom Bouzereau Bourgogne Blanc

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Bourgogne

CEPAGE: 100% Chardonnay

WINEMAKING: The grapes are pressed, then racked in temperature controlled tanks for 24 hours. No artificial yeasts added, exclusively indigenous yeasts to maintain the typicity of the terroir and of the vintage. Fermentation in barrels at the natural temperature of the cellar. The wine is bottled after 10-15 months of aging on the lees. Racking occurs after the malolactic fermentation. Filtration if necessary according to the vintage. Bottling at the domaine.

AGING: 10-15 months of aging on the lees in oak

THE STORY

The Bouzereau family has settled down in Meursault and has been cultivating vine for seven generations.

As time went by and thanks to his profound involvement, Michel managed to expand the family vineyards inherited from his father.

His son Jean-Baptiste joined him twenty years later. He learnt the craft with his father for about ten years, and then they purchased together some new prestigious vineyards.

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice, Natural Fermentation

