

# Meurgey-Croses Macon Uchizy

## THE FACTS

**COUNTRY:** France

**REGION:** Burgundy

**APPELLATION:** Uchizy

**CEPAGE:** 100% Chardonnay

**WINEMAKING:** This wine is fermented and aged in tanks only in order to emphasize the fruitiness and freshness. 100% of the wine goes through malolactic fermentation.

**ALCOHOL BY VOLUME:** 12.6%

**ANNUAL PRODUCTION:** 1,400 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 ADJECTIVES

**OVERALL:** Aromatic and Minerally

**AROMAS / FLAVORS:** Bright with stone fruit and citrus

**MOUTHFEEL:** Full bodied with lemon and apples

## THE SELLING POINTS

Prime example Uchizy, Maconnais, Burgundy

**AWARDS:** 90pts Wine Spectator

**SUSTAINABILITY:** Certified Biodynamic, Certified Organic

**PAIRINGS:** Appetizers, fish, and goat cheese

