

Meurgey-Croses Pouilly Fuisse Vieille Vignes

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Pouilly-Fuisse

CEPAGE: 100% Chardonnay

WINEMAKING: This wine is fully fermented in "Burgundian" barrels of 228 liters with a moderate use of new oak not exceeding 20%.

ALCOHOL BY VOLUME: 13.2%

ANNUAL PRODUCTION: 380 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: Creamy & aromatic

AROMAS / FLAVORS: Lemon, vanilla, ripe Mirabelle plums, butter

MOUTHFEEL: Concentrated & smooth

THE SELLING POINTS

AWARDS: 90pts Wine Spectator, 90pts Burghound

SUSTAINABILITY: Certified Biodynamic, Certified Organic

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

