

Domaine Michel Bouzereau et Fils

MEURSAULT PERRIÈRES 1ER CRU

White - Premier Cru

Presentation

Grape: Chardonnay

Surface : 0.46Ha

Soil: clay and limestone, very stony soil, marl decaying

Breeding : 16 to 18 months in barrels (30% new oak)



DOMAINE MICHEL BOUZEREAU ET FILS

History

Seven generations of passion

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.

In 1999, Michel entrusted the whole management of the family vineyard to Jean-Baptiste who has been running, since then, the 10.5 hectares domain. In 2008, still anxious to improve the quality of his wines, he decided to build a new structure. Since harvest 2009, the whole estate is located in: 5 rue Robert Thénard, in central Meursault.

Vines & Wines

Cultivation

We are deeply convinced that good wine can only be made with high quality grapes, that's for sure.


Once this has been stated, everything is done to obtain a healthy and tasty fruit: a good soil keeping, a short pruning, a severe disbudement and the use of natural products are fundamental assets.

Vineyards in Burgundy are, as we know, particularly parceled; therefore it is very important to monitor carefully each activity and also to examine regularly the various soils in order to harvest perfectly ripe grapes. In these conditions, we will obtain mellow, precise and perfectly balanced wines.

Winemaking

Harvesting is completely handmade in order to respect grapes as much as possible.

White grapes are slowly pressed. On the following day, after a delicate settling, the juice is transferred to barrels. Primary fermentation starts



then into the cellar. Once the malo-lactic conversion is completed, wines keep on maturing with their own sediments until the next harvest, at that point they will complete their aging into barrels or in tanks, according to their appellation. The last step is the bottling which takes place between November and March, according to lunar cycles.

On the other hand red wines are stalked and go through a maceration in the cold state. Fermentation is done without yeast addition. Wines will then slowly mellow in oak barrels for about twelve to sixteen months.