

# MEURSAULT CHARMES PREMIER CRU

Domaine

CÔTE DE BEAUNE - BLANC



## HISTORY

In Burgundy, **Les Charmes** referred to communal fields that had been left overgrown. Charmes is thought to be a deformation of **Chaume** (overgrown). Whoever turned this field into a vineyard was well inspired. It is worth noting that the oldest bottle in the Domaine Bouchard Père & Fils historical collection is a Meursault Charmes dating back to... 1846, pre-dating its 1855 classification as **Tête de cuvée**. A recent tasting revealed the exceptional brilliance of this bottle, which still has great potential!

## TASTING

  
SERVING  
TEMPERATURE  
12 °C  
AND 14 °C

Elegant bouquet with fruity and floral notes. **Round and silky** on the palate, it proves very flat-tering. Excellent ageing potential.

## WINEMAKER'S NOTES

*Clay and marl soils, fairly deep, a later-ripening terroir that requires patience to avoid producing monolithic wines.*



CHARDONNAY



5 TO 7 YEARS  
& +

EXPOSURE



EAST/SOUTH-EAST

ORGANIC  
METHODS



ongoing  
conversion  
process

SIZE



00.28 ha  
31.12 ha

## TERROIR

**PLOT:** According to Saint Jacob, the word *Charmes* in Burgundy refers to former communal fields previously cultivated then left to overgrow, also commonly known as *Chaume*; the origin of the name of this climat may also date back to the presence of *Charmes* (hornbeam trees) forests. The cool, clayey soils retain moisture, and the plot is among the last to be harvested.



**SOIL:** Pebbly, chalky clay with traces of iron.

## EXPERTISE

**HARVEST:** Manual, in small crates of 13 kg. Meticulous sorting of each bunch.

**VINIFICATION:** Whole bunch pressing with a cycle of 2 to 3 hours to select the best juices.

**AGEING:** 25 to 30% new French oak casks, 16 to 20 months depending on the vintage.

**MATURATION:** The cellars of the Bastions of the ancient Château de Beaune provide ideal natural ambient conditions for maturing Premiers Crus.