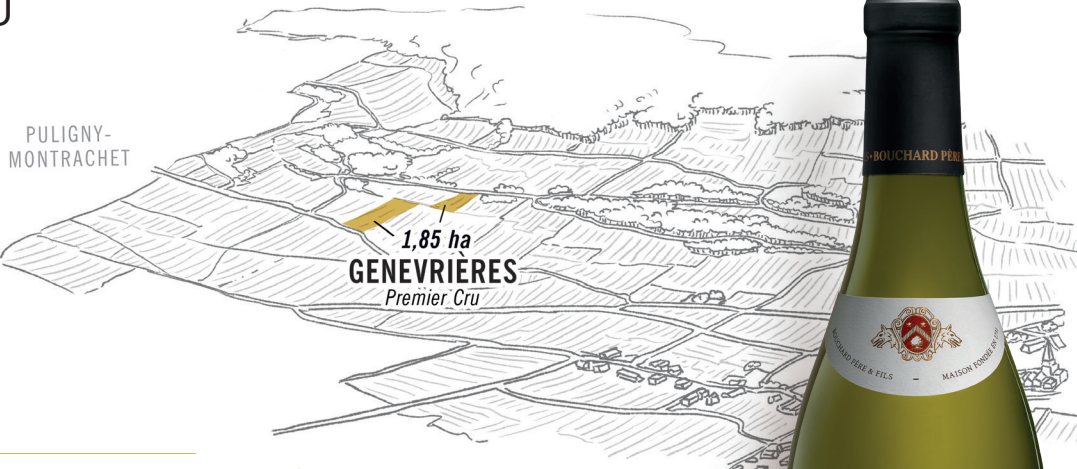
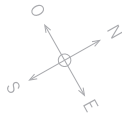


MEURSAULT GENEVRIÈRES

PREMIER CRU

Domaine



HISTORY

Historically, the vines of this great Meursault would have been surrounded by **juniper trees**, remembered in the name of the climat. This prestigious appellation was classified as **Tête de cuvée** as early as 1855 in his landmark work entitled *Histoire et Statistiques de la vigne et des Grands Vins de la Côte d'Or* (History and Statistics of Vineyards and Great Wines of the Côte d'Or). At the time, Premiers Crus and Grands Crus were not yet spoken of. Domaine Bouchard Père & Fils own 1.85 hectares of Meursault Genevrières, frequently among the first plots of Chardonnay harvested on the estate.

TASTING



SERVING TEMPERATURE
12 °C
AND 14 °C

Subtle floral and fruity bouquet with hints of toast. Refined, full, without any heaviness, displaying the characteristic Genevrières springiness. Voluptuous wine.

WINEMAKER'S NOTES

We are fortunate to have two plots that are vinified separately. The hillside expresses the real Genevrières, broad, ample and generous, while the upper plot on more chalky soil is fresher, lemony and imparts great finesse to the blend, preventing the wine from being too fat.



CHARDONNAY



5 TO 7 YEARS
& +

EXPOSURE



EAST/SOUTH-EAST

ORGANIC METHODS



ongoing conversion process

SIZE

GENEVRIÈRES



01.85 ha
16.48 ha

TERROIR

PLOT: The name *Les Genevrières* evokes the familiar shrub with red berries and needle-shaped leaves that was once abundant at the top of the Côte.



SOIL: Gravelly clay limestone 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% in new French oak casks, 16 to 20 months depending on the vintage, with the last 3 to 4 months in foudres (large capacity tuns).

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