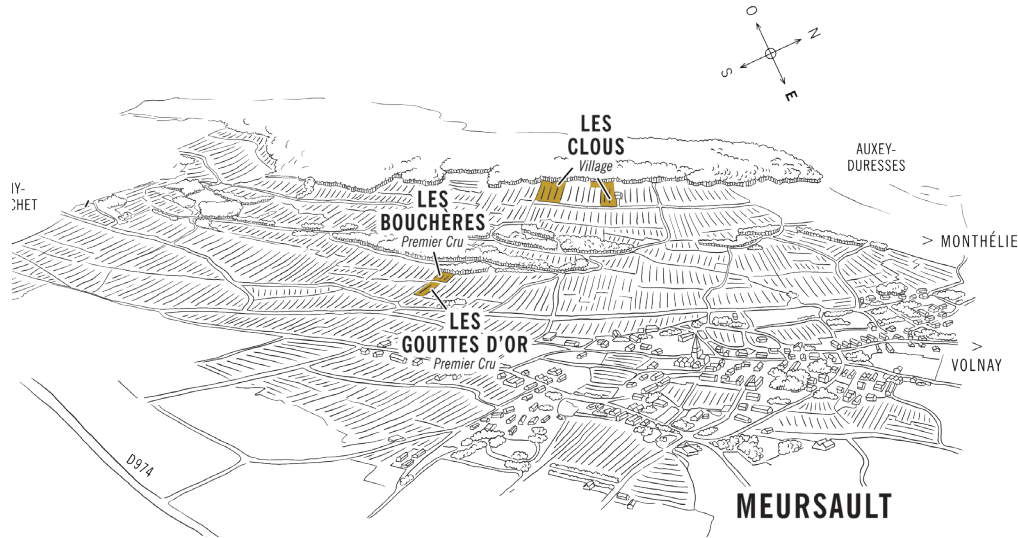


# MEURSAULT LES GOUTTES D'OR PREMIER CRU

*Estate*



CÔTE DE BEAUNE - BLANC

## HISTORY

In the 18th century, Thomas Jefferson, President of the United States of America and a great wine lover, had a particular fondness for this appellation. Classified “Tête de cuvée” in 1855 by Dr Lavalley, Les Gouttes d’Or rounds off the fine range of Meursault wines from Domaine Bouchard Père & Fils. The limestone and marl soil of this terroir, combined with an altitude of around 250 metres and a gentle slope, provides ideal climatic conditions for Chardonnay, resulting in a rich and complex wine.

## TERROIR

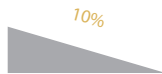
LIMESTONE AND MARL



240 to 260 m. ALT.



10%



SLOPE

## TASTING

Brilliant pale gold colour with green reflections. Rich and complex on the nose, with notes of nuts and brioche. Well-balanced on the palate. A pretty wine.



SERVE AT  
12°-14°C



FISH AND POU-  
TRY IN CREAM  
SAUCE, FOIE  
GRAS



CHARDONNAY



LONG CELLARING  
5 TO 7 YEARS  
AND MORE

EXPOSURE



EAST / SOUTH-EAST

VITICULTURE



CERTIFIED ORGANIC

As from the  
2025 vintage

VINEYARD AREA



LES GOUTTES D'OR

5.32 ha

0.55 ha

## KNOW-HOW

**HARVEST:** Hand picking, in small 13-kg crates. Careful manual sorting of each bunch.

**WINEMAKING:** Pressing takes place in two stages: draining of the free-run juice, followed by a two-hour press cycle.

**BARREL AGEING:** 9 to 10 months in French oak barrels, with up to 15% of them new depending on the vintage, then 3 to 4 months in stainless steel. Lastly, ageing in vat for 3 to 8 weeks depending on the appellation.

**BOTTLE AGEING:** Our underground cellars in Savigny-Lès-Beaune provide natural ambient conditions that are ideally suited to the ageing of our wines.

## COMMENT FROM OUR TECHNICAL DIRECTOR

“As the name suggests, the ‘golden’ character is immediately visible in the glass, and apparent on both the nose and the palate.”