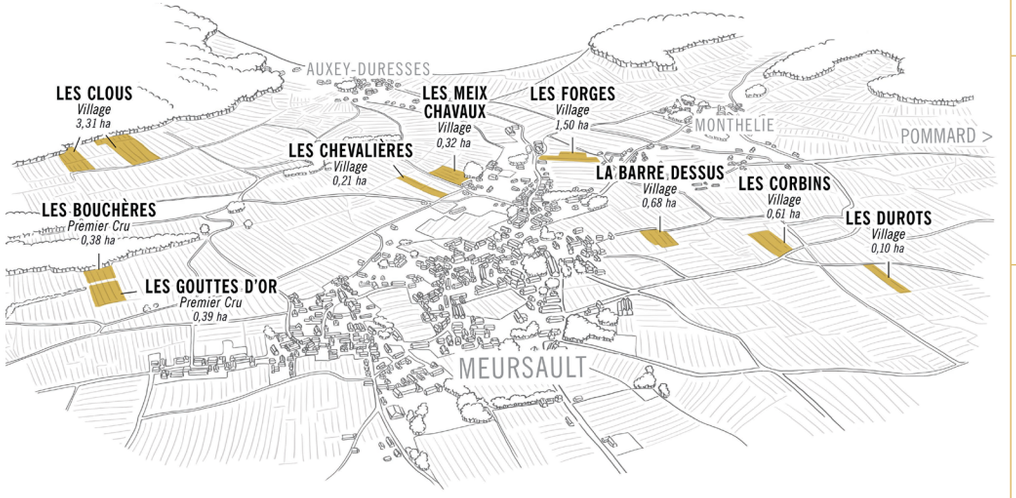
MEURSAULT
LES GOUTTES D'OR
PREMIER CRU
Estate





CÔTE DE BEAUNE - WHITE

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 Lavalle, 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.

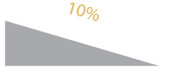
TERROIR

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 POULTRY 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."