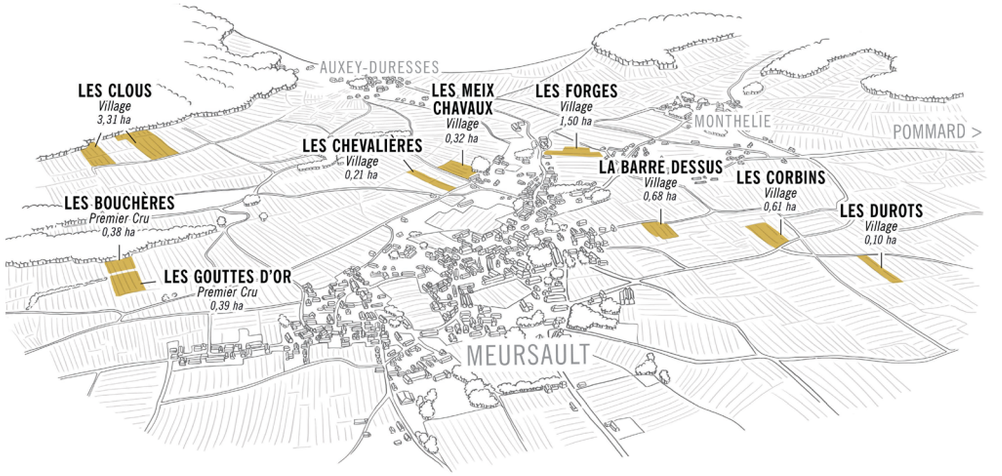
MEURSAULT
LES CLOUS
VILLAGE
Estate





CÔTE DE BEAUNE - WHITE

HISTORY

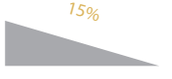
On the terroir of Meursault, certain plots classified under the village appellation lie on marl soils identical to those of the Grand Cru Corton-Charlemagne (only the topography and altitude differ). These parcels are of very high quality and deserve to be vinified separately. This is the case for wines from the Clous terroir, whose seemingly unflattering name actually derives from a deformation of the word 'Clos'. Domaine Bouchard Père & Fils owns 3.31 hectares in this lieu-dit.

TERROIR

MARL AND LIMESTONE PLATEAU







SLOPE

TASTING

An intense bouquet of fruits and flowers, complemented by a hint of minerality. A rich and subtle wine, whose vibrancy gives it perfect balance. Good aging potential.



SERVE AT
12°C ET 14°C



FISH IN SAUCE



CHARDONNAY



MODERATE CELLARING
5 YEARS
AND MORE

EXPOSURE



EAST / SOUTH-EAST

VITICULTURE



CERTIFIED ORGANIC

As from the
2025 vintage

VINEYARD



LES CLOUS

18.4 hect.

3.31 hect.

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: 8 to 10 months in French oak barrels, with up to 10% of them new depending on the vintage, then 2 to 3 months in stainless steel.

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

"A very fresh wine, combining minerality with a delicate oakiness."