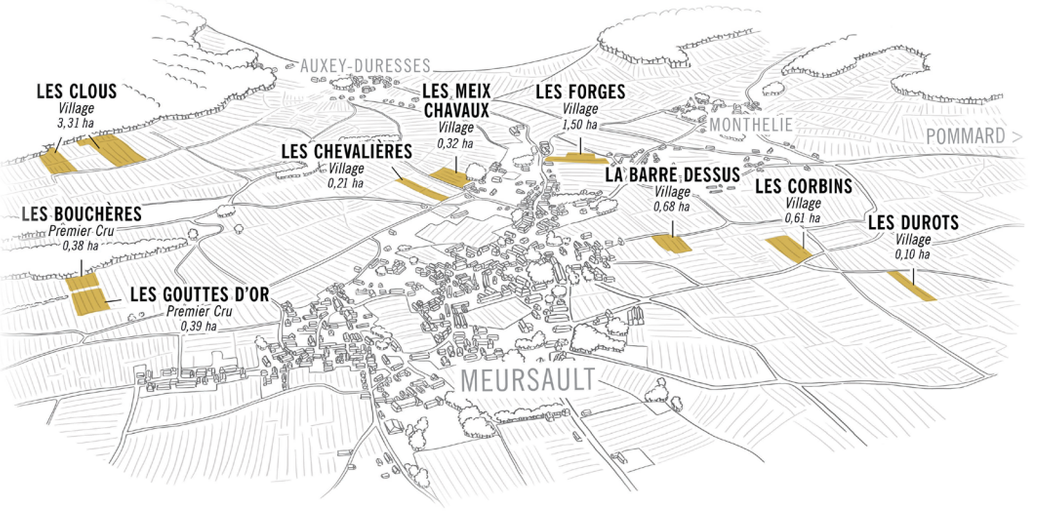
MEURSAULT
VILLAGE
Estate





CÔTE DE BEAUNE - WHITE

HISTORY

Ever since the time of the Cistercians, exceptional white wines have been produced on this legendary terroir. In fact, the name dates back to 1098, the year the famous monastery of Cîteaux was founded. The monks were given a few vines in this village at the time, and they quickly realised their tremendous potential. The soils of Meursault are exceptionally varied. The appellation's various terroirs offer unrivalled diversity and richness, even though the exposure to the sun is generally consistent. This is why Domaine Bouchard Père & Fils produces this cuvée, a blend of six different plots, all vinified separately: Les Meix Chavaux, Les Chevalières, Les Forges, La Barre Dessus, Les Corbins and Les Durots.

TERROIR

CLAY-LIMESTONE
(CLAY / LIMESTONE / MARL DEPENDING ON THE PLOT)







SLOPE

TASTING

Very aromatic on the nose with fruity and floral notes. Just as perfumed on the palate, it expresses it richness and smoothness, with being in any way heavy. Good ageing potential.



SERVE AT
12°-14°C



FISH, POULTRY IN CREAM SAUCE



CHARDONNAY



MODERATE CELLARING
5 YEARS
AND MORE

EXPOSURE



EAST / SOUTH-EAST

VITICULTURE



CERTIFIED ORGANIC

As from the
2025 vintage

VINEYARD AREA

MEURSAULT VILLAGE

280 ha

MEURSAULT VILLAGE ESTATE

3.42 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: 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

"The mastery of ripeness and the expression of the various climats make this cuvée a testament to the richness of the Meursault terroir, while retaining good freshness."