



Meursault

Bois de Blagny

Area: 0.60 ha

Grape variety: 100% Chardonnay

Age of vines: 8 years

Localities and terroirs: 'Bois de Blagny', situated at the top of the hillsides; the vineyard faces due east (on clear days, the Mont Blanc range is often visible) just above the 'La Pièce sous le Bois' Premier Crus. Stony soil, marl covered with limestone scree.

Vine-growing method: Integrated pest management.

Harvest: Hand-picked into 20 kg perforated crates.

Yield: 50 hl/ha

Winemaking: Whole-bunch pressing, static settling, then transferred to barrels for alcoholic fermentation.

Ageing: 80% aged in barrels (40% new and 40% one- or two-wine barrels) and 20% in stainless steel vats for 12 months. Stirring of the lees every fortnight to resuspend them. Blending after 12 months to combine the vat and barrel-aged wine prior to bottling.

Food and wine pairing: Oily fish, grilled or served with a butter sauce.

