

# Les Parcelles de Saulx

## Meursault



### The Wines:

- *Saint Aubin Blanc Ebaupin*: A high, south-facing lieu dit tucked deep in the northernmost crook of Saint Aubin's valley. A long, full-bodied Chardonnay. 1,500 bottles.
- *Meursault Les Pellans*: Les Pellans is on the far southeast corner of the Meursault appellation. Its southern side borders the Puligny appellation and its northern side borders the Meursault 1er Cru of Les Charmes Dessous. Chardonnay. One barrel / 300 bottles.
- *Bourgogne Pinot Noir*: One could easily be forgiven for thinking that this startlingly delicious Bourgogne was a declassified wine from some hallowed terroir in the Côte de Beaune (we did). Raised for 8-10 months in barrel, rather than the 12-15 months that is routine for the rest of the Parcelles range. 5,000 bottles.
- *Chambolle Musigny*: Clay-limestone soils on stony calcareous alluvium. A wine that exemplifies the haunting perfume of Chambolle, with seductive fruit and excellent grip. 1,200 bottles.
- *Vosne Romanée*: Classic, east-facing vineyard of limestone mixed with clay-rich marl, with varying topsoil in depths from 20 centimeters to one meter. Raised in barrel for 12-15 months. 900 bottles.
- *Gevrey-Chambertin Les Evocelles*: The name of this *climat* comes from the Old French *Vaucelle*, a small valley. It is located upslope, in the westernmost reaches of Gevrey, and its soils are almost entirely stony alluvium. A wine of tension and spicy complexity. Raised in barrel for 12-15 months. 1,200 bottles.
- *Gevrey-Chambertin 1er Cru Les Corbeaux*: Mid-slope, just south of the village center, this 1er Cru abuts the Grand Cru vineyards of Mazis-Chambertin but lies in a slightly more windswept *combe* (small valley) than its Grand Cru neighbor. A quintessential Gevrey. Raised in barrel for 12-15 months. 600 bottles.
- *Chambolle Musigny 1er Cru Les Feusselottes*: Roughly equidistant between Bonnes-Mares to the north and Musigny to the south, the soils here are red, silty, and shallow, with a high proportion of limestone. A wine of fine tannins and terrific mineral cut. Raised in barrel for 12-15 months. 600 bottles.

- *Nuits Saint Georges 1er Cru Les Murgers*: This mid-slope, southeast-facing premier cru on the north side of the village. Deep rocky soil composed mainly of Comblanchien limestone. A richly elegant style of NSG. Raised in barrel for 12-15 months. 1,200 bottles.
- *Chapelle-Chambertin Grand Cru*: Located mid-slope and facing east, south of the village center, this Grand Cru terroir consists of limestone scree covered with a thin layer of clay topsoil. Just below Clos de Bèze. The vines for this wine are over 40-years-old and the grapes are destemmed. Raised in one-year-old barrel for 12-15 months. 600 bottles.