



GAËLLE et JÉRÔME MEUNIER BOURGOGNE CHARDONNAY

Gaëlle and Jérôme Meunier are the team behind this diligent family domaine in Mercurey. She's the winemaker, he's the viticulturist, but they could wear either hat and all decisions are made together. They farm 30 acres, 20 of which are for their own wine (the rest go to the co-op for cash flow), divided among 45 parcels scattered about the northern Côte Chalonnaise and reaching into the Côte de Beaune. Their wines are known for thrust and purity of fruit.

VINEYARD

- Site:** The Côte Chalonnaise in the commune of Mercurey.
- Soil:** Burgundy's famous mix of clay-limestone.
- Vines:** From a single plot of two-thirds of an acre of vines which are more than 50 years old. Farming without herbicides or pesticides. Diligently pruned and hand harvested.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Native yeast, spontaneous ferments, full ML naturally. Élevage in French oak barrels for 10 months. Bottled without acid additions, cold stabilization or filtration and only a light fining with clay.
- Production:** 50 cases for the US.
- Profile:** A classy white Burgundy made by a woman who likes purity and appley fruit.

