



GAËLLE & JÉRÔME MEUNIER

BOURGOGNE CÔTE D'OR 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 de Beaune. One parcel is in Les Champs Perrier, which is in greater Puligny next to the Meursault border; the second parcel (Les Parties) borders Puligny's Houlières lieu-dit. Note that Bourgogne Côte d'Or is a new classification dating from 2017 mandating that only Pinot Noir or Chardonnay grown *within* the Côte d'Or has the right to the name.
- Soil:** Puligny's famous mix of clay-limestone.
- Vines:** From two parcels, each just over an acre, planted in 2017 and in 1980. The first vintage was in 2021. Farming without pesticides or herbicides, pruning for moderate yields, and hand harvested.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Native yeast, spontaneous ferments. Élevage in barrel and steel and blended before bottling. No fining and only light filtration.
- Production:** 4,000 bottles.
- Profile:** A classy white Burgundy made by a woman who likes purity and appley fruit with a backbone of acidity and minerality.
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