




GAËLLE et JÉRÔME MEUNIER PULIGNY MONTRACHET

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

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- Site:** Puligny-Montrachet. Specifically, the lieux-dits of Petites Nosroyes and Nosroyes, just northwest of the village and directly under Puligny's 1er cru Les Perrières.
- Soil:** Burgundy's famous mix of clay-limestone, with an emphasis on the limestone content.
- Vines:** Gaëlle and Jérôme's vines in Petites Nosroyes and Nosroyes come to exactly 0.56 of an acre. These mature vines are around 60 years old.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Ferments are spontaneous in stainless steel; élevage in barrel (30% new) for 12 months.
- Production:** A half acre of low-yielding old vines means the US gets a totality of five whole cases.
- Profile:** What the Meuniers adore in wine is fresh acidity and clear, vibrant fruit, and you get that here with a kiss of oak. Great persistence in the mouth.