



## GAËLLE et JÉRÔME MEUNIER MERCUREY ROUGE

---

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:** Appellation of Mercurey in the Côte Chalonnaise.
- Soil:** Burgundy's famous mix of clay-limestone, with an emphasis on the limestone content.
- Vines:** From two old-vine parcels, each with a surface of about two-thirds of an acre and each with an age of 65 years. Farming without herbicides or pesticides. Diligent pruning for moderate yields and hand harvested.
- Varieties:** Pinot Noir.

### CELLAR

- Vinification & Aging:** Ferments are spontaneous in stainless steel; élevage in barrel (10% new) for 11 months. No fining and only a light filtering.
- Production:** 150 cases.
- Profile:** A *vin de terroir* that emphasizes fruit above all. It's a great buy, and it's what savory Burgundian Pinot Noir is all about.





## GAËLLE et JÉRÔME MEUNIER MERCUREY 1ER CRU ROUGE

---

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:** From the lieux-dits of Sazenay and Clos l'Évêque in the Mercurey appellation .
- Soil:** Burgundy's famous mix of clay-limestone, with an emphasis on the limestone content.
- Vines:** From two old-vine parcels totaling about 1 ½ acres averaging 60 years of age. Farmed without pesticides or herbicides, pruned for moderate yields, and harvested by hand.
- Varieties:** Pinot Noir.

### CELLAR

- Vinification & Aging:** Grapes are destemmed but not crushed. Ferments are spontaneous in stainless steel; élevage in barrel (30% new) for 14 months. No fining and only a light filtering.
- Production:** 200 cases.
- Profile:** What the Meuniers adore in wine is purity of fruit and you get that front and center here. This is what rich, savory Burgundian Pinot is all about.
-



## 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.





## GAËLLE & JÉRÔME MEUNIER

### BOURGOGNE CÔTE D'OR CHARDONNAY

---

Gaëlle and Jérôme Meunier are the team behind this up-and-coming domaine based in Mercurey. She's the winemaker and he's the viticulturist, but they make all decisions together. They farm 30 acres, 20 of which are for their own wine (the grapes from the rest go to the co-op), divided among 45 parcels.

---

#### VINEYARD

- Site:** The Côte de Beaune. One parcel is in Les Champs Perrier, which is in greater Puligny next to the Meursault border; one parcel borders Puligny's Houlières lieu-dit. 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:** Burgundy's famous mix of clay-limestone, with an emphasis on the limestone content.
- Vines:** From one parcel of just over an acre of vines planted in 2017 and one parcel just over an acre planted in 1980. The first vintage was in 2021. Sustainable farming. Vines are pruned diligently for lovely ripeness. 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 apply fruit with a backbone of acidity and minerality.






## 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

- 
- 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.



## GAËLLE & JÉRÔME MEUNIER RULLY

---

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 lieu-dit Cloux d'Ouvrier in the Rully appellation.
- Soil:** Burgundy's famous mix of clay-limestone.
- Vines:** From one parcel of 0.8 acres of vines averaging 45 years of age and diligently pruned and hand harvested. Farming without herbicides or pesticides.
- Varieties:** Chardonnay.

### CELLAR

- Vinification & Aging:** Fermentation is spontaneous without yeasting or chaptalization. 80% of the wine is raised in barrel, 20% of which is new, with the remainder aged in steel. The élevage in wood is for 10 months, and bottling takes place before the next harvest.
- Production:** 2,500 bottles.
- Profile:** A classy white Burgundy made by a woman who likes purity and freshness with a backbone of acidity and minerality.