

Domaine Gaëlle et Jérôme Meunier

Côte Chalonnaise



The Wines

- *Bourgogne Chardonnay*: Native yeast, full ML naturally, raised in older barrels for 9-10 months and bottled without acid additions, cold stabilization, or filtration (only a light fining with clay). Beginning with vintage 2024, this parcel will return to its owner and Gaëlle will shift her production of Bourgogne Blanc to a parcel of similar size named La Corvée in the commune of Saint Martin Sous Montaignu in Mercurey's southern zone.
- *Bourgogne Côte d'Or Chardonnay*: *Bourgogne Côte d'Or* is a new classification dating from 2017. Essentially, it mandates that only Pinot Noir or Chardonnay grown within the Côte d'Or has the right to the appellation name. For Gaëlle and Jérôme, the rationale holds because their straight Bourgogne is from the Châlonnaise (for those whose holdings grow entirely along the Côte, the fear is that this designation simply gives them the excuse to raise prices).

In 2021, this wine came from just over an acre in Les Champs Perrier, which is in greater Puligny next to the Meursault border. They planted the vines in 2017 and made the first wine in 2021--a tiny crop, only enough to fill 10 barrels, one of which was new.

In 2022, they added just over an acre of Les Parties to this cuvée, a parcel that borders Puligny's Houlières lieu-dit and that was planted in 1980. The élevage was in barrel and steel and then blended before bottling. The 2022 produced 4,000 bottles.

- *Rully Blanc*: Chardonnay. Rully's terroir is much more calcareous than neighboring Mercurey's, which is why you see more white from the former and more red from the latter. This wine comes from a 0.8 acre parcel in the clay-limestone lieu dit of Cloux l'Ouvrier. The vines average 45 years of age. Fermentation is spontaneous without yeasting or chaptalization, and 80% of the wine is raised in barrel (20% of which is new) with the remainder aging in steel. The élevage in wood is for 10 months, and bottling takes place before the next harvest. Production averages 2,500 bottles.
- *Puligny-Montrachet*: Chardonnay. This comes from two adjacent *villages* parcels immediately NNW of the village: Petites Nosroyes and Nosroyes. In size, Gaëlle's parcels are 14 and 9 *ares* respectively. One hundred *ares* equals a hectare; in acreage, the total of these two parcels is 0.56 acre. So, essentially a half acre of Chardonnay vines that are around 60 years of age. These parcels border the premier cru band and lie just under the Puligny 1er Cru Les Perrières.

- *Mercrey rouge*: What Gaëlle and Jérôme look for in wine is purity of fruit. This Pinot Noir comes from two parcels, each with a surface of about two-thirds of an acre, and each with an average vine age of 65 years. They prune these vines diligently in order to get good ripeness so that they don't have to chaptalize. The grapes are de-stemmed but not crushed, ferments are spontaneous, aging in barrel is a short eleven months, and use of new wood for their village Mercury represents 10% of the total. This wine is what savory Burgundian Pinot Noir is all about. Production averages 150 cases.
- *Mercrey 1er Cru rouge*: This premier cru also comes from two parcels of Pinot Noir. The first is Sazenay, with close to an acre of vines averaging 50 years of age; the second is Clos l'Evêque, with a third of an acre averaging 70 years. Like with the classic red above, Gaëlle and Jérôme prune for low yields so they don't have to chaptalize. The grapes are de-stemmed but not crushed, ferments are spontaneous, aging in barrel is for 14 months, and use of new wood represents about 30% of the total. Depending on the vintage, this can be quite rich or lighter and driven by finesse, but it's always about purity of fruit. Production averages 200 cases.