

Domaine Vincent Bouzereau



About the Estate:

This estate has grown and spread across multiple family branches over many centuries. Vincent BOUZEREAU branched out and established his own estate in Meursault, nearly 30 years ago. He patiently acquired and restructured his vineyard plot by plot over the years, which now represents a total of 18 hectares within Côte de Beaune. The majority of his plots are located around the village of Meursault, but he also grows vines in Puligny-Montrachet, Monthélie, Auxey-Duresses, Volnay, Pommard, Beaune and on the little mountain of Corton.

Ploughing, short pruning, severe de-budding and green harvesting are operated by Domaine Vincent BOUZEREAU, from current vines issued from pre-phylloxera selections (from his own vineyards rather than following the common usage of cloning a couple of specimens only). Traditional wine making: once hand harvested, the grapes are immediately pressed and the must run in barrels to start its alcoholic fermentation and a 12 months minimum ageing process in French oak barrels (mostly Darny), 10 to 50% renewed. Any yeast or enzyme addition and of course, bottling without fining and filtration!

Vincent BOUZEREAU is now offering a unique range of 21 different wines; 10 white & 11 red - from Bourgogne AOC to 8 1ers Crus from Meursault, Auxey Duresses, Puligny Montrachet and Volnay and 2 Grands Crus from Corton "Clos des Fietres"....

What a pleasure to begin importing Domaine Vincent BOUZEREAU wines to the US, like we've been doing in Europe for nearly 15 years!

Tasting Notes:

Soon to come

Press Review:

Soon to come.

VINTAGE	2015
REGION	Burgundy
APPELLATION	Bourgogne
VARIETAL	100% Chardonnay
TERROIR	Limestone-clay
INFO	<p>18 Ha (43.38 Acres) total vineyard & 1 Ha (2.41 Acres) devoted to Bourgogne Blanc</p> <p>45 year old vines</p> <p>Hand harvested</p> <p>12 months vinification and aging in 10% renewed French oak barrels and futs.</p> <p>Unfined - Unfiltered</p> <p>Sustainable Agriculture Practices</p>