





- Michel Bouzereau et Fils is the culmination of seven generations of winemaking know-how.
- An important part of their long legacy is their impeccable vineyard sources.
- Farming has been organic since 2005 and has moved towards Biodynamic principles over the last ten years.
- White wines are vinified with native yeast, minimal S02, and long lees aging.
- Red wines are destemmed and macerated, then fermented with native yeasts and aged in oak barrels.

# **APPELLATION**

Bourgogne

## **SUB-REGION**

Côte de Beaune

## **GRAPE VARIETY**

100% Chardonnay

## **FARMING**

Sustainable, Organic

#### **SOIL**

Clay-limestone

## **VINEYARDS & VITICULTURE**

From 2.9 hectares in the lieux-dits Magny, Sous la Velle (Meursault), and Champs Perriers (Puligny-Montrachet). The vines were planted in 1957, 1970, 1990, and 1995.

## **HARVEST & VINIFICATION**

Elevage for one year in 228L and 400L oak barrels (10-15% new), then two months in tank.

# **ALCOHOL BY VOLUME**

11.5

# **PACK SIZE**

12x750mL





MICHEL BOUZEREAU

S EN BOUTEILLE A LA PROPRIÉTÉ