

Meursault Genevrières 2023

Premier Cru



Acquisition date: 1976

Historically, the vines of this great Meursault would have been surrounded by juniper trees, remembered in the name of the climat. This prestigious appellation was classified as Tête de cuvée as early by Dr Lavalley as early as 1855 in his landmark work entitled *Histoire et Statistiques de la vigne et des Grands Vins de la Côte d'Or* (History and Statistics of Vineyards and Great Wines of the Côte d'Or). At the time, Premiers Crus and Grands Crus were not yet spoken of.

Tasting Profile

Subtle floral and fruity bouquet with hints of toast. Refined, full, without any heaviness, displaying the characteristic Genevrières springiness. Voluptuous wine.



Chardonnay



5 to 7 years or more

Ageing potential



12°C and 14°C

Serving temperature



Ongoing organic certification and biodynamic conversion



East / South-East

Exposure



1,85 ha / 16,48 ha

Surface area

Expertise

Harvest: September 4, 2023

Manual, in small crates of 13 kg.

Meticulous sorting of each bunch.

Vinification

Whole bunch pressing with a cycle of 2 to 3 hours to select the best juices.

Ageing in barrel

21 months, 30% new oak.

Maturation

The Bastions cellars of the former Château de Beaune provide ideal natural ambient conditions for maturing Premiers Crus.



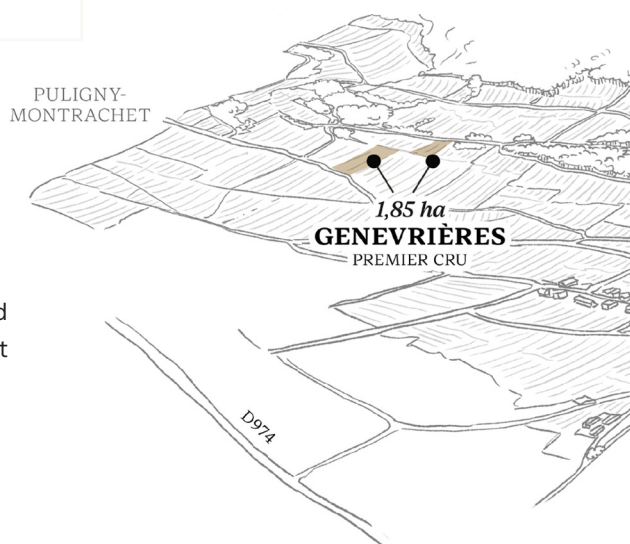
Terroir

Plot

The name *Les Genevrières* evokes the familiar shrub with red berries and needle-shaped leaves that was once abundant at the top of the Côte.

Soil

Calcareous clay with gravels.



Winemaker's notes

We are fortunate to have two plots that are vinified separately. The hillside expresses the real Genevrières, broad, ample and generous, while the upper plot on more chalky soil is fresher, lemony and imparts great finesse to the blend, preventing the wine from being too fat.