

Boussey Meursault Les Meurgers

Domaine Boussey

France - Burgundy - Meursault

The grapes for Meursault Les Meurgers are coming from the parcel located on the route to Auxey Duresses, in a horseshoe shape ravine. The grapes always reach ripeness quite early in the season. The name of this village comes from the efforts undertaken by man to plant vines in extremely stony soils. Stones that were thrown formed piles, that are called "murger".

Rich and luxurious wine, well balanced and structured in the mouth. Beautiful golden yellow in color with green highlights. It boasts aromas of toasted nuts, ripe fruit and a very delicate oak aroma. On the palate it is dry and mellow with a lingering smooth finish.

Specifications	
Appellation	Meursault
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 50 years
Agricultural Practices	Sustainable
Soil type	Clay & Limestone
Vinification	Surface area : 0.9 hectare (2.22 acres) The Meursault Les Meurgers is vinified in temperature controlled stainless steel tanks. The wine is then aged in French Oak barrels for 12 months. (20% new barrels). Slightly filtered before bottling.
Production	500 (9-liter cases)
Pairings	foie gras, lobster, seafood, poultry and fruit tart.



Codes, Weights and Measures	
UPC	7 84585 02951 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02951 5
Case Weight	37
Cases/Pallet	50
Layers/Pallet	5
SRP	\$ 60 USD 750mL Bottle