

MEURSAULT CHARMES 1ER CRU CUVÉE ALBERT GRIVAULT

A SUPERB TERROIR FROM BURGUNDY'S COTE DES BLANCS. ENERGY AND HARMONY.



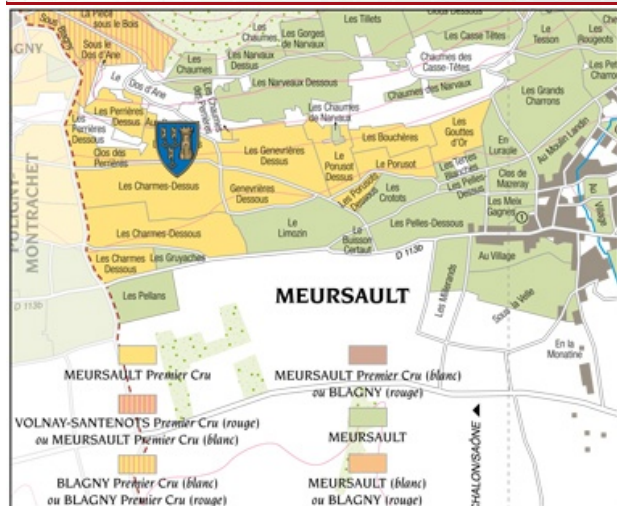
Hospices de Beaune

MEURSAULT-CHARMES
Premier Cru
Appellation Meursault-Charmes 1^{er} Cru Contrôlée
Cuvée Albert Grivault

Chaque année, le troisième Dimanche de Novembre, a lieu la célèbre vente aux enchères « à la chandelle » des Grands Vins du Domaine des Hospices, constitué tout au long des siècles grâce à de généreuses donations. Ces grands vins en tonneaux sont pris en charge par les acquéreurs qui ont la délicate mission de les élever et de les mettre en bouteilles.

Acquéreur : www.hospices-beaune.com

Elevé et mis en bouteille par
ALBERT BICHOT
à Beaune, Bourgogne, France
Produit de France



TASTING

Clear bright yellow colour. Charming bouquet of citrus and white flowers (honeysuckle). Lot of energy and vibrance on the palate. A wine with great harmony and a real promise.

FOOD MATCHING

Spicy monkfish skewers, lobster bisque, warm grilled oysters.

TERROIRS

Les Charmes dessus 0.55 ha.

KEY INFOS

Region: Côte de Beaune
Village: Meursault
Level: Premier Cru
AOC: Meursault Charmes 1er Cru
Grapes: Chardonnay
Color: White

HISTORY

Mr. and Mrs. Grivault made their gift to the Hospices in 1904, the vines being magnificently situated in Les Charmes Dessus. 38% of the plantings date from 1958, 30% from 1985, and 32% from 1997.

GO FURTHER

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Albert Bichot is a family-owned Maison de Bourgogne, the owner to more than 100 hectares of vineyards in Burgundy through several iconic estates. We are the #1 buyer at the Hospices auction thanks to a specific know-how in the selection, bidding and ageing of the prestigious wines from this unique estate. Since 2009, our website www.hospices-beaune.com allows wine lovers to buy online and live an exceptional experience.

