HOSPICES-BEAUNE.COM
DOMAINES
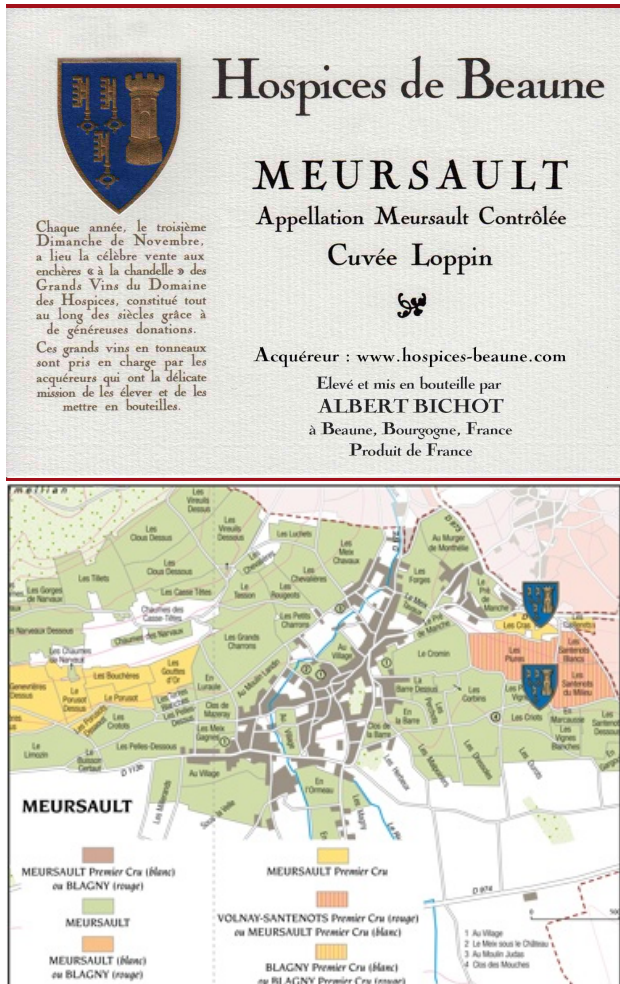ALBERT BICHOT
MAISON FONDÉE EN 1831

MEURSAULT
CUVÉE LOPPIN

A HIGH LEVEL MEURSAULT. FLORAL AND ELEGANT.

TASTING

This cuvée has a fine pale primrose colour, full of energy. With attractive fruit and flowers together on the nose, this has the full-on density of classic village Meursault, with a sense of the nuttiness which will develop with time in bottle. The acid balance is just right too.

FOOD MATCHING

Traditional gougères, mussels in creamy sauce with hebs, grilled fish with fennel.

TERROIRS

Les Criots 0.56 ha.,

Les Cras Premier Cru 0.17 ha.

KEY INFOS

Region: Côte de Beaune
Village: Meursault
Level: Village
AOC: Meursault
Grapes: Chardonnay
Color: White

HISTORY

Several members of the Loppin family made gifts to the two establishments: Hôtel-Dieu and Hospice de la Charité. Jéhan Loppin, Archdeacon, in 1656 received Queen Christina of Sweden on the square in front of the Collegiate church of Beaune. Two years later, he pronounced a harangue to Queen Mother Anne of Austria with her son, King Louis XIV, le Roi- Soleil, who signed his name in the book of the Confrérie du Saint- Esprit, at the Hôtel-Dieu. A part of this Cuvée comes from Premier Cru (Les Cras), the other half from village level Les Criots. The Premier Cru Les Gras vines date from 1980. 0.2 ha. of Les Criots were planted in 1997, the balance (0.36 ha.) in 2009.

GO FURTHER

Go to our website www.hospices-beaune.com to buy this wine at the next auction or discover other Albert Bichot wines. You can also scan the QR Code.