

MEURSAULT PRIMEUR

A NEW STYLE MEURSAULT, WITH CLASSIC CREAMINESS AND MODERN FRESHNESS.
GORGEOUS !



TASTING

Nose: fresh flowers, citrus and a bit of grassy undertones. A modern-style Meursault, meaning not too fat or buttery but rather going in the mineral precision direction. Great balance where maturity and power do not hide intrinsic freshness. Mouth: generous and full-bodied with dried fruits balanced by citrus and quince. Beautiful length and ageing potential.

FOOD MATCHING

Smoked salmon or trout, grilled chicken with braised fennel, fresh tagliatelle with grated pecorino

TERROIRS

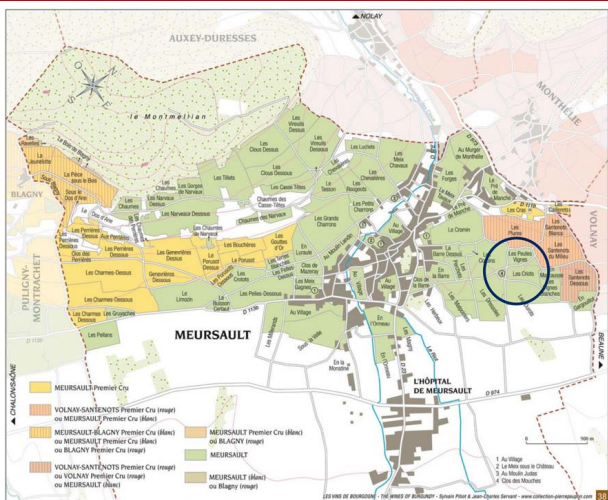
Les Criots is a little plot at the far east side of Meursault. Hand-picked. Traditional vinification and ageing in oak barrels (30% new oak maximum)

KEY INFOS

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

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.



HOSPICES-BEAUNE.COM : THE WEBSITE DEDICATED TO THE
MOST FAMOUS WINE AUCTION, BY #1 BUYER ALBERT BICHOT

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.

