



## 'Le Meurger' Bourgogne Blanc 2015

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| REGION      | Bourgogne A.O.C.   |
| GRAPES      | 100% Chardonnay  |
| VITICULTURE | Sustainable farming  |
| VINICULTURE | Pneumatic pressing and settling. Fermentation in temperature controlled stainless steel. Aging in steel tanks and barrels on fine lees with light stirring for 6 to 12 months. |
| SOIL        | Clay-limestone, predominantly from Côte Châlonnaise.   |

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The **Le Meurger** name stems from the word “meurs” (walls), constructed to mark out a property, or built along the edges of plots from stones extracted from the fields. These walls were called “murgers” or “les meurgers,” and with that in mind, we seek to distinguish our entry into the category of Burgundy as more than just a price point.

The wines are textbook examples of what their label declares, and no well-versed palate in Burgundy can deny their provenance, or quality, for the money involved. Walls are often built to keep people out; our 'Le Meurger' is a wall built to protect a new tradition of vintage-to-vintage access to the best wines from Burgundy, without a *négociant* inserting themselves between the cellar and the importer.

The color is pale yellow with shades of lemon. Notes of light toast and vanilla, which come from a fine maturation in casks, then revealing aromas of citrus and white flowers. A powerful attack, quiet fleshy for a Bourgogne appellation. The wine shows a good acidity and structure, with a fruity and balanced character. Enjoyable now with great potential to age up to 5 years.

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