



## ‘Le Meurger’ Moulin-à-Vent 2016

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REGION	Moulin-À-Vent A.O.C.
GRAPES	100% Gamay
VITICULTURE	Sustainable farming
VINICULTURE	Fermentation in stainless cement vats, finished in stainless steel tanks. The wine is aged on the fine lees in tanks for 6 months prior to bottling.
SOIL	Granitic sand and calcareous clay.
ALCOHOL	13%

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The Le Meurger name stems from the word “meurs” (walls), constructed to mark out a property, 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 Muerger' is a wall built to protect a new tradition of vintage-to-vintage access to the best wines from Burgundy, without a negociant inserting themselves between the cellar and the importer.

The Le Meurger Moulin-à-Vent is produced from Gamay grapes culled from 6 distinct sites in the AOC of Moulin-à-Vent. Granitic sand and sandy-clay soils deliver a firm tannin with bright fruit, redolent of cranberry and cherries. Tannins are firm but soften with some air or after a quick decant. The fruit is farmed via organic practices and elaborated for us at the Château Chassagne co-op.

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