



DOMAINE DESERTAUX - FERRAND

Grands Vins de Bourgogne

MEURSAULT 1^{er} CRU Les Bouchères

APPELLATION D'ORIGINE CONTROLEE (AOC)
MEURSAULT 1^{er} CRU

SURFACE AREA OF VINES :

0.35Ha

GRAPE VARIETY:

Chardonnay : 100%

AGE OF VINES :

Around 50 years

PRODUCTION :

1600 bottles produced for sale

AVERAGE YIELD :

35 hl/hectare

DEGREES OF ALCOHOL :

14°

RESIDUAL SUGAR :

<2g/l

VINIFICATION :

Manual harvest, followed by a traditional white wine vinification. The harvest is broken and pressed on arrival in the winery. The must is clarified and native yeasts (using the pied de cuve method) are added to provided the best conditions for fermentation. The wine is aged in oak barrels (of 40% new barrels) for 12 months.

FOR SERVING WITH:

This wine's powerful aromas and exceptional balance make it part of Burgundy's great nobility. Without overpowering them, it will accompany very well a piece of veal or poultry in white sauce, blue cheeses, comté, not to mention shellfish such as gambas and lobster.

ADDITIONAL INFORMATION :

One star in the Guide Hachette 2012



Bercut-Vandervoort & Co.

873 N. San Mateo San Mateo, CA 94401

Tel : 650.340-6370

Fax : 650.340.6372