Vallet Frères Meursault, AOP Meursault 2022

FBU1182022

Vallet Frères

— Burgundy, France

A fine, classic white Burgundy from a traditional Cà´te d'Or producer.

Production

Meursault lies between the villages of Volnay and Puligny-Montrachet and produces some of the world's greatest white wines. Vallet Frères keep their vines at low density and use extremely strict pruning practices (7 buds to a cane) to maintain low yields. Traditional methods are also adopted in the vineyards - in the last 50 years only manure has been used on the mainly limestone soil and harvesting is by hand in order to select the best grapes. One of an increasingly small number of producers in the Cà´te d'Or who continue to use ultra-traditional winemaking techniques. Grapes are selected from vines with a minimum age of 20 years and after pressing the juice is decanted then fermented in open wooden casks using only natural yeasts and no temperature control. The white wines are left on their lees for an extended period and aged in French oak barrels for at least 6 months depending on the vintage.

Tasting note

A fine and mineral nose with some subtle incense and spice. A layered, and elegant palate shows citrus flesh and plush acidity, the oak is also subtle and gentley toasty, all complemented by a long finish.

Food Match

Perfect with poussin, guinea fowl or lobster thermidor.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Meursault

Winemaker:
Lisa Boutiot

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan