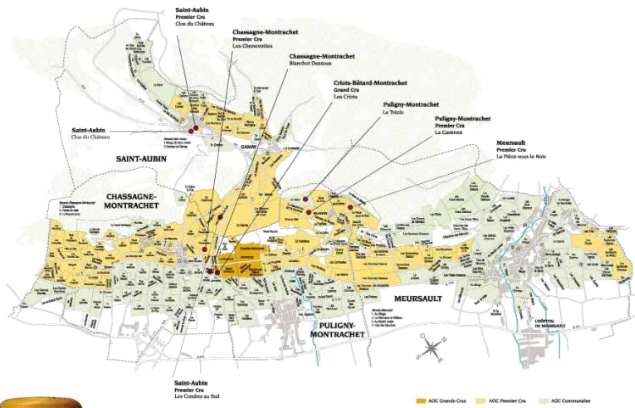




Depuis 1860

Prosper Maufoux

## MEURSAULT 1ER CRU "LA PIÈCE SOUS LE BOIS" 2019



### A GREAT FAMILY TRADITION

Our traditional family owned Wine House is located in the beautiful village of Santenay in the south of the Cote de Beaune since 1860. The skills and know-how at Prosper Maufoux have been at the service of a wide range of Burgundian appellations. Since then, we have sourced grapes and aged wines amongst the best climates of Burgundy with the aim to honor the Burgundian terroirs expression.



**REGION** Côte de Beaune - Meursault is the most renowned village for the production of great white wines in the Côte d'Or. Located south of Pommard, the excellent quality of its Premiers Crus compensates for the absence of Grands Crus in the village. The plot of La Pièce Sous le Bois is located on the top of the hill overlooking Meursault and Puligny-Montrachet, in what is known as the Hameau de Blagny. The vines here form a basin rich in white marl. The hamlet is on the border with Puligny-Montrachet and is the highest point in Meursault, at 330m, on the edge of the woods. The vines making up our plot of 40 ouvrées were planted in 1959 and again in 2010 in this extremely chalky soil.

**AOP CLASSIFICATION** Premier Cru

**HARVEST** Manual | **TERROIR** Clay-limestone

**VINIFICATION** Immediately after the harvest, the grapes are pressed in whole bunches in a pneumatic press, then we carry out a static settling of the juice for 24 hours at 54°F. The musts are then put directly into barrels and the alcoholic and malolactic fermentations are carried out.

**WINEMAKER NOTES** Our Meursault 1er Cru "La Pièce Sous le Bois" is the right balance between greediness and freshness, its mineral nose then leads to vanilla touches. It has a nice roundness in the mouth sublimated by spicy notes.

**APPELLATION:** Meursault 1er Cru

**VARIETAL:** 100% Chardonnay

**AGEING POTENTIAL:** 7-10 years

**AGEING:** 14 months in French oak barrels

**BARRELS:** Lightly toasted so-called blonde, 30% new barrels

**ALCOHOL:** 13.0%

**SERVING TEMPERATURE:** 54-57°F

**FOOD PAIRING:** Shellfish / Oysters / Seafood, Fish, White meat and poultry. Ideal with scallops accompanied by a butternut and chestnut purée.

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6pk | 750ml