

MEURSAULT

VIEILLES VIGNES



DOMAINE
JEAN MONNIER & FILS

GRANDS VINS DE BOURGOGNE

Characteristics

> GRAPE VARIETY

Chardonnay

> CLIMAT (PLOT)

Les Crotots, les Pelles, les Perchots, au Village et les Malpoiriers

> VINEYARD AREA

> YEAR OF PLANTING

> TYPE OF APPELLATION

Village

Location map



Terroir and location

In the heart of the Côte de Beaune, Meursault lies at the foot of the vineyards. Its clay-limestone soils and east-to-south exposure give the wines remarkable balance and elegance.

Our Meursault Vieilles Vignes comes from a blend of several parcels with clay-limestone soils. After vinification, the wine is aged in oak barrels for 12 to 14 months.

Tasting notes

These old vines, with their deeply anchored roots, draw essential nutrients from the soil, producing a harmonious wine that combines complexity, roundness, and richness. With age, it develops a more buttery character.

Food and wine pairing

Our Meursault Vieilles Vignes pairs beautifully with white fish, shellfish, or white meats, and is an excellent match for foie gras.



DOMAINE JEAN MONNIER & FILS

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