

MEURSAULT

LA BARRE



DOMAINE
JEAN MONNIER & FILS

GRANDS VINS DE BOURGOGNE

Characteristics

> **GRAPE VARIETY**

Chardonnay

> **CLIMAT (PLOT)**

La Barre-Dessus

> **VINEYARD AREA**

0,67 hectare (1,66 acres)

> **YEAR OF PLANTING**

1999 et 2020

> **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.

The grapes are hand-picked from vines growing on clay-limestone soils. They are then gently pressed in a pneumatic press and bottled after 12 to 14 months of ageing in oak barrels.

Tasting notes

With seductive oak and generous smoothness, Meursault-La Barre shows the beautiful maturity of Chardonnay. Broad, rich, and flavoursome, it perfectly represents the style of the appellation.

Food and wine pairing

Our wine is the perfect companion for an aperitif or starter. Equally at ease with meats, fish, and seafood, it pairs beautifully with Bresse chicken.



DOMAINE JEAN MONNIER & FILS
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