

# MEURSAULT

## LES ROUGEOTS



DOMAINE  
JEAN MONNIER & FILS  
GRANDS VINS DE BOURGOGNE

### Characteristics

- > **GRAPE VARIETY**  
Chardonnay
- > **CLIMAT (PLOT)**  
Les Rougeots
- > **VINEYARD AREA**  
0,97 hectare (2,4 acres)
- > **YEAR OF PLANTING**  
1969 et 2014
- > **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, grown on clay-limestone soils, are hand-picked and gently pressed in a pneumatic press to extract the juice with care. Fermentation and ageing take place in oak barrels for 12 to 14 months.

### Tasting notes

This Meursault white displays a lovely bouquet of white flowers and mirabelle plum, enhanced by delicate buttery notes. The palate shows pure fruit and great energy, leading to a long, refreshing finish.

### Food and wine pairing

Our Meursault Les Rougeots naturally favours fine-textured poultry and fish, which it elevates beautifully. Even shellfish embrace it at first taste. Its aromatic intensity and texture also make it an excellent choice for an aperitif.



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