

# MEURSAULT 1ER CRU "GOUTTE D'OR" 2021

- REGION Côte de Beaune
- VILLAGE Meursault

- APPELLATION Meursault Premier Cru
- GRAPE VARIETY Chardonnay

#### The Vine

- AVERAGE VINE AGE 35 years
- SOIL Stony marl, Jurassic limestone.
- AVERAGE YIELD 40 hl/ha
- · HARVEST Hand picked

## Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation.
- AGEING 8 to 10 months ageing in oak barrels, 50% new.
- BARRELS Louis Latour cooperage, French oak, medium toasted.

### Description

Situated just south of Volnay and Pommard in the Côte de Beaune, Meursault is the most extensive southerly white wine commune of the Côte-d'Or. Meursault "Goutte d'Or" is the first Premier Cru found when leaving the village in the direction of Puligny-Montrachet. The parcel of vines was given this name ('drop of gold') because of the quantity of flint in the soil. These flints have both the shape and colour of 'drops of gold'. Entirely like the drops of wine which this land produces! The wine itself is as one would expect it to be with a powerful nose and rich palate. The wine prefered by Thomas Jefferson.

## Wine tasting

- TASTING NOTE Our Meursault 1er Cru "Goutte d'Or" 2021 reveals a pale yellow colour. Its complex nose offers scents of vanilla, brioche, and yellow peach. Its mouth is round with a citrusy finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Vol-au-Vent rump of veal freshwater pike morels cheese.
- SERVING TEMPERATURE 12-14°

#### Press review

Meursault 1er Cru "Goutte d'Or" 2021 - Tim Atkin - February 2023 - 92/100

Meursault 1er Cru "Goutte d'Or" 2021 - James Suckling - July 2023 - 94/100

Meursault 1er Cru "Goutte d'Or" 2021 - Sarah Marsh MW - January 2023 - 90/100 Meursault 1er Cru "Goutte d'Or" 2021 - The Wine Advocate - January 2023 - 92/100

Meursault 1er Cru "Goutte d'Or" 2021 - Wine Spectator - 92/100

Meursault 1er Cru "Goutte d'Or" 2021 - Bill Nanson Burgundy Report - January 2023