

Boussey Meursault Vieilles Vignes

Domaine Boussey

France - Burgundy - Meursault

The grapes for Meursault Vieilles Vignes come from the parcels located in Meursault. They were planted in 1960 and 1970.

The wine has a beautiful golden-green color. The nose displays aromas of almond, hazelnut with an elegant oaky touch. In the palate, it is full-bodied with good length. Long and intense acidity. Great finesse, purity and elegance.

Specifications

Appellation	Meursault
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Between 50 and 60 years
Agricultural Practices	Sustainable
Soil type	Clay & Limestone
Vinification	Surface area : 0.63 hectare (1.55 acres) The Meursault Vieilles Vignes is vinified in temperature controlled stainless steel tanks. The wine is then aged in French Oak barrels for 12 months. (25% new barrels). Slightly filtered before bottling.
Production	333 (9-liter cases)
Pairings	The Meursault Vieilles Vignes goes well with Foie gras, Fish in creamy sauce, Lobster or also by itself as an aperitif.



Codes, Weights and Measures

UPC	7 84585 02952 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02952 2
Case Weight	37
Cases/Pallet	50
Layers/Pallet	5
ABV	13.50%

SRP

\$ 75.00 USD
750mL Bottle