

## 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

<b>Appellation</b>	Meursault
<b>Wine Type</b>	White
<b>Varietals</b>	100% Chardonnay
<b>Age of Vines</b>	Between 50 and 60 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Clay & Limestone
<b>Vinification</b>	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.
<b>Production</b>	333 (9-liter cases)
<b>Pairings</b>	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

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

**SRP**

\$ 75.00 USD  
750mL Bottle