

Vincent Bouzereau

France - Borgogna Côte d'Or - Meursault



DOMAINE
VINCENT BOUZEREAU

Ownership/Founders Vincent Bouzereau

Start of Activity 1990

Vitiviculture Traditional

Hectares 12

Bottles produced 50.000

ALIGOTÉ

100% Aligoté

Production area: Meursault plain

Terrain: argillo-calcareo

Harvest: manual

Vinification: stainless steel tanks to maintain the fruit and freshness of the wine, and in oak barrels for oxygenation. No artificial yeasts added, exclusively indigenous to maintain the typicality of terroir and vintage

Refinement: 50% oak, 50% stainless steel tank. The wine is bottled after 12 months of aging. Filtration if necessary, according to vintage

Color: yellow with green highlights

Fragrance: Lively, fruity wine with hints of aniseed

Flavor: the mouth is supple with notes of citrus

Alcoholic Grade: 12.5% vol



This small family run domaine represents the twelfth generation of winemakers in Meursault, the heart of the Côte de Beaune. Vincent Bouzereau was born in 1964 and after completing his studies at the school of viticulture in Beaune, he moved first to Switzerland for a year and then to California for six months to gain some experience, outside Burgundy. Returning to Meursault to his father's estate, which he shared with his brother at the time, a few years later he decided to go his own way and in 1992 he bought the old and disused Asile of Bourgogne (an Hospice de Charité) to make it the headquarters of his domaine. He started with a small vineyard of two hectares inherited from his father, then the purchase of a small plot of half an hectare, to which over the years others have been added up to the 10 hectares that make up the property today. Great work in the vineyard, perfect harmony in the cellar always supported by his wife Aline, Vincent is today one of the best new interpreters of the variegated terroir of Meursault, a village that in white most represents the great finesse of Burgundy wines.