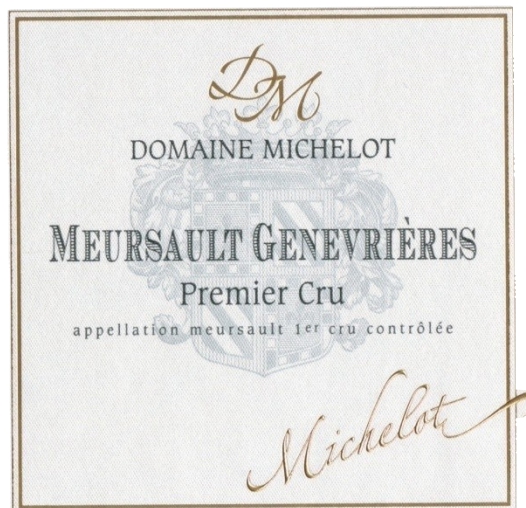


Meursault Genevrières Premier Cru

The parcels which make our Meursault 1er Cru Genevrières lie at the very heart of the village's great 1ers Crus hillside. Here the soil is clay/limestone with a subsoil that varies between fallen rock, volcanic rock and white limestone. We cultivate two parcels at the mid-slope level, between 250 metres and 275 metres above sea level. One is right in the centre of the hillside and the other on the border with the Meursault 1er Cru Poruzot vineyards to the west. A regular slope of between 10 and 25% assures good exposure to the sun. The wine is a fine example of the Meursault style with great finesse, mineral notes, opulence and a beautiful finish that never becomes heavy.

It goes well with foie gras, poultry, white meats and fatty cheeses.

Usually, the wine should be drunk within 5 to 10 years after bottling.



Wine should be a sophisticated drink, rich but always refreshing.