



JEAN-BAPTISTE JESSIAUME

Grands Vins de Bourgogne

MEURSAULT-BLAGNY 1^{ER} CRU

LA PIÈCE SOUS LE BOIS



- ◆ **APPELLATION :** The Meursault appellation, situated 8 km from Beaune, has soil that is mainly composed of hard Comblanchien limestone and sinks into the depths at the height of Nuits-Saint-Georges and reappears here rather than heading in a southerly direction. We are leaving the reds behind in favour of the white wine hillside. The vineyard consists of 96% white and 4% red wines. The best terrains are situated roughly at an altitude of 260 metres with a slanting exposure from east to south. There are occasional nuances of magnesian limestone. The vineyard is outstanding due to its limestone marl. The wines are divided between the ancient Callovian limestone and Argovian marl rocks.
- ◆ **GRAPE VARIETY :** 100% Chardonnay
- ◆ **SURFACE :** 0.40 hectares
- ◆ **SOIL :** Calcareous clay
- ◆ **VINIFICATION :** 100% manually harvested, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling, the musts are directly placed into barrels. Matured for 15 months of which 12 in barrels (10-15% new barrels).
- ◆ **TASTING :** A golden colour. The nose presents citrus fruit and white flower aromas that evolve into notes of grilled almonds. It is supple, very well balanced and distinguishes itself by its fine length in the mouth.
- ◆ **AGING POTENTIAL :** 10 to 15 years
- ◆ **SERVING TEMPERATURE :** 13 degrees
- ◆ **PAIRING :** Fine cuts of veal or poultry in white sauce, grilled and sauced shellfish such as prawns, lobster or crayfish.

“Being in tune with the land”

JEAN-BAPTISTE JESSIAUME

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