

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2023 MARCHAND & BURCH MEURSAULT



Tasting Notes: The outstanding fruit quality of the Village-classified vineyards in Meursault is evident in the 2023 Marchand & Burch, which is compiled from three plots that span different elevations, including the acclaimed Les Meix Chavaux. The wine has an attractive, glistening light gold hue, and the nose is introduced to a panoply of fruits and florals: orange blossom scents, Meyer lemon, candied pear, white peach, and an undertone of grilled nuts. The eternally intriguing dichotomy of richness against freshness is on full display on the palate – ripe, powerful fruit notes, enrobing acidity and the tender support of well-integrated oak both engage and thrill in the way that only the best Chardonnay truly can, and for which Meursault is a benchmark. Delight in this wine any time over the next decade.

Vineyards: Sourced from 3 different plots in Meursault: Les Meix Chavaux and Les Vireuils Dessous.

Soil: Slopes composed of shallow, calcareous, rocky soils.

Maceration process: Whole bunch pressed, lightly crushed. Alcoholic and malolactic fermentation in barrels, sur lie without batonnage.

Pressing: Pneumatic press

Total élevage: 14 months

Oak used: 20% of new French oak from Jupilles forest.

Operations performed during ageing: One racking before bottling.

Filtration: Fining followed by light filtration.

All the vinification and ageing operations are carried out with reference to the lunar calendar.

Cellaring: Drink now and over the next 15 years.

Alcohol: 13%