

Bitouzet-Prieur



Bourgogne Blanc



At a Glance:

- **Appellation:** AOC Bourgogne
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .71 ha of vines in Les Herbeaux lieu-dit in northern Meursault, just below the Malpoiriers 1er cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1953 and 2010 at 10,000 vines/ha
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in 228-l oak barrels (20% new)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 12-15 months in 228-l oak barrels (20% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied at harvest, during élevage, and at bottling

In The Glass:

A fresh, direct wine that combines the varietal typicity of Côte d'Or Chardonnay with the broad richness typical of Meursault.