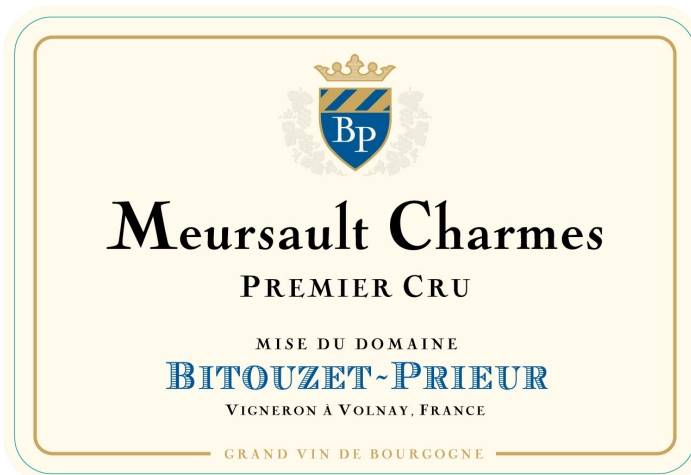


Bitouzet-Prieur



Meursault Charmes 1er Cru



At a Glance:

- **Appellation:** AOC Meursault 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 2 parcels totaling .55 ha, one in Les Charmes-Dessus and the other in Les Charmes Dessous
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1944 and 1987 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 (20-25% 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:** 12-16 months in 228-l oak barrels (20-25% 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:

This is one of the gems of the domaine, a complete expression of this vineyard's special character as Bitouzet's holdings fall within two separate sites: one from the upper section and the from the lower. The two parcels are vinified separately and then blended together before bottling to create the whole. The lower section provides a stony minerality and an almost tannic expression; the upper section yields explosive aromatics as well as a round, buttery mouthfeel.