

Pierre Meurgey Beaune 1er Cru Les Valieres



THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Beaune

CEPAGE: 100% Pinot Noir

WINEMAKING: Fermented and aged in 228-litre oak barrels.

100% malolactic fermentation. Bottled without fining.

ALCOHOL BY VOLUME: 13.5%

ANNUAL PRODUCTION: 55 cases

THE STORY

It has been said that in partnership, the result is harmony. Through a lifetime of building relationships in the vineyards of Burgundy, Pierre Meurgey has proven this a steadfast rule. A native Burgundian, fourth generation wine trader, and former director of operations of a well-known négociant in Beaune, Pierre enjoys friendships with the top vintners and vineyard managers in Burgundy to source the finest grapes for his two labels Pierre Meurgey and Meurgey-Croses.

THE ADJECTIVES

OVERALL: Rich & Aromatic

AROMAS / FLAVORS: Intense cherry and raspberry aromas

MOUTHFEEL: Great length on the palate with integrated tannins

THE SELLING POINTS

AWARDS: 93pts Wine Spectator, 91pts Burghound

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Natural Fermentation

