

Pierre Meurgey Bourgogne Hautes Cote de Nuits

THE FACTS

COUNTRY: France
REGION: Burgundy
APPELLATION: Bourgogne
CEPAGE: 100% Pinot Noir
WINEMAKING: Fermentation in temperature-controlled vats followed by aging in 228 liter oak barrels.
ALCOHOL BY VOLUME: 13.0%
AGING: Aged in 228 litre barrels.
ANNUAL PRODUCTION: 280 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

AROMAS / FLAVORS: Red fruits with notes of blackcurrant
MOUTHFEEL: Supple and round

THE SELLING POINTS

PAIRINGS: Spicy dishes and cheeses.

