

2013 MEURSAULT

**DOMAINE GERBEAUT
BURGUNDY, FRANCE**



THE WINE:

100% Chardonnay from a single vineyard. The vines average 25 years old. Total production of 150 cases. Open vat fermentation over 18 days. Meursaults are famous for their richness and depth.

THE ESTATE:

Domaine Gerbeaut is a small, fifth generation family-run winery producing fewer than 2,000 cases per year. The vineyards are spread out across Pommard, Beaune, Volnay, and Meursault. All grapes are grown without pesticides and wines are produced using “old world” Burgundian techniques with minimal intervention, resulting in Terroir-driven wines.

TASTING NOTES:

COLOR: Brilliant sunset gold.

AROMAS: Honeycomb and peach with lemon rind and crisp pear.

FLAVORS AND TEXTURE: Rich and generous mouthfeel with green apple, lemon and small dosages of toasted oak.

FOOD PAIRING: Dover sole in a white wine, lemon, and butter sauce.

• Serve at 45° – 50°, never colder

~ DRINK NOW THROUGH 2025 ~