



SYLVAIN DUSSORT
VITICULTEUR A MEURSAULT-FRANCE

BOURGOGNE BLANC CUVÉE DES ORMES



Varietal	100% chardonnay
Color	White
Production Region	Burgundy – Côte de Beaune
Specific location	MEURSAULT Appellation d'Origine Contrôlée

This is the estate's flagship wine.

I cultivate three hectares of Bourgogne Blanc in the municipality of Meursault, divided into around 20 plots, the age of the vines varying from 15 to over 60 years. I make a selection at harvest time according to their age and their geographical situation which is used to make two batches that are vinified separately.

One vat is made from vines aged 15 to over 25 years, the "Cuvée des Coutures"; and a second from vines between 35 to over 60 years, the "Cuvée des Ormes".

The plots used for the Cuvée des Ormes are located in the areas known as En l'Ormeau, les Pellans, les Malpoiriers, les Dressolles.

Harvested by hand, the wine is aged for 12 months in barrels on the lees.

The wine is racked off once and assembled in a single vat before bottling. This takes place at between 16 and 18 months, depending on the vintage.

This wine has similar characteristics to its "big brother", the Meursault. Delicate, rich and elegant, with good length.

It should be drunk after 2 to 6 years, but can be kept longer depending on the vintage and storage conditions.

It can be enjoyed as an aperitif, and goes well with fish and meats in white sauce.

This wine is regularly singled out by specialist magazines and in professional tastings, notably the Guide Hachette which awarded it four "hearts".