



Wine: Hospices de Beaune, Meursault Cuvée Goureau,
Négociants-éleveurs Dufouleur Père & Fils
Vintage: 2006
Grape: Chardonnay 100%
Alcohol: 13%

Vinification & maturing:

The vinification (as well as the harvests) has been conducted by the Domaine of the Hospices de Beaune. The wine was purchased by ZAIZON during the auction sales held in November and have been looked over from then by Dufouleur Père & Fils. Maturation for 14 months in French oak barrels - 70% new oak.

Tasting notes:

Nice yellow-gold robe with green tints, brilliant and clear.

Open and pleasant aromas of fresh fruits aromas (grapefruit, exotic fruit), white flowers and minerals. Elegant toasted bread aromas with touch of almonds and butter on the finish.

Clean attack in mouth, fresh, fat and full-bodied (a good example of a Chardonnay cultivated on a clay and limestone soil), well-structured with a good balance, harmonious and long lasting on "marron glace" flavour.

Food pairing:

Best to drink with grilled or in sauce (shrimp based for example) fishes and shells (lobster, prawn, scampi) or white meat (veal, fatten chicken) in a creamy sauce. Strong cheese (except the bleu ones) will go fine too!

Serving temperature:

At a temperature of around 13/14°C

(Indeholder sulfitter)

