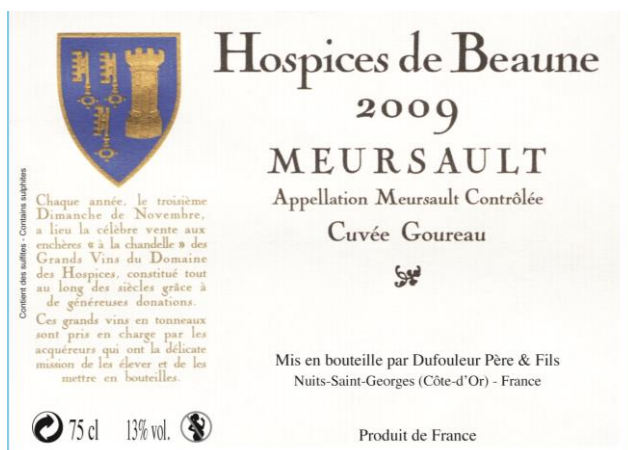




ZAIZON



**Wine:** Hospices de Beaune, Meursault Cuvée Goureau,  
Négociants-éleveurs Dufouleur Père & Fils  
**Vintage:** 2009  
**Grape:** Chardonnay 100%  
This Cuvée is composed from the following plots:  
Les Cent Vignes, Les Montrevenots,  
La Mignotte  
**Total area :** 2,09 ha  
**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 grey tints, brilliant and clear. Complex and open nose on fresh fruits aromas (grapefruit, exotic fruits) and white flowers and spices. Touch of almonds and butter. Very nice and elegant toasted bread aromas.  
Clean attack, fat and full, rich with a good structure, good balance between acidity and mellowness (the 2006 is really a "white" wine year!), elegant and long lasting on "marron glace" flavour

#### Food pairing:

Best when drunk 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, and quenelles.

#### Serving temperature:

At a temperature of around 13/14°C

(Ineholder sulfitter)

