



# Hospices de Beaune

## 2007

### MEURSAULT

Appellation Meursault Contrôlée

Cuvée Loppin



Elevé et mis en bouteille par

**Dufouleur Père et Fils**

à Nuits-Saint-Georges, Côte-d'Or

Product of France

75 cl

CONTAINS SULPHITES

Chaque année, le troisième Dimanche de Novembre, a lieu la célèbre vente aux enchères «à la chandelle» des Grands Vins du Domaine des Hospices, constitué tout au long des siècles grâce à de généreuses donations.

Ces grands vins en tonneaux sont pris en charge par les acquéreurs qui ont la délicate mission de les élever et de les mettre en bouteilles.

 13,5% vol.  
CONTIENT SULPHITES



Wine: Hospices de Beaune, Meursault, Cuvée Loppin 2007  
Négociants-éleveurs Dufouleur Père & Fils  
Vintage: 2007  
Grape: Chardonnay 100%  
Alcohol: 13,5%

#### Story of the cuvée

Several members of the Loppin family made gifts to the two establishments: Hôtel-Dieu and Hospice de la Charité.

Half of this Cuvée comes from 1<sup>er</sup> cru Les Cras, the other half from Les Criots. Following a recent uprooting of Criots vines, the production of the Cuvée will be reduced for several years

#### Vinification & maturing

The vinification (as well as the harvest) has been conducted by the Hospices de Beaune. The wine was purchased by ZAIZON on the auction sales held in November 2007 and have been looked over from then by Dufouleur Père & Fils. The grapes have been picked by hand and immediately pressed on a pneumatic press at a low pressure. Alcoholic and malo-lactic fermentations in casks over a period of 3 months to better extract the aromas. Maturation for 12 months in French oak barrels (35% new oak barrels).

#### Tasting notes

Nose shows open, lemony freshness, palate has fine intensity, medium-weight structure, fine balance, crisp finish.

#### Food pairing

Best with tuna carpaccio, fish and shell fish (lobster, tiger prawn), white fish in a buttery sauce or white meat in a creamy sauce such as chicken breast in a tarragon sauce.

#### Serving temperature

13-14°C

(Indeholder sulfitter)

