

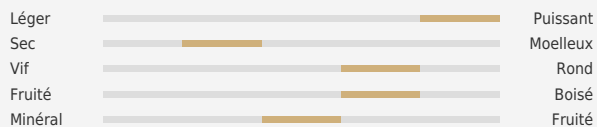


MEURSAULT 1ER CRU 'GENEVRIÈRES'

PRODUIT

Located mid-slope, the *Genevrières* climate is one of the most emblematic of Meursault, renowned for its subtle, elegant, and profound wines. Joseph Drouhin's Meursault 1er Cru *Genevrières* seduces with a refined nose blending citrus zest, white flowers, fresh almonds, and a discreet toasted note. On the palate, the balance is remarkable: the attack is silky, the texture enveloping, supported by a mineral freshness that extends the finish with finesse. The vinification and aging are carried out with precision, respecting the terroir, to preserve the identity and purity of the Chardonnay. This wine is ideally paired with delicate dishes such as seafood risotto, sole meunière, or mature goat cheese.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Bourgogne / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	13,5%
Potentiel de garde	10 ans
Cépages	Chardonnay