

Exploring Burgundy: Meursault

We're still in the Cote de Beaune, and this week we're moving a bit further south from Volnay to Meursault, an area famous for its white wine made with the Chardonnay grape. Once upon a time these wines were famed for all being full-bodied and displaying pronounced aromas and flavors of butter and hazelnut.

Your faithful GWC correspondent has noticed that nowadays, more often than not, winemakers are choosing to display a lighter touch in the winery, resulting in wines that are more leaner and more linear than their predecessors of the past.

In the southern section of the commune (and in that all-important mid-slope aspect) we encounter the well-known Meursault Genevrières vineyard, which is rated Premier Cru quality. There are no Grand Cru plots in Meursault. The area's easterly exposure to strong morning sun contributes to the wines displaying a bit more body and a riper fruit condition.

Domaine Latour-Giraud Bourgogne Chardonnay 2017 \$35.99

This wine hails from an estate in the center of Meursault, but it was never classified so it only carries the Bourgogne designation, which makes this wine an absolute steal! In all ways this is an elegant and supple wine with a bit of oak, a gentle touch of old-school Meursault nuttiness, and lovely apple fruit.

Domaine Bouchard Pere et Fils Chateau de Beaune Meursault Genevrières Premier Cru 2016 \$125.99

Bouchard's Meursault Genevrières delivers floral aromas that mingle with lovely citrus fruit, a pronounced almost Chablis-like acidity, and excellent body. Wine Advocate awarded this wine 93 points.

Louis Jadot Meursault Genevrières Premier Cru 2010 \$83.40

The late wine expert (and English bubbly pioneer) Steven Spurrier posted the following notes on this wine: "Floral white flowers nose with honeyed elements, oak still a bit present. Good lifted fruit and smooth, ripe flavours backed by good natural acidity, a certain precocious charm for Genevrières. A polished, elegant wine..."