



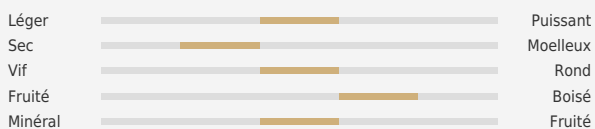
MEURSAULT

PRODUIT

Domaine Faiveley's Meursault is a sublime expression of the great whites of Burgundy, renowned for its richness, finesse, and balance. Produced from carefully selected plots on limestone and clay soils, this wine draws elegant minerality and beautiful aromatic complexity from its terroir. The vinification combines fermentation in oak barrels and controlled aging, allowing the development of subtle aromas while maintaining freshness and liveliness.

On the nose, it reveals generous notes of ripe white fruits, toasted hazelnut, white flowers, and a delicate hint of vanilla. On the palate, Meursault seduces with its creamy texture, harmonious structure, and a long, balanced finish between freshness and roundness. This exceptional wine pairs wonderfully with fine fish, shellfish or poultry in sauce, embodying all the finesse and refinement of Domaine Faiveley.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Bourgogne / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	13,0%
Potentiel de garde	8 ans
Cépages	Chardonnay