

Meursault

Our Meursault has the characteristics that make Meursault so famous: in its youth full of nutty notes (almonds, hazelnuts), very floral and with ripe fruit, along with a touch of butter, elderflower, sometimes honey, citrus, and apple. On the palate, the wine is rich with a bit of butter and perfectly complements the nose.

At Janots & Bos, we make Meursault the way we like it: the characteristics should come from both the vineyard and the winemaking process. We use about 30% new barrels to support the wine, not to overpower it with vanilla and wood notes. As it ages, our Meursault develops into a great, complex wine with tertiary notes, brioche, all nicely integrated with a touch of butter.

Wine Pairing

Meursault with its powerful qualities, is a great wine for food pairing. We suggest asparagus (with ham or salmon), salmon terrine, Stroganoff, lobster, scampi, poultry (e.g., Poularde à la crème), creamy dishes with butter, and of course the classic pairing with (ripe) Brie.

Keep in mind that these dishes also pair well with our Bourgogne blanc, our 'petit Meursault'.

