



"The Mâconnais region of southern Burgundy has been radically transformed in recent decades. And the best is yet to come. ... a new generation of growers favoring quality over quantity has gotten far more serious about controlling yields and making wines with greater complexity, depth and potential longevity. The 2014 are classic wines ... and typically show a broad range of fresh aromas, lovely definition and tension in the mouth owing to harmonious acidity, good terroir-driven mineral character, and solid structure and grip. It's a vintage that will give relatively early pleasure owing to its balance but should age well." – Stephen Tanzer

Revealing the **GREATNESS** of **MÂCON**
MEURGEY-CROSES
MÂCONNAIS • BURGUNDY



BURGUNDY has dominated Pierre Meurgey's world since 1959, but his family's history in this infinitely *particular* winemaking region goes back considerably further. Pierre's **great-grandfather** Joseph-Ernest Meurgey-Perron founded a wine trading company in Beaune at the end of the 19th century, and both his **grandfather** Ernest and **father** Henri worked as estate managers, enologists, winemakers, and brokers throughout Burgundy. His **mother**, Marie-Thérèse Croses was born in Mâcon, capital of southern Burgundy, and the family house is in the wine village of Uchizy. To respect the origins of his project, Pierre named Meurgey-Croses after his parents.



Director at Domaine Champy for twenty years, Pierre Meurgey was instrumental in bringing international recognition to that estate. But like his dear friend Dominique Lafon, Meurgey was struck by the great untapped potential in his native Mâconnais, and his passion for the area compelled him to create a project exploring the profound uniqueness of Mâcon terroirs.

With his family's long history in Mâcon, Meurgey enjoys strong relationships with the top growers, ensuring finest quality grapes from independent sources. Meurgey carefully selects his favorite

fruit from only one conscientious grower per appellation contrôlée. Winery design takes advantage of nature's own winemaking skills, minimizing demands for manipulation and even casual intervention.

MÂCON-UCHIZY

Located in the northern part of Mâcon, the village of Uchizy is known for wines with expressive aromatic profiles and pronounced minerality. Planted to clay and limestone soils with E-SE exposure, these 35 year-old Chardonnay vines are harvested at 58 hl/ha yields. Tank fermented and aged to protect natural freshness and minerality. *An excellent appetizer, and a lovely complement to most seafood, grilled or roasted chicken or veal, pastas with cream sauces as well as linguine con le vongole, and soft, creamy cheeses like goat.*

VIRÉ-CLESSÉ Vieilles Vignes

The town of Clessé lies at the very heart of the appellation. Ranging from a remarkable 20 to 80 years of age, the these vines are planted SE on a clay-limestone shelf locally referred to as "Mount," enjoying respectable altitudes of about 1000 feet and good drainage. Presses are placed in the 15-hectare vineyard so that harvested grapes at 60 hl/ha yields are immediately pressed **on-site** without delay of transport. Mostly vinified in stainless, about 15% of the fruit harvested from the oldest vines is fermented and aged in oak barrels. *Ideal with shellfish and fish, poultry, and goat cheeses.*

SAINT-VÉRAN Clos de la Maison

Harvested at 52 hl/ha yields from 60 year-old vines with SW exposure. Mostly vinified in stainless, with about 20% of the fruit from oldest vines fermented and aged in oak barrels, gently rounding edges on the concentrated fruit while favoring more complex expressions of the terroir.

POUILLY-FUISSÉ Vieilles Vignes

Chardonnay harvested from 60 year-old vines enjoying East-Southeast exposure fermented entirely in 228-liter "Burgundian" barrels. The wine produced from this exceptional old-vine parcel in high Pouilly benefits from new oak (not exceeding 20%) that somewhat *tames* the ferocious concentration while favoring complexity and depth, resulting in a compelling expression of this great terroir.

Thank you for your time and for your interest in Connoisseur Wines