



MAISON ANTOINE GEOFFROY

Grand Vins de Bourgogne

Meursault Vieilles Vignes 2022



Tasting Note:

This rich and classic Meursault is complex yet fresh with an elegant and toasty finish

Golden straw on the eye, citrus with a hint of vanilla on the nose. Finishing with lemon and brioche on the palate



Technical Detail:

GRAPE VARIETY: 100% Chardonnay

AGEING: French oak barrels

INDIGENOUS YEAST FERMENTATION

LOCATION: Cote D'Or

VINES: Average 35 years old

ABV: 13%

SOIL: Clay-Limestone

BOTTLED: 2024

CLOSURE: Cork

Food Pairing:

Gastronomic cuisine, lobster, langoustine, foie gras, blue cheese, creamed dishes

Recommended serving temperature: 13C