

# Meursault Sylvain Bzikot 2022



## Region

Côte d'Or stretches from Dijon in the north to Santenay in the south, via Beaune. The wines produced here are more complex, more expensive and more lasting than elsewhere in Burgundy. They come from famous villages such as Vosne Romanee, Pommard, Volnay, Meursault and Puligny Montrachet. The region is divided into two parts, Côte de Nuits to the north and Cote de Beaune to the south. The first produces almost exclusively red wines, the second both red and whites. Cote d'Or takes its name from the Orient; the vines face east to make the most of limited sunlight.

## Producer

Sylvain and Béatrice Bzikot own an impressive estate of 15 hectares in Puligny-Montrachet. Sylvain's grandfather arrived in Burgundy from Poland just before the second world war and steadily built up the estate in the post-war years when land was plentiful and cheap. For a long time, most of the crop was sold in bulk to the Burgundy négociants but now all is bottled at the domaine. Sylvain is based in a tiny cellar in the very centre of the village of Puligny-Montrachet, Côte de Beaune, Burgundy. Now with his son Quentin, they make some beautifully elegant, terroir focused wines.

## Tasting Notes

This elegant wine comes from several vineyards around the village of Meursault. The wine is fermented and aged traditionally in small French oak barrels for 12 months, of which 20% is new oak. It is a typical, generous Meursault with an excellent textured palate. Concentrated fruits like pithy lemons, clementines and some herbal notes. The classic rich toasty notes and a chalky minerality are tight but expressive on the finish.

## Food

Perfect with rich fish such as Salmon or even lobster. Can pair well with roast chicken and poultry or Mushroom-based dishes.

### Technical Information

|                    |                   |
|--------------------|-------------------|
| <b>Country</b>     | France            |
| <b>Region</b>      | Cote d'Or         |
| <b>Grape(s)</b>    | Chardonnay (100%) |
| <b>Type</b>        | White             |
| <b>Style</b>       | Rich              |
| <b>Oaked Style</b> | Oaked             |
| <b>Body Style</b>  | Full bodied       |
| <b>Sustainable</b> | No                |

|                           |                    |     |
|---------------------------|--------------------|-----|
| <b>Dry/Sweet Style</b>    | Dry                |     |
| <b>Alcohol Content</b>    | 13.5%              |     |
| <b>Closure Style</b>      | Cork               |     |
| <b>Organic/Biodynamic</b> | No                 |     |
| <b>Allergens</b>          | <b>Milk:</b>       | No  |
|                           | <b>Egg:</b>        | No  |
| <b>Vegetarian/Vegan</b>   | <b>Vegetarian:</b> | Yes |
|                           | <b>Vegan:</b>      | Yes |



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