Meursault Les Charrons 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 fantastic wine is a blend of four parcels from `Les Grands Charrons` and 5 parcels from Meursault Villages. The average age for these vines is 50 years, these grapes are carefully tended to by hand. The grapes are fermented and aged in small French oak barrels for 12 months, of which 20% is new oak. This is a buttery Meursault with excellent ripe stone fruit, precise on palate with fine and chalky long finish.

Food

Perfect with grilled white fish, seared scallops, lobster or mild soft cheeses.

Technical Information				
Country	France	Dry/Sweet Style	Dry	
Region	Cote d'Or	Alcohol Content	13.5%	
Grape(s)	Chardonnay (100%)	Closure Style	Cork	
Туре	White	Organic/Biodynamic	No	
Style	Complex	Allergens	Milk:	No
Oaked Style	Oaked		Egg:	No
Body Style	Full bodied	Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes
Sustainable	No		3	



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