



# EVOLUTION

FINE WINES



Burgundy, France



## Domaine Potinet Ampeau Meursault 1er Cru “Les Charmes” 2017

SKU 477112 | 6x750 ml | Spec | \$134.99 Wholesale

### Wine Profile

The Meursault 1er Cru Les Charmes unfurls in the glass with a youthfully reserved bouquet of crisp pear, citrus, hazelnut cream, dried white flowers and honeycomb. On the palate, it's medium to full-bodied, broad and satiny, with a textural attack, excellent concentration and structure at the core, incisive acids and a precise, mouthwatering finish. This is a serious Charmes, built for the cellar, exemplifying the understated but structured style.

### Winery Story

Vincent Durrieu is the fifth generation of this family to work the domain, continuing with very traditional Burgundian methods. Domaine Potinet-Ampeau is one of very few to make wine meant to be laid down and to hold vintages in their own cellars to allow them to age correctly before release. The Domaine Potinet-Ampeau is situated in the village of Monthelie in the southern part of the Cote de Beaune, near to Meursault, Volnay and Auxey-Duresses. The domain works 21.5 acres and produces as much red as white in appellations in the villages of Puligny-Montrachet, Meursault, Auxey-Duresses, Volnay, Pommard and Monthelie. The vines are on average 30 years old, and the vineyards are plowed (without herbicides) and treated reasonably with natural compounds. They use an older style mechanical press (**like their neighbour, Coche Dury**) to extract the most from their grapes. Their wines are aged in Allier barrels though only a maximum of 30% are new. This enables the terroir and the variety's character to shine through without being overly dominated by oak. Their resulting wines are fresh, clean and balanced, and a delight to drink.

### Meursault Appellation

Meursault is the first great white wine area that one stumbles upon on leaving Beaune. Unlike other white dominated appellations in Burgundy, Meursault has no grand cru vineyards. It nonetheless has significant flair and power which make up for this deficiency. Indeed, if tasted blind some of these wines could even surpass other Burgundian grand crus. They are no fainting daisies. This may partially be due to Meursault's lower water table which enables the roots to delve deep in the soil picking up many trace minerals and which further stresses the vines. In addition, the cellars are more profound and cooler, enabling long fermentations, which increase complexity and longevity.

The soil in Les Charmes is rather deep and is composed of alternating layers of clay and limestone covered with a considerable amount of calcareous gravel. This lends a great deal of fruit and richness to the wine. The subsoil is mainly clay and limestone. This wine is made from different South-East facing vines located in the southern part of the village.

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