



ROUX PÈRE & FILS
GRANDS VINS DE BOURGOGNE

MEURSAULT
APPELLATION MEURSAULT CONTRÔLÉE
VIEILLES VIGNES

The monks of Cîteaux planted vines in the Meursault appellation as far back as 1098, making this area — which includes soil rich in Jurassic marl and marly-limestone — no stranger to wine making. Roux "Vieilles Vignes" is fermented in French oak barrels, followed by aging for about 12 to 13 months. Toasted almonds and hazelnuts meet floral aromas and mineral notes. Structured and rich on the palate, this wine pairs well with crustaceans and fine-textured meat.



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