

Bellang Meusault



Description:

Domaine Christian Bellang Meursault is a classic expression of Chardonnay from the renowned Meursault appellation in Burgundy. The Bellang family has a winemaking heritage dating back to 1789, and today Christophe Bellang oversees 9 hectares across Meursault and neighbouring villages. The Meursault is made from estate-grown grapes, fermented and aged in oak barrels (20–25% new) for 10–18 months, enhancing its richness and complexity.

Tasting notes:

Pale gold in colour, this Meursault offers aromas of ripe stone fruits, lemon curd, and subtle toasted brioche and vanilla notes. The palate is round and buttery, with flavours of orchard fruits, warm pastry, and a creamy texture. Balanced acidity and gentle oak influence lead to a long, elegant finish.

Allergens: Contains sulphites.

Dish pairing:

Lobster with garlic butter
Roast chicken with herbs
Creamy pasta dishes
Grilled scallops
Matured cheeses like Comté

Talking point:

Domaine Bellang's Meursault is notable for its careful oak integration, which supports but never overwhelms the fresh fruit character. The estate's vineyards include parcels planted on both clay-limestone and marl soils, providing subtle layers of texture and minerality unique to their style.