

Domaine Méo-Camuzet Key Messaging

Méo-Camuzet is one of the most celebrated domaines of the Côte d’Or, located in the heart of prestigious Vosne-Romanée. The domaine boasts fourteen hectares of land in some of the most spectacular appellations and *crus* of Burgundy. The vineyard land in Burgundy is highly parceled out among families, which makes it rare for anyone to have enough vines to be able to bottle one *grand cru*, let alone the six that the Méos have. The early beginnings of the domaine left it in the hands of *métayers*, or share-croppers. The last twenty years have brought substantial changes that have fostered a new chapter for the Méo family.

Founder Étienne Camuzet was not only a passionate *vigneron*, but a full-time politician, and spent most of his time in Paris, representing the Côte d’Or. In order to keep his land in use, he offered it to capable share-croppers to farm. By the time his daughter had inherited the estate, she found herself with no successors, so the estate was passed down to her closest relative, Jean Méo. Jean was also deeply involved in national politics—he served as a member of Charles De Gaulle’s cabinet. Consequently, he, too, had to direct the domaine from afar. In the early 1980s, as many of the *métayers* were starting to retire, it became clear that the domaine needed a new direction. Jean’s son, Jean-Nicolas had also spent most of his life in Paris. By 1985, it was his turn to take the helm. In lieu of continuing to rent out their highly-pedigreed vineyards, he made the bold decision to slowly start reclaiming the land for the domaine’s own bottlings. He called upon the resident expert, one of Burgundy’s greatest winemakers of all time, Henri Mayer, for guidance. Henri had spent over forty years farming parcels from Méo-Camuzet under his own label, while enjoying celebrity status in the Kermit Lynch Wine Merchant portfolio. For three years, he mentored Jean-Nicolas during the transition and finally decided to retire in 1988. Though Mayer passed away in 2006, his legacy endures to this day.

Jean-Nicolas has since directed the cellar and sales. He has put the vineyards in the capable hands of Christian Faurois, son of one of domaine’s *métayers*, who has dedicated himself to these vineyards since 1973.

Domaine Méo-Camuzet bottles six astounding *grands crus* (Richebourg, Clos de Vougeot, Échezeaux, Corton Clos Rognet, Corton Les Perrières, and Corton La Vigne au Saint), ten *premier crus* (from the communes of Vosne-Romanée, Nuits-St-Georges, Chambolle-Musigny, and Fixin), several village wines, one Bourgogne *Rouge*, and only three whites. Jean-Nicolas aims for balance and purity of fruit, which he accomplishes with terrific success. Though delicate and fine, even in their youth, the paradoxical concentration and intensity of these wines make them ideal for long cellar aging. These rare, stunning achievements are a Burgundy lover’s dream.

Technical Information

WINE	BLEND	VINE AGE	SOIL TYPE	VINEYARD AREA*
Hautes Côtes de Nuits Blanc <i>Clos St-Philibert</i>	Chardonnay	Planted in early 1990s	Clay, Limestone, Gravel	3.5 ha
Bourgogne Côte d’Or <i>Rouge</i> “Cuvée Etienne Camuzet”	Pinot Noir	More info below	Clay, Limestone	N/A
Nuits-Saint-Georges Rouge 1er Cru <i>Aux Boudots</i>	Pinot Noir	Planted in mid 1950s, 1960s	Fragmented Clay and Limestone	1 ha

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Nuits-Saint-Georges Rouge 1er Cru <i>Aux Murgers</i>	Pinot Noir	Planted between 1965 and 1972	Clay, Limestone, Sand, Gravel	N/A
Vosne-Romanée Rouge	Pinot Noir	25 - 30 years, 60 years	Clay, Limestone	1.4 ha
Vosne-Romanée 1er Cru Rouge <i>Les Chaumes</i>	Pinot Noir	Planted in the 1950s, 1970s	Clay, Limestone	2 ha
Vosne-Romanée 1er Cru Rouge <i>Aux Brûlées</i>	Pinot Noir	Majority of vines planted in 1930s	Clay, Limestone w/larger rocks	N/A
Vosne-Romanée 1er Cru Rouge <i>Au Cros Parantoux</i>	Pinot Noir	Planted in 1950s	Steep with Clay, Limestone, Gravel	.3 ha
Richebourg Grand Cru	Pinot Noir	Planted in 1950s	Clay, Limestone	.34 ha
Clos de Vougeot Grand Cru	Pinot Noir	Vines from 1920s, 1960s, 1980s, 1990s	Clay, Limestone	3 ha
Corton Clos Rognet Grand Cru	Pinot Noir	Planted in 1920s	Clay, Limestone	.45 ha
Corton Les Perrières Grand Cru	Pinot Noir	Planted in 1953, 1954	Clay, Limestone	.6 ha
Corton La Vigne au Saint Grand Cru	Pinot Noir	Planted in 1959, 1960	Clay, Limestone	.19 ha
Échézeaux Grand Cru	Pinot Noir	Planted in late 1940s	Clay, Limestone	.44 ha
Saint Romain <i>Blanc**</i>	Chardonnay	30 years average	Clay, Limestone	.5 ha
Saint Aubin Blanc **	Chardonnay	20 years	Clay, Limestone	.36 ha
Bourgogne Rouge **	Pinot Noir	N/A	Clay, Limestone	N/A
Bourgogne Côte d'Or Rouge "Hémisphère Nord"***	Pinot Noir	More info below	Clay, Limestone	N/A
Bourgogne Côte d'Or Rouge "Hémisphère Sud"***	Pinot Noir	More info below	Clay, Limestone	N/A
Marsannay **	Pinot Noir	60 years	Clay, Limestone	N/A
Fixin **	Pinot Noir	25 years, 50 years	Clay, Limestone	N/A
Fixin 1er Cru <i>Clos du Chapitre **</i>	Pinot Noir	50 years	Clay, Limestone	N/A
Pommard**	Pinot Noir	70 years average	Clay, Limestone	.41 ha
Morey St-Denis **	Pinot Noir	Middle-aged vines	Clay, Limestone	N/A
Nuits-Saint-Georges**	Pinot Noir	> 50 years	Clay, Limestone	.6 ha
Vosne Romanée 1er Cru**	Pinot Noir	N/A	Clay, limestone	N/A
Chambolle-Musigny **	Pinot Noir	Middle-aged vines, very old vines	Clay, Limestone	N/A
Ladoix <i>Blanc</i>	Chardonnay	N/A	Clay, limestone	N/A
Chambolle-Musigny 1er Cru <i>Les Cras **</i>	Pinot Noir	Younger vines	Clay, Limestone	N/A
Chambolle-Musigny 1er Cru <i>Les Feusselottes **</i>	Pinot Noir	Younger vines	Clay, Limestone	N/A
Gevrey-Chambertin **	Pinot Noir	Middle-aged vines, very old vines	Clay, Limestone	N/A

WINE	BLEND	VINE AGE	SOIL TYPE	VINEYARD AREA*
Nuits-Saint-Georges 1er Cru <i>Aux Argillas</i> **	Pinot Noir	40 years	Clay, Limestone	N/A
Nuits-Saint-Georges 1er Cru <i>Les Perrières</i> **	Pinot Noir	50 + years	Clay, Limestone	N/A

* "ha" = hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

** Denotes wine from Méo-Camuzet Frères et Soeurs:

This, the *négociant* entity of the family domaine, works closely with local growers to source the best fruit available in some of Burgundy's finest *terroirs*. Vines are tended with the same best practices that the family espouses. The Méos oversee vineyard management, and they care for the wines in the cellars with the same attention to detail and respect of *terroir* that they do those of the domaine.

In the vineyards:

- Soils are ploughed regularly by horse to keep the ground soft
- Vines are treated without synthetic chemicals of any kind
- Yields are limited through pruning rather than a green harvest
- Vines are trained to grow higher than the norm, and leaves are eliminated at the base of the vine to allow the grapes better ventilation (useful in the prevention against rot)
- The harvest, all by hand, usually occurs in late September
- Grapes sourced for the Saint Aubin Blanc exclusively come from the *1er Cru* "Bas de Vermarin à l'Est"
- Bourgogne Rouge is sourced from estate vineyards in Vosne Romanée And Flagey Echézeaux and purchased fruit from five villages in the Côte de Nuits: Marsannay, Fixin, Morey-Saint-Denis, Vosne, and Nuits-Saint-Georges

In the cellar:

- Bunches are gently carried to the winery, and then rigorously sorted on conveyor belts, with anywhere from 5-20% of the crop discarded to better ensure quality
- Grapes macerate on their skins from 3-5 days at low temperatures
- Fermentation occurs in temperature-controlled concrete vats, lasting for 2-3 weeks
- Only small doses of sulfur are used
- Punch-downs occur only at the end of the vinification process
- Barrel Regime: Careful consideration is given to the barrels and the percentage of new oak used: the percentages vary according to the *terroir* and the vintage. Méo-Camuzet works in close association with coopers Maison François Frères to find the best diversity of local oaks within the same forest—a necessity in capturing the nuances of each cuvée. Méo has also experimented with the occasional integration of Hungarian oak into their collection.
- Wines are racked and blended in vats 3-4 weeks before bottling
- Wines are bottled (unfiltered) by gravity about 17 months after the harvest