

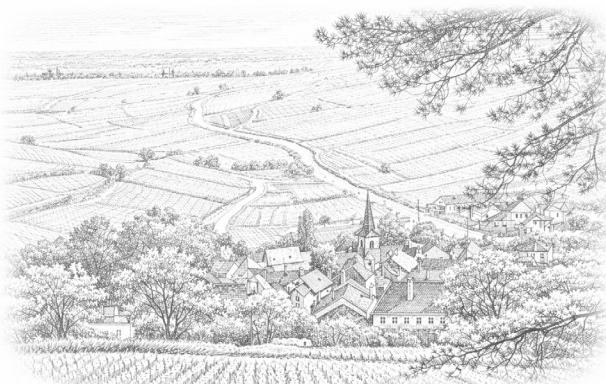


# *Bas Rouge*

Pierre Meurgey is a fourth-generation Burgundian négociant and winemaker from Beaune. His work centers on small-scale, human-sized Burgundy wines rooted in sustainability, craftsmanship, and respect for growers and land.

Farming his own parcels and partnering with like-minded organic and biodynamic growers, Pierre emphasizes trust, fairness, and healthy vineyards. He also played a key role in reviving the historic Volnay 1er Cru Clos de la Chapelle. Through sustainable viticulture and precise winemaking, he helped shape its modern identity alongside owner and winemaker Mark O'Connell.

Hands-on from vineyard to cellar, Pierre works with native yeasts, minimal intervention, and careful oak, vinifying parcel by parcel. His limited-production wines express Burgundy's terroirs while supporting family growers and resisting the scale and uniformity increasingly facing the region.



## GRAND VINS DE BOURGOGNE *an Evening with Pierre Meurgey*

### AMUSE-BOUCHE

beef tartare-bone marrow tartelette  
*Meurgey-Croses, Mâcon-Uchizy 2022*

### PÂTÉ EN CROÛTE

pork, ham, foie gras, prosciutto, served with cornichons  
*Pierre Meurgey, Savigny-Lès-Beaune Les Bas Liards 2021*

### SALMON MI-CUIT

salted baked celery root, salmon roe, chives beurre blanc  
*Dom Clos de la Chapelle Meursault Les Vignes Blanches 2022*

### CHICKEN BALLOTINE

truffle pomme purée, chasseur sauce  
*Volnay 1er Cru Clos De La Chapelle Monopole 2021*

### CHEESE PLATE (SUPPLEMENT \$100)

*Volnay 1er Cru Clos De La Chapelle Monopole 2019*

### MASCARPONE MOUSSE WITH CHOCOLATE SPONGE

chocolate croustillant, blackcurrant sauce

Friday, March 6th, 2026  
\$250 per person

\* CONSUMPTION OF RAW OR UNDERCOOKED MEATS MAY INCREASE THE  
RISK OF FOODBORNE ILLNESS