



DOMAINE BOYER-MARTENOT

Meursault 'Cuvée Fernand Boyer'

Winemaker Vincent Boyer is an anomaly—a hard-working, hands-in-the soil grower focused on quality in an appellation where many wineries have hired enologists and coasted on Meursault's reputation. Domaine Boyer-Martenot is a fourth-generation family winery where the wine in the bottle unquestionably lives up to its noble appellation. While most Meursault winemakers blend, Vincent bottles many of his wines from his villages-level vineyards separately. Through the efforts of this estate, these single-vineyard Meursault wines have found their voice—showing just how varied and captivating great Meursault can be.

WINERY: Domaine Boyer-Martenot

WINEMAKER: Vincent Boyer

ESTABLISHED: 1890s

REGION: FRANCE • Burgundy • Côte de Beaune • Meursault

APPELLATION: Meursault AOC

BLEND: 100% Chardonnay

VINEYARDS: A selection of fruit from estate vines in four villages-level vineyards. 'Les Pellans' borders premier cru 'Charmes' on the Puligny side; 'Le Pré de Manche' borders premier cru 'Les Cras,' an extension of 'Caillerets' in Volnay. 'Les Pelles' and 'Au Moulin Landin' are found in the heart of the village. Soils combine limestone and clay.

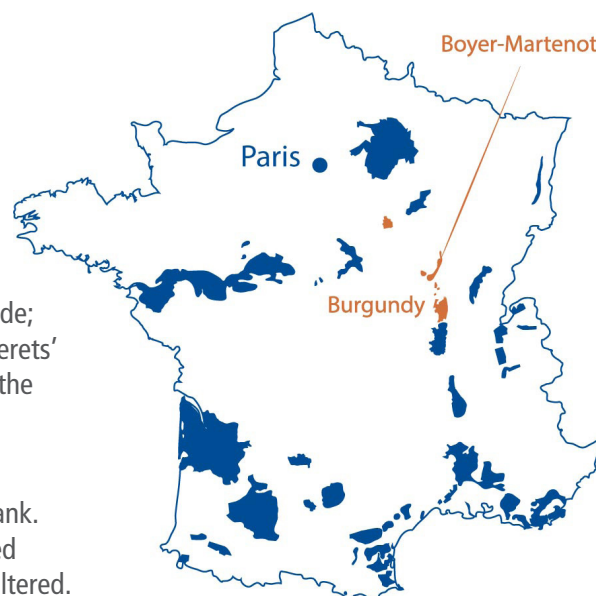
AGE OF VINES: 20-50 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in tank. Aged in French oak barrels (25% new) for one year; then aged in unlined cement egg and large cask for up to one year. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of yellow fruit, citrus, light toast, white pepper. Concentrated and persistent in the mouth; yellow plums, light minerals, zesty finish.

PAIRING SUGGESTIONS: Rich seafood or shellfish (especially Asian-inspired coconut and citrus combinations); roast pork; soft-rind French cheese

NOTES: Fernand Boyer was winemaker Vincent Boyer's grandfather, the founder of the family estate.



NORTH BERKELEY IMPORTS

northberkeleyimports.com