

## **DOMAINE BOYER-MARTENOT Meursault 1er Cru 'Charmes'**

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:** 'Charmes' sits at the village border with Puligny-Montrachet, between 690 and 780 feet in altitude, facing southeast. Soils are silty, with

many stones and a unique vein of ferrous (iron-rich) earth.

AGE OF VINES: 30-50 years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in tank. Aged in French oak barrels (30% new) for one year; then aged in unlined cement egg and large cask for up to one year. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of orange blossoms, yellow peaches, light

minerals. Plush, savory and long; tangy finish.

PAIRING SUGGESTIONS: Rich seafood or shellfish; roasted pork; aged

French cheeses

