



DOMAINE BOYER-MARTENOT

Meursault 'Les Charrons'

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-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

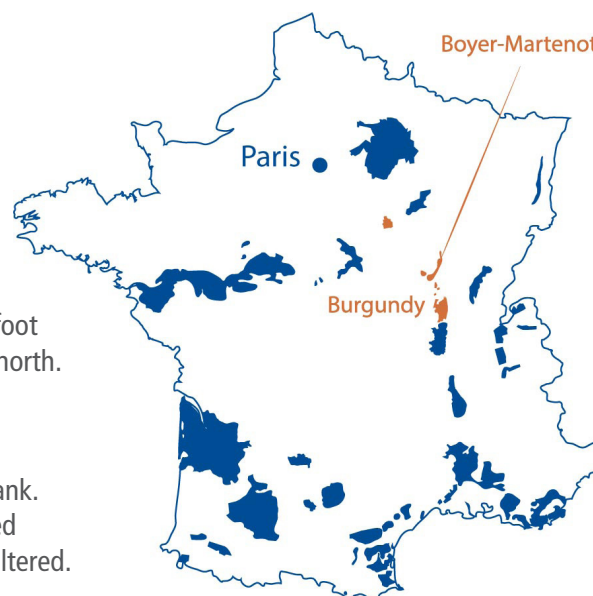
VINEYARDS: 'Les Charrons' is a villages-level vineyard that sits at the foot of the slope, a natural extension of Meursault's premier cru row to the north. Soils mix decomposed limestone with a base of clay.

AGE OF VINES: 20-30 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 white fruit, beeswax, light toast, yellow stone fruit. Medium-bodied, smooth; bright, clean finish.

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



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