

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

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% Chardonnav

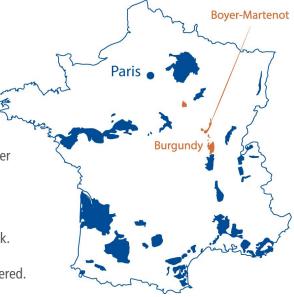
VINEYARDS: 'Genevrières' sits at the heart of Meursault's band of premier cru vineyards. Facing east, vines grow on clay-rich soils; the plot sits between 710 and 840 feet above sea level.

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 lime zest, wildflowers, white peach. Tangy and dry, with refined minerality; light hazelnut on finish.

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



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