



DOMAINE ERIC BOIGELOT

Meursault 'Les Petits Charrons'

Winemaker Charles Boigelot is the fourth generation of his family to champion the terroir treasures of the Burgundy village of Monthélie. Nestled between the ruddy elegance of Volnay and the nutty intensity of Meursault, Monthélie just may be the Côte de Beaune's best-kept secret, a source of mineral-rich whites and soulful reds in equal measure. With some 22 acres of excellent vineyards in Monthélie, Meursault and Volnay, Charles—who took over winemaking duties from his father Eric in 2022—is a young talent already making serious waves in greater Burgundy.

WINERY: Domaine Eric Boigelot

WINEMAKER: Charles Boigelot

ESTABLISHED: 1918

REGION: FRANCE • Burgundy • Côte de Beaune • Monthélie

APPELLATION: Meursault AOC

BLEND: 100% Chardonnay

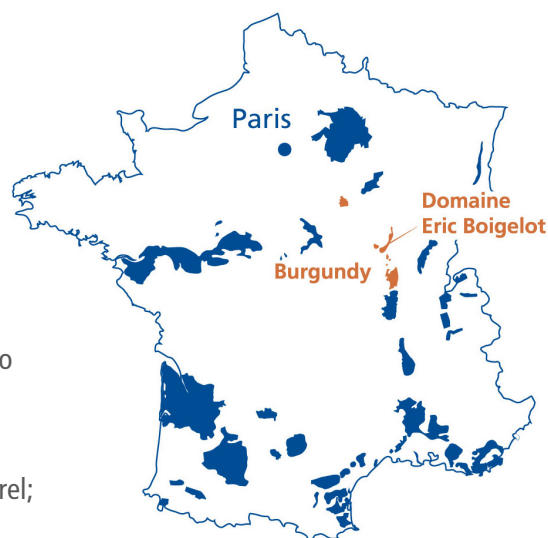
VINEYARDS: 'Les Petits Charrons' sits on the plain near the village of Meursault. Soils mix clay and marl, with some red, iron-rich soils similar to 'Rougeots' upslope.

AGE OF VINES: 20 to 30 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in barrel; aged in barrel for 12 months on fine lees, then six months in tank.

TASTING IMPRESSIONS: Aromas of yellow flowers, light pepper, citrus marmalade. Plush and savory, good freshness

PAIRING SUGGESTIONS: White fish in beurre blanc; grilled chicken with fresh herbs; French cheese like Roquefort or Bleu d'Auvergne



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