

## **DOMAINE ERIC BOIGELOT** Monthélie Rouge 1er Cru 'Clos des Champs Fulliot'

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:** Monthélie AOC

BLEND: 100% Pinot Noir

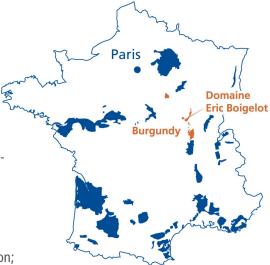
**VINEYARDS:** An "ancestral" plot, says winemaker Charles Boigelot, a lieudit with a stone wall, located within the larger 'Champs Fuillot' vineyard, facing southeast; it is essentially an extension of Volnay 'Clos des Chênes.' Soils are light and well-draining, rich in marl and very mineral.

AGE OF VINES: 20 to 30 years

**WINEMAKING:** Hand-harvested. Destemmed; cool pre-ferment maceration; then fermented on indigenous yeasts in stainless-steel tanks. Aged in barrel for 12 months on fine lees, then six months in tank.

**TASTING IMPRESSIONS:** Aromas of purple flowers, red crushed berries, light herbs and spice. Very silky, good texture, refined tannins

**PAIRING SUGGESTIONS:** Pork terrine; grilled sausages with herbs; mushroom quiche



## NORTH BERKELEY IMPORTS