

## **DOMAINE ERIC BOIGELOT Monthélie Blanc 'Les Champs Ronds'**

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% Chardonnay

**VINEYARDS:** 'Les Champs Ronds' is a small, east-facing parcel that sits on the valley floor near the village of Monthelie, downslope from premier cru 'Les Clous.' Soils mix limestone marl and alluvial scree, richly mineral.

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 white flowers, crushed hazelnut, light

cream, lemon curd. Medium-bodied, suave, lively

**PAIRING SUGGESTIONS:** As an aperitif; grilled shrimp or white fish in beurre blanc; French cheese like Roquefort or Bleu d'Auvergne

