



DOMAINE ERIC BOIGELOT

Monthélie Blanc 'Les Hauts Brins' 2024

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 Hauts Brins' sits on the Volnay side of the village, facing south, at altitude (more than 900 feet). Soils are rich in limestone and stony. Most often planted to Pinot Noir, 'Hauts Brins' seemed a good place for Chardonnay, given its pure limestone soils; the Boigelot family replanted their holdings just a few years ago.

AGE OF VINES: 10 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in barrel; aged in barrel (20% new) for 12 months on fine lees, then three months in tank. Unfiltered.

TASTING IMPRESSIONS: Aromas of lemon zest, white flowers, warm cedar, light spice. Very juicy and savory, energetic

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



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