



DOMAINE ERIC BOIGELOT

Monthélie Rouge 1er Cru 'Les Vieilles Vignes'

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: A selection of older-vine fruit from the estate's finest premier cru vineyards, including some Pinot Fin clones (prone to millerandage; more skin to juice ratio, so deeper, more structured wines). Facing south-southeast, vines are found in premier crus 'Taupine,' 'Sur la Velle,' 'Champs Fuillot' and 'Clou des Chênes.'

AGE OF VINES: 40 to 50 years, on average

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 red and purple flowers, red plums, cranberry coulis, light herbs and spice. Silky, grippy texture, very long

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



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