



DOMAINE ERIC BOIGELOT

Pommard 'En Boeuf'

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: Pommard AOC

BLEND: 100% Pinot Noir

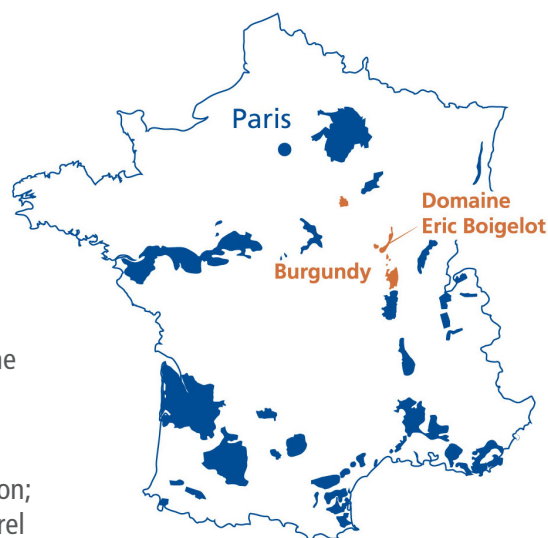
VINEYARDS: The vineyard 'En Boeuf' sits on a steep hillside in the valley from Pommard, heading toward Saint-Romain. South-southeast facing, the plot enjoys full sun but also benefits from cool valley winds.

AGE OF VINES: 30 to 40 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 red berries and plum skin, crushed rocks with a gentle iron tang. Grippy texture, savory finish

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



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