

ERNARD-BONIN





- Nicolas Bernard and Veronique Bonin are producing some of the finest whites coming out of Burgundy today.
- They are committed to biodynamic principles, which allow them to maintain the health of their grapes and reach full ripeness faster than almost any other producers in Meursault.
- Vinification is closely monitored, with each barrel tasted individually to determine the optimum exchange between wine and lees.
- A long elevage (15-18 months) and racking just before bottling ensure that the wines are naturally clear and stable, thus avoiding fining and filtration.
- The style of these wines is singular simultaneously fresh, rich, mineral, and vibrant.

## **APPELLATION**

Bourgogne

## **SUB-REGION**

Côte de Beaune

#### **GRAPE VARIETY**

100% Chardonnay

#### **FARMING**

Sustainable, Organic (Ecocert), Biodynamic (Demeter), Vegan

#### SOII

Clay and limestone

# **VINEYARDS & VITICULTURE**

From Les Coutures & Murgey de Limozin (near Puligny) & Les Millerands (close to Meursault).

# **HARVEST & VINIFICATION**

Aged in 228L and 350L barrels, 10% new. No fining or filtration.

# **ALCOHOL BY VOLUME**

11.5

### **PACK SIZE**

6x750mL