

## Domaine Bernard-Bonin Meursault 1er Cru Charmes-Dessus

### ABOUT THE ESTATE

- 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 élevage (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

Meursault 1er Cru

### SUB-REGION

Côte de Beaune

### GRAPE VARIETY

100% Chardonnay

### FARMING

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

### SOIL

Clay and limestone with some sand and silt

### VINEYARDS & VITICULTURE

Located at an altitude of 260 meters on a south-east facing parcel. Uniquely labeled as Dessus, or the upper (better) section of the Charmes 1er cru. More limestone in this section caused by tectonic plate movement that separated the Dessus (better) from the Dessous (lesser) parcels.

### HARVEST & VINIFICATION

The Premier Cru sites are harvested last. Aged on the lees for 18 months in 228L oak, 10% new. Unfined and unfiltered.

### ALCOHOL BY VOLUME

12.5

### PACK SIZE

6x750mL

