

# Domaine Bernard-Bonin Meursault Les Narvaux-Dessous



## **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 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**

Meursault

## **SUB-REGION**

Côte de Beaune

#### **GRAPE VARIETY**

100% Chardonnay

## **FARMING**

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

#### SOII

Stony soil over Bathonian bedrock

## **VINEYARDS & VITICULTURE**

From a plot owned by Véronique\'s aunt until 2021. This climat overlooks the premier crus Genevrières and Poruzots. It shares with them the same type of substrate: a fairly stony and thin brown earth soil that quickly gives way to the bedrock of the Bathonian. This steep and well-drained terroir also benefits from an eastern exposure.

## **HARVEST & VINIFICATION**

Aged on the lees for 18 months in 228L oak, 10% new. Unfined and unfiltered.

## **ALCOHOL BY VOLUME**

12.5

## **PACK SIZE**

6x750mL