MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Domaine Bernard-Bonin

Meursault Clos du Cromin



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

SOIL
Deep clay, `Marnes Blanches` with small pebbles

VINEYARDS & VITICULTURE
South-southeast facing parcel, at the border of Volnay-Santenots. Clos du Cromin was planted to red grapes until 1971, when the Bonin family replanted the site to Chardonnay. A 10-hectare lieu-dit that was once a stone quarry. Bonin's plot is at the upper-slope of the vineyard with a thinner top-soil. This is the first site harvested. South/southeast 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