

## Domaine Bernard-Bonin

### Puligny-Montrachet 1er Cru Les Folatières



#### 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

Puligny-Montrachet 1er Cru

#### SUB-REGION

Côte de Beaune

#### GRAPE VARIETY

100% Chardonnay

#### FARMING

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

#### SOIL

A thin layer (less than 20cm) of clay and chalk on top of bedrock

#### VINEYARDS & VITICULTURE

Puligny's largest 1er Cru vineyard (17 hectares) and considered one of its finest, on the same slope and contour level as Montrachet and Chevalier-Montrachet. Vines were planted in the late 1930s. Folatières means `folles-terres` in old French, and this was once considered a haunted site. The Bonin's parcel is located within the lieu-dit of Peux Bois (1.5ha) meaning `ugly wood` just next to the En la Richarde parcel. This is just above the slope from Le Cailleret, and just alongside Les Demoiselles, north of Chevalier-Montrachet.

#### 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