

## Domaine Bernard-Bonin Puligny-Montrachet 1er Cru La Garenne

### 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

Deep brown, calcareous with lots of limestone sand

### VINEYARDS & VITICULTURE

Southeast facing vineyard near Hameau de Blagny of just under ten hectares. The Bonin's parcel is located at an altitude of 350 meters and is known for producing wines with great finesse. It is a cooler site, late-ripening, with richer soils.

### HARVEST & VINIFICATION

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

### ALCOHOL BY VOLUME

12.0

### PACK SIZE

6x750mL

