





- Michel Bouzereau et Fils is the culmination of seven generations of winemaking know-how.
- An important part of their long legacy is their impeccable vineyard sources.
- Farming has been organic since 2005 and has moved towards Biodynamic principles over the last ten years.
- White wines are vinified with native yeast, minimal S02, and long lees aging.
- Red wines are destemmed and macerated, then fermented with native yeasts and aged in oak barrels.

APPELLATION

Puligny-Montrachet 1er Cru

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic

SOIL

Clay-limestone, rich in pebbles, well-drained soil

VINEYARDS & VITICULTURE

From 0.43 hectares planted in 1956, 1976, and 1999.

HARVEST & VINIFICATION

Elevage for one year in oak (25% new), then three months in tank.

ALCOHOL BY VOLUME

11.5

PACK SIZE

6x750mL



