

## Domaine Bernard-Bonin Bourgogne Blanc Initiales B.B.



### 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

Bourgogne

### SUB-REGION

Côte de Beaune

### GRAPE VARIETY

100% Chardonnay

### FARMING

Biodynamic, Certified Organic

### SOIL

Clay and limestone

### VINEYARDS & VITICULTURE

From a parcel nestled between Meursault at Puligny that lies at an altitude of 230m.

### HARVEST & VINIFICATION

Grapes are hand-harvested based on the lunar calendar and gently pressed. The resulting wines are aged sur lie in oak barrels with no sulfur additions, only active CO<sub>2</sub> to protect the wine in barrel. Only one stirring of the lees at the very beginning stages of fermentation to keep the lees in suspension during malolactic, once the wine reaches approximately 3g/L of residual sugar. Once the lees completely settle, there is no more bâtonnage after April/May. No racking of the wines during élevage, only one racking before going into tank in December for four months prior to bottling in March. The wines are racked just once from their lees just before bottling, in synchronization with the lunar calendar, to ensure a naturally clear and stable state with the lowest atmospheric pressure for lees to be able to fully settle, thus avoiding fining and filtration. Longer barrel aging allows for fully dry wines below 1g/L r.s.

### ALCOHOL BY VOLUME

11.5

### PACK SIZE

12x750mL