MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Domaine Bernard-Bonin

Meursault 1er Cru Charmes-Dessus



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 1er Cru

SUB-REGION
Côte de Beaune

GRAPE VARIETY
100% Chardonnay

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

SOIL
Clay and limestone with some sand and silt

VINEYARDS & VITICULTURE
Located at an altitude of 260 meters on a south-east facing parcel. Uniquely labeled as Dessus, or the upper (better) section of the Charmes 1er cru. More limestone in this section caused by tectonic plate movement that separated the Dessus (better) from the Dessous (lesser) parcels.

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