

## Domaine Bernard-Bonin Meursault 1er Cru Genevrières



### 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

Meursault 1er Cru

### SUB-REGION

Côte de Beaune

### GRAPE VARIETY

100% Chardonnay

### FARMING

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

### SOIL

Very stony with small stones, and a high mineral content

### VINEYARDS & VITICULTURE

From two parcels: Les Genévrières-Dessus and Les Genévrières-Dessous. The Dessus provides tension and the Dessous is rounder. Both are situated next to Poruzots.

### 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