

BOUZEREA





- 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**

12x750mL

