

DOMAINE BOYER-MARTENOT Bourgogne Blanc Côte d'Or

Winemaker Vincent Boyer is an anomaly—a hard-working, hands-in-the soil grower focused on quality in an appellation where many wineries have hired enologists and coasted on Meursault's reputation. Domaine Boyer-Martenot is a fourth-generation family winery where the wine in the bottle unquestionably lives up to its noble appellation. While most Meursault winemakers blend, Vincent bottles many of his wines from his villages-level vineyards separately. Through the efforts of this estate, these single-vineyard Meursault wines have found their voice—showing just how varied and captivating great Meursault can be.

WINERY: Domaine Boyer-Martenot

WINEMAKER: Vincent Boyer

ESTABLISHED: 1890s

REGION: FRANCE • Burgundy • Côte de Beaune • Meursault

APPELLATION: Bourgogne Côte d'Or AOC

BLEND: 100% Chardonnay

VINEYARDS: Sourced from purchased fruit, as well as three estate vineyards in Meursault: 'Sous la Velle,' part of which is rated Meursault villages; 'Les Pellans' and 'Les Grandes Coutures.' Soils are deep and fertile, a mix of limestone scree and clay.

AGE OF VINES: 50 to 70 years

WINEMAKING: Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in stainless steel tanks. Aged in older French oak barrels. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of lemons, white fruits, light herbs, lemon zest. Good volume and texture.

PAIRING SUGGESTIONS: Southeast Asian-inspired curries (coconut/citrus based); sushi; tomato-based fish stews

