

## **DOMAINE ERIC BOIGELOT Meursault 'Les Clous'**

Winemaker Charles Boigelot is the fourth generation of his family to champion the terroir treasures of the Burgundy village of Monthélie. Nestled between the ruddy elegance of Volnay and the nutty intensity of Meursault, Monthélie just may be the Côte de Beaune's best-kept secret, a source of mineral-rich whites and soulful reds in equal measure. With some 22 acres of excellent vineyards in Monthélie, Meursault and Volnay, Charles—who took over winemaking duties from his father Eric in 2022—is a young talent already making serious waves in greater Burgundy.

**WINERY:** Domaine Eric Boigelot **WINEMAKER:** Charles Boigelot

**ESTABLISHED**: 1918

**REGION:** FRANCE • Burgundy • Côte de Beaune • Monthélie

**APPELLATION:** Meursault AOC **BLEND:** 100% Chardonnay

**VINEYARDS:** 'Les Clous' sits at altitude on a hillside facing east, near the

forest line. Soils mix crumbly clay and limestone.

AGE OF VINES: 20 to 30 years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in barrel;

aged in barrel for 12 months on fine lees, then six months in tank.

**TASTING IMPRESSIONS:** Aromas of white flowers, crushed oyster shell, light

pepper, lemon zest. Medium-bodied, ripe yet well balanced

PAIRING SUGGESTIONS: White fish in beurre blanc; grilled chicken with

fresh herbs; French cheese like Roquefort or Bleu d'Auvergne

