

## **DOMAINE ERIC BOIGELOT**Monthélie Rouge 'Les Hauts Brins'

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: Monthélie AOC** 

**BLEND:** 100% Pinot Noir

**VINEYARDS:** 'Les Hauts Brins' sits at the border with Volnay, at the top of a plateau facing south. Near the forest, this plot (neighboring premier cru vineyards) is cooler, with thin topsoil and hard limestone subsoils.

AGE OF VINES: 20 to 30 years

**WINEMAKING:** Hand-harvested. Destemmed; fermented on indigenous yeasts in tank. Aged for 12 months in barrel, then three months in tank.

TASTING IMPRESSIONS: Aromas of red pie cherry, raspberry, violet and

crushed stones. Medium-bodied, spiced, suave tannins

PAIRING SUGGESTIONS: Air-dried saussison and smoked ham; French

cheese like Comte; oeufs en meurette

