



DOMAINE ERIC BOIGELOT

Volnay 1er Cru 'Santenots'

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: Volnay AOC

BLEND: 100% Pinot Noir

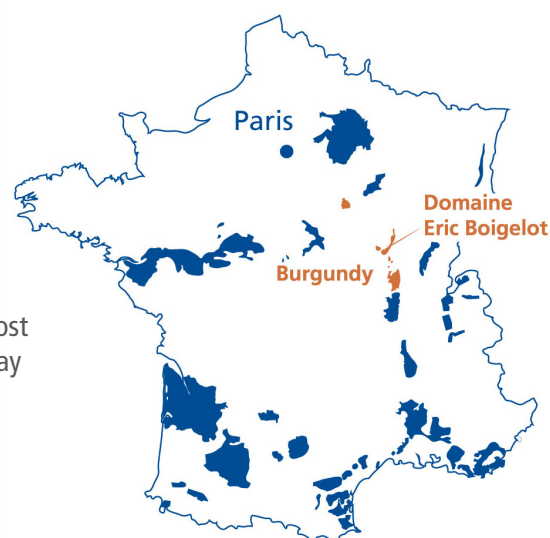
VINEYARDS: 'Santenots' lies within the borders of Meursault, but is almost exclusively planted to Pinot Noir (thus labeled Volnay). Soils are rich in clay and limestone; the vineyard faces southeast on a gradual slope.

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 pie cherry, currant jelly, red plum, light spice. Medium-bodied, grippy tannins, earthy notes

PAIRING SUGGESTIONS: Air-dried saussison and smoked ham; French cheese like Comte; oeufs en meurette



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