



HOME OF  
Bonneau du Martray

# Collectors Guide 2023



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Mapping was extracted from books *Les Vins de Bourgogne* & *The Wines of Burgundy* (Collection Pierre Poupon - [www.collection-pierrepoupon.com](http://www.collection-pierrepoupon.com)) with permission of the authors Sylvain Pitiot & Jean-Charles Servant. © 2018 Collection Pierre Poupon. All rights of reproduction, translation and adaptation reserved for all countries.

# Welcome

To all of our wonderful members:

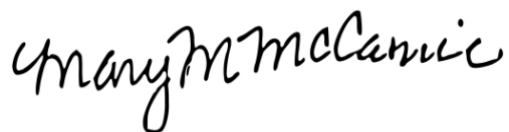
It is my privilege to write the fifth annual Collector's Guide for members of the Bonneau du Martray mailing list through Karolus Imports. Since writing the first guide, I have hoped that these pages will help you understand the wines you love even more by giving both general and unique insights into Burgundy, its Grands Crus, and Domaine Bonneau du Martray's current releases. As there are many resources for Burgundy lovers, this is merely an attempt to focus on particular areas of interest related to Bonneau du Martray.

This year's Collector's Guide focuses on the 2020 vintage of Domaine Bonneau du Martray in addition to several other pieces inspired by recent tastings and travel. This vintage is exceptional, and one that we hope you do not miss.

Though all of the content has originated by Karolus Wine Imports via my personal experiences with Bonneau du Martray, it is important to note the resources used. All maps are credited to and were used with the permission of their authors, Sylvain Pitiot & Jean-Charles Servant. Information on current statistics related to Burgundy is sourced from the Bourgogne Wine Board (BIVB). And of course, no writing on Burgundy could be complete without consulting the extensive writings of Clive Coates MW.

As always, let this guide be a gateway for you, one that I hope leads you down a long path of vines and up to the top of the Hill of Corton to Bonneau du Martray's highest parcels, where you can cast a reverent gaze down on all of its glory.

Cheers,

A handwritten signature in black ink that reads "Mary Margaret McCamic". The script is fluid and cursive, with the first letters of the first and last names being capitalized and prominent.

Mary Margaret McCamic, Master of Wine  
General Manager, Karolus Wine Imports



## About Karolus Wine Imports

Karolus Wine Imports is a U.S. importer that was established in 2017 in order to bring the wines from the revered Burgundian estate, Bonneau du Martray, directly to collectors. The name 'Karolus' pays homage to Charlemagne, or Charles the Great, known in Latin as 'Karolus Magnus.'



For Karolus, maintaining the quality of the wines we import is paramount, and it is considered in every step of the journey from Burgundy. Though nothing can compare to drinking Corton-Charlemagne while overlooking the beautiful limestone Hill of Corton in Burgundy, we aim to ensure that each bottle tastes as it was intended no matter where it is finally opened. All transport is done in temperature-controlled conditions so that the integrity of each bottle remains intact.



In addition to quality, Karolus Wine Imports assures provenance and provides direct access to Bonneau du Martray's two Grands Crus, Corton-Charlemagne and Corton, along with access to library vintages direct from the estate. Members of our exclusive mailing list can purchase allocations annually of Bonneau du Martray directly through Karolus Wine Imports, expediting the journey of each bottle between estate and wine cellar.

Karolus Wine Imports' General Manager, Mary Margaret McCamic MW, is one of less than 450 Masters of Wine in the world and one of fewer than 60 living and working in the United States. She works directly with members on the mailing list and visits Bonneau du Martray annually to taste current releases and select library vintages. For videos and writings, visit our 'Collectors' section of the website: [www.karoluswines.com/collectors.html](http://www.karoluswines.com/collectors.html)

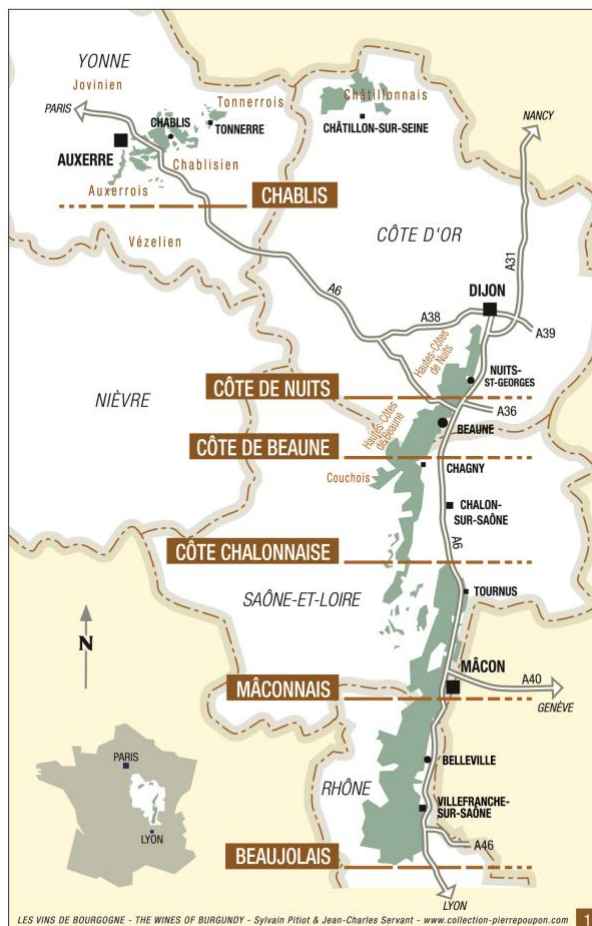
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# An Introduction to Burgundy

Burgundy is one of the few wine regions in the world that allows collectors to truly see vintage. With its unique range of soils, altitudes, and aspects, it allows chardonnay and pinot noir to reach unparalleled heights in terms of quality, age ability, and nuance. It is home to some of the world's greatest wines, coveted by collectors globally, and yet its complexities can be daunting even to the most avid collectors and wine professionals.

Understanding Burgundy starts with understanding its landscape and defining characteristics, one of which is that Burgundy's great wines rely on two single grape varieties: **chardonnay** and **pinot noir**. Where they are planted in Burgundy will affect how a bottle is labeled as well as its quality designation.



## - BURGUNDY AT A GLANCE -

### SIZE

Burgundy is roughly 230km long (143 miles) from north to south

### KEY SOILS

Varies with a mix of limestone, marl, with outcrops of clay and gravel

### CLIMATE

Continental with summer temperature average of 68°F & average 700 mm rainfall per year (mostly May/June)

### GRAPE VARIETIES

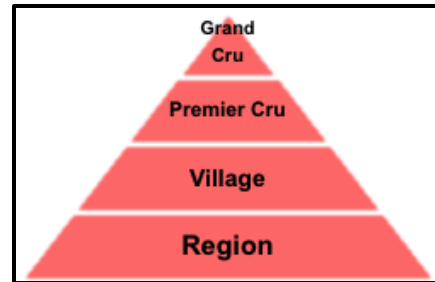
Chardonnay (~50%), pinot noir (~40%), aligoté, gamay & other minor varieties (~10%)

### WINE STYLES

Still white (59%), red & rosé (30%), sparkling (11%)

The region of Burgundy sits in central eastern France, stretching from Chablis in the north down to Beaujolais in the south. It is hard to generalize about this region's climate, but generally speaking, it is continental, meaning that it is less consistent than a coastal, more moderated climate, and it experiences a significant shift between summer and winter months. Chardonnay and pinot noir can ripen sufficiently here, but the climate is moderate enough to let them ripen slowly and evenly throughout the growing season, depending on the vintage. Rain, frost, and hail can seriously impact a vintage in Burgundy, with effects ranging from decreased yields to damaged fruit and rot. This variation is part of what makes Burgundy so special, but what can also cause differences in vintage **quality** and **price**.

Burgundy's vineyards are divided into a hierarchy that helps indicate the quality of the wine in the bottle, a system that in many cases dates back to the Catholic monks who inhabited the area and their ability to distinguish a high-quality parcel of land from another. The Côte d'Or is considered the best segment of land in Burgundy, as it encompasses the Côte de Nuits and the Côte de Beaune with generally southeast facing slopes and the majority of the entire region's Grands Crus. It is throughout this strip of land where one finds such names as Le Musigny, Richebourg, Corton-Charlemagne, and Le Montrachet.



As the image to the right illustrates, vineyards such as the aforementioned are designated as 'Grand Cru' and are believed to be the highest in quality. They are also produced in the smallest amounts. In fact, Grands Crus account for a mere 1% of wine produced in Burgundy. Premier cru and village-designated wines account for 46%, while regional wines account for 53%.<sup>1</sup>

There are many factors to consider when determining the quality of a wine, regardless of its legal designation, including if not more importantly the **producer**. Just as the region of Burgundy has been divided into many different quality segments, the vineyards themselves are also divided in ownership. For example, within the Grand Cru Corton-Charlemagne, there are many different landholders and producers, each making wine from grapes sourced from the same Grand Cru but from different locations within. Even though they are all labeled as Grand Cru, certain producers take more care in the vineyard, have better parcels, and/or are more detailed in the winery, thus producing styles that outperform their fellow producers of Grand Cru Corton-Charlemagne.

#### **-The Rare Factor –**

- Burgundy's area under vine accounts for only 4% of vineyard in France
- The wines of Burgundy account for just over 4% of all French wine production, and only 0.6% of global wine production – it is tiny!
- Grands Crus account for only 1% of wine production in Burgundy
- There are only 33 Grands Crus in Burgundy

Although Burgundy's central focus has always been its land, there is hierarchy of quality even within the best vineyards in Burgundy. Savvy collectors know to seek out top names like Bonneau du Martray, and they put their trust in the producer's ability to craft top wines vintage after vintage. The journey to understand Burgundy is endless, and there are many resources available that can provide in-depth looks at sub-regions, villages, and beyond. Now to the subject of interest, Domaine Bonneau du Martray, and how this revered estate fits into the larger picture of Burgundian wine.

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<sup>1</sup> All statistics on pages 4-5 & remainder of this document were sourced from 2018 BIVB (Bourgogne Wine Board)

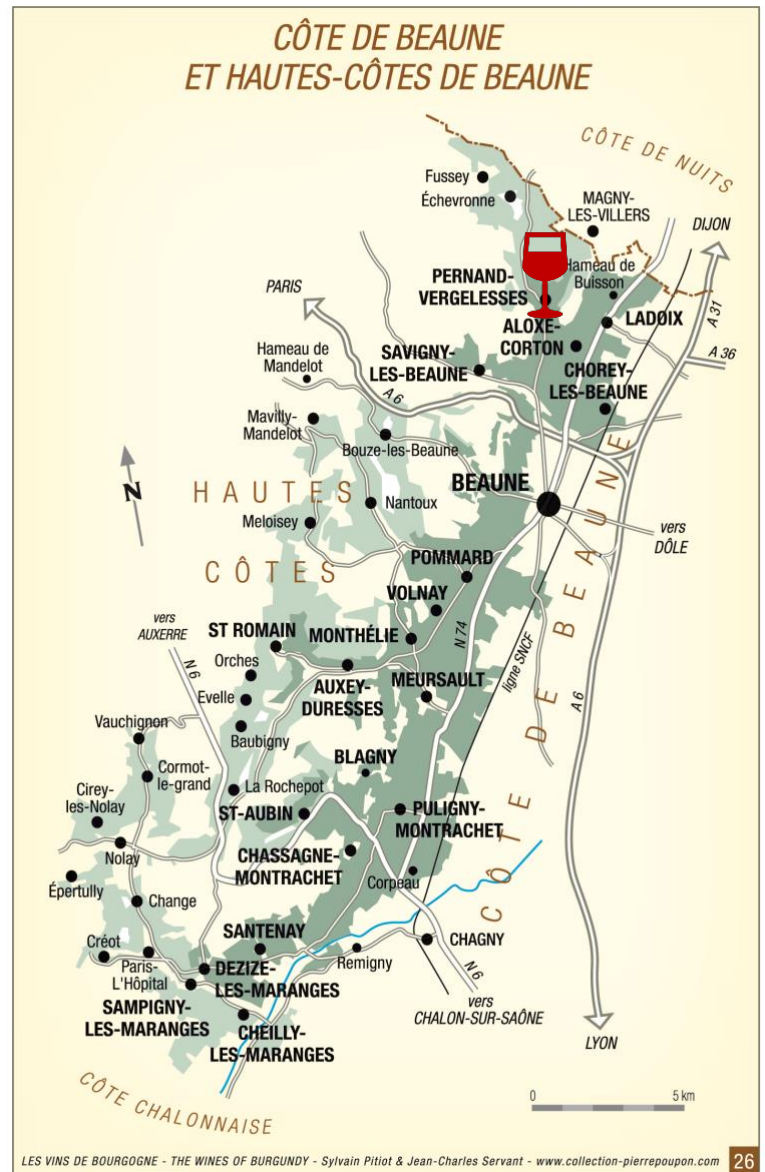
# Domaine Bonneau du Martray at a Glance

## HISTORY

Bonneau du Martray can trace its roots back to the Emperor Charlemagne nearly 1,200 years ago, when he owned the vineyard atop the Hill of Corton. In 775, Charlemagne (Charles the Great) gifted the vineyard to the monks of Saint-Andoche in Saulieu, who called the vineyard ‘Clos Charlemagne,’ and who would own it for the next 1,000 years. The property changed hands to the Very family at some time in the late 1700s, and ultimately became part of the Bonneau du Martray family when Charles Bonneau du Martray and Eugénie Very were married in 1835, and her dowry included parcels in Pernand-Vergelesses, where the estate is today. In 2017, the Domaine changed hands for the fourth time in its history, when E. Stanley Kroenke became the proprietor. In addition to the wine produced by Domaine Bonneau du Martray, the estate also began leasing a small portion of its Corton-Charlemagne holdings to Domaine de la Romanée Conti in 2019.

## LOCATION

Within the grand scheme of Burgundy, Bonneau du Martray finds itself within the Côte d’Or, in the northern portion of the Côte de Beaune. More specifically, Bonneau du Martray’s estate sits in the sleepy village of Pernand-Vergelesses, which is roughly a ten-minute drive north from Beaune.

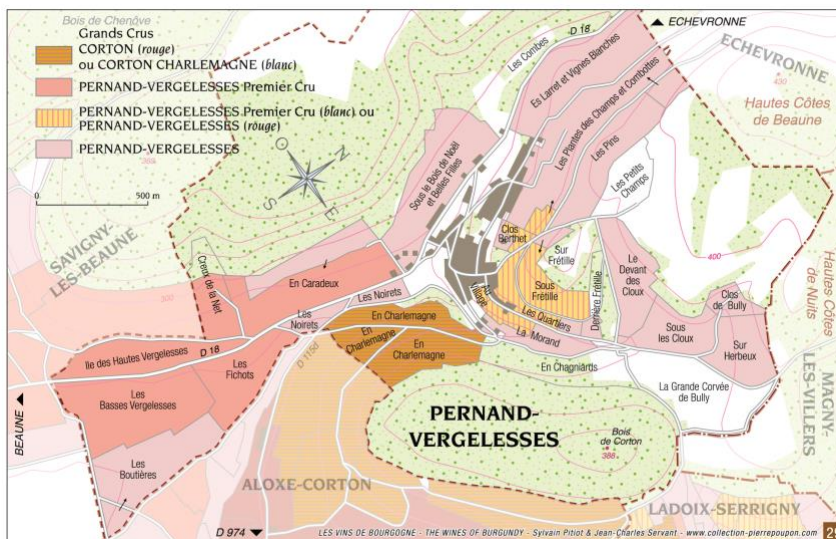




The village overlooks the majestic Hill of Corton as it rises over 300 meters, nestled between three Burgundian villages: Pernand-Vergelesses, Aloxe-Corton, and Ladoix-Serrigny.

## IN THE VINEYARD & WINERY

Bonneau du Martray's vines stretch across the Grand Cru Corton-Charlemagne appellation, with vines in both famed lieux-dits 'Le Charlemagne' and 'En Charlemagne.' Uniquely, these vines are west and southwest-facing, which allows them to soak up less direct sunlight during the day but enjoy it for longer than their east-facing neighbors. Vines are planted at high density and have been farmed biodynamically since 2003.



What distinguishes Bonneau du Martray from its neighbors has always been that their stretch of parcels extends from the very top of the hill down to the bottom, allowing a complete expression of the Hill rather than just a single site interpretation. A small portion of the Domaine is planted with pinot noir, and it is used to produce the estate's rare and wonderful red, Grand Cru Corton.

Once the chardonnay is harvested each year, each parcel is vinified separately and begins fermentation in tank and complete it in oak barrels. The whites are matured for 12 months in 25-30% new French oak, then blended for the final cuvée.

Like the chardonnay, the pinot noir is hand-harvested to preserve the freshness and integrity of the grapes. Each parcel is vinified in wooden tanks so as to express the typicity of each. Bunches are entirely destemmed and sorted separately by parcel. Traditional punch-downs and pump-overs take place to extract the vintage's aromatic potential. The wine then rests 18 months in oak and stainless prior bottling.



# Grands Crus Corton-Charlemagne & Corton

## CORTON-CHARLEMAGNE

With vines facing west, the Charlemagne climat, located in the heart of the Hill, enjoys the sun's light longer than other climats. The top of the Hill reaches altitudes over 300 meters above sea level, keeping the vines above the fog. Corton-Charlemagne's unique positioning allows for ample sunlight and gentle, cooling airflow, giving way to grapes that are perfectly balanced in the best years.

With parcels stretching from the top of Corton-Charlemagne all the way to the bottom, Bonneau du Martray has the ability to create a wine that represents the vineyard in its entirety. The different parcels of the estate collectively fall into three distinct microclimates, each influenced by altitude, aspect, soil type, soil quality, and drainage. Clay, silt, marl, limestone, and chalk are all make up the unique geology of Corton-Charlemagne.



The highest vineyards are buffered by the forest, resulting in chardonnay grapes that are taut, tense, and focused. The heart of the vineyard produces grapes that are more giving, round, and floral. The plots at the very bottom of the vineyard produce grapes that are rich and intense, yielding the most powerful expression of Corton-Charlemagne.

Individually, these three microclimates are musical notes. When blended together, there is harmony. Bonneau du Martray is the only Domaine that produces a unified expression of Corton-Charlemagne.

## CORTON

Though Corton-Charlemagne is the most famous name atop the Hill of Corton, the reds made from pinot noir bearing the name 'Corton Grand Cru' have a long, respected history. There is no question that this terroir has the capacity to make some of the region's best reds, especially if yields are kept low and if vines are planted where they thrive best.

The Hill of Corton is also divided into many different climats, which can be listed on the label with the name 'Corton.' For example, 'Corton Clos du Roi' or 'Corton Les Renardes' are names of specific climats that collectors may see on the label. Much of the pinot noir is planted on the Ladoix and Aloxe-Corton sides of the hill, but some is also planted in Corton-Charlemagne on the lower parts of the hill where there is more clay. This is the case for Bonneau du Martray.

Bonneau du Martray's plantings of Pinot Noir are divided into 3 plots of pinot noir, and the estate remains one of the only producers of Corton within Corton-Charlemagne. The red from Bonneau du Martray is quite aromatic, fresh, and intense, making it a beautiful, though rare, complement to their flagship white Grand Cru Corton-Charlemagne.



## The 2020 Vintage in Burgundy

### Vintage Snapshot

2020 marked the third year of warmer, drier conditions in Burgundy. As in all warmer vintages, the potential for wines to present as overly ripe and lacking in acidity is a risk, but the best producers find a way to strike the perfect chord of harmony with ample fruit combined with freshness. Pick dates, blending from a variety of parcels, and understanding how oak will play with a particular wine proved critical. Domaine Bonneau du Martray's wines offer classic yet approachable styles that provide joy in youth while also providing the structure required to age for several decades.



### 2020 Bonneau du Martray Corton-Charlemagne Grand Cru

*97 points Wine Advocate*

The 2020 Corton-Charlemagne combines everything white Burgundy drinkers adore – tension, approachability in its youth, and the potential to improve in bottle. Critics describe the wine as “seamless” and “elegant” and we could not agree more.

Apricots and white floral notes dance on the palate, leading into lemon curd and hints of brioche. The palate is lifted by bright acidity that gives the wine perfect tension, and the backbone to improve over decades in bottle.





## 2020 Bonneau du Martray Corton Grand Cru

*94 points Wine Advocate*

The 2020 Corton showcases the strides that Bonneau du Martray has made in crafting Grand Cru from Pinot Noir. Powerful yet elegant, this is a style that strikes us as having more in common with Musigny Grand Cru further north than other climats within Corton Grand Cru.

Approachable and brimming with savory spices and wild red fruits, fine-grain tannins make this bottling one that will unfold beautifully over the next two decades or more.

## On Balance: What it is & Why it Matters

Balance is a term that is used often in the wine world. It is undeniably a positive in a wine – after all, who wants to drink a wine that seems out of balance in any way? This term encapsulates many different elements of a wine, and brings them together in a way for us to evaluate the relative importance of each individual component. A well-balanced wine should not have any elements that stand out too much. In other words, its acidity, alcohol, fruit, and overall texture should all feel as if they are in harmony.

Youthful wines often have more prominent fruit, oak, and tannins (if red) than older wines, which have had the opportunity to marry all of their elements in bottle over time. For this reason, wine professionals consider balance somewhat of a moving target; balance is something that can evolve. Some wines may seem slightly out of balance in their youth, yet they find their stride with age. Barolo, for example, is made from the Nebbiolo grape and is naturally high in tannin. In its youth, Barolos can seem austere. Thirty years later, however, the same Barolo may feel softer and more “in balance.” White wines made from Riesling, which naturally has high levels of acidity, can seem overly sharp in their youth. Yet over a period of twenty years, great Rieslings can settle into their acidity by way of fruit (and sometimes sugar).

Now to the most important part about balance – why it matters. Balance is something that is related to a wine’s quality, in addition to length, intensity and complexity of aromas and flavors, and sometimes, age-ability. A wine with balance at the very least has the potential to be of good quality, all other aforementioned aspects withstanding.

In Burgundy, balance is extremely important, in large part because vintage can vary so greatly from year to year. Warmer vintages have the potential to provide plenty of fruit and well-ripened tannins, but they can also offer lower levels of acidity. Cooler vintages might have vibrancy, but they lack the fruit complexity, and in reds, the tannins can seem coarser or harder on the palate.

White Burgundy proves particularly interesting when it comes to balance because the most important Grands Crus reveal it in very different ways. Le Montrachet, for example, is further south than Corton-Charlemagne. Its natural state is one that is much riper and more opulent, thusly its balance must incorporate fresh acidity and moderate alcohol. If the pendulum swings too far on ripeness in a warm year, the Grand Cru can risk seeming too round. In Corton-Charlemagne, on the other hand, cooler vintages risk being too sharp and focused without the fruit to even things out. Burgundy is indeed a walk on the tightrope, but one thing we can all agree on – when everything is in balance, there’s no thrill quite like it.

## Approaching Aged White Burgundy

I recently hosted a tasting of Domaine Bonneau du Martray's Corton-Charlemagne with a handful of seasoned collectors. Vintages ranging from 1989, 2005, 2009, 2014 and 2019 were on the table, and I don't mind saying that they all showed beautifully. That said, the first bottle of 1989 Corton-Charlemagne that I opened showed a bit more age than the second bottle, which was absolutely singing – its development was evident, but hardly revealed a wine with nearly 35 years of age on it. This got me thinking about the expectations that drinkers have when they open a bottle of well-aged Corton-



Charlemagne, so for the fun of it, we poured the more mature 1989 alongside the more vibrant expression. I learned that the group would have been more than happy with either, though of course, the one with more vibrancy was the favorite.

This begs the question – how should we approach drinking aged white Burgundy? It is no secret that everyone's palate is different, and not all are accustomed to notes of almonds, hazelnut, crème brûlée, or honey. Must one fully understand the context of a wine to appreciate it, or should we expect every bottle to simply speak for itself in its own right, showcase beauty and deliciousness that is indisputable for any palate? The latter is impossible to expect every time we open a bottle. Despite the fact that a wine's quality can be objectively determined, style preference remains subjective.

As a Master of Wine, I admit that the intellectual endeavor of understanding a wine sometimes competes with my ability to derive sheer pleasure from it. Simultaneously, I firmly believe that if a wine does not deliver pleasure, it has undeniably failed in its purpose. The things I insist upon when I purchase aged white Burgundy are that I trust the producer and that I trust the provenance. Beyond that, I accept that each bottle will express a certain level of individuality. I do not accept bottles that are unnaturally oxidized, tired, or corked. But I do understand that bottle variation is a natural part of engaging in the world of aged wine.

I believe we can approach aged white Burgundy with the same grace that we do a young wine – perfection is a moving target. At the Domaine, Bonneau du Martray does everything possible to ensure sound, high quality, compelling releases of library vintages. Bottles are checked prior to leaving the cellars for quality.

Yet there is bound to be some element of variability in aged wines because they are alive – they are evolving in bottle individually. There is no one expression of a bottle of 1989 Bonneau du Martray Corton-Charlemagne; there are many, and each can be exceptional in its own right.



## Highlights from Burgundy with Kyo Dominick

*Kyo Dominick joined the Karolus Wine Imports team in 2022, and traveled to Burgundy last summer. For those of you who have traveled to Burgundy, you know that seeing the vineyards brings the wines of Burgundy to life: so much of why a wine tastes the way it does is centered around its growing conditions. What's more, there are few places to taste Burgundy so comprehensively than the place itself. Here, Kyo reflects on some of his favorite aspects of the trip – we hope they inspire you to explore this beautiful slice of the world on your next wine adventure!*



### **What elements of Corton-Charlemagne's landscape stood out to you the most?**

**Kyo:** Having the opportunity to touch the soil and spend time with Fabien Esthor, our vineyard manager, to discuss the complexities of such a historic plot of land in Corton-Charlemagne was priceless. During that time, we focused on biodynamic practices the estate focuses on to replenish nutrients in the vineyard, and the impact that the different parcels of the vineyard have on the overall structure of our wines. It was fascinating to see how soil health, vine management, and positioning on the Hill of Corton can truly affect the fruit the vines produce – from taut and tense at the top, more rounded from the middle of the Hill, and slightly more opulent from the bottom.

### **What did you take away from the winemaking side of your visit?**

**Kyo:** Another distinct highlight of my trip to the Domaine was spending time with Emmanuel Hautus, Bonneau du Martray's winemaker. I knew about his precision in winemaking from tasting Bonneau du Martray many times, but to see it firsthand was incredible. We sat down and enjoyed a comparative tasting of the 1999, 1998, & 1993 Corton-Charlemagne, all of which are very different vintages. Each had their own challenges during the growing season and in terms of having the components to age well. My takeaway was that it is incredible to see how top Domaines produce high quality wine even in tough vintages.

### **Were there any particular wines that stood out to you during your visit?**

**Kyo:** My trip was filled with unforgettable moments which included visiting some of my favorite producers, including, Henri Gouges in Nuits-St-Georges and Domaine Roulot in Meursault. Perhaps the most exciting bottle was the 2018 Domaine de la Romanee Conti Echezeaux Grand Cru that we opened on the final night in Burgundy; while it was young, it was so open and vibrant, and perfectly reflected the style of the vintage.

## *Highlights from Previous Collector's Guides*

### Defining Qualities of Age-Worthy White Wines



One of the aspects that makes Bonneau du Martray so special is its ability to age – and **improve** – over time. Very few wines of the world can manage such a feat, let alone consistently, vintage after vintage.

Age ability is a topic that I discuss often because one of the tasks of the wine professional is to evaluate the **potential** of a wine at a given moment in time. For example, I might taste a wine that has all the trappings to age well, but it still needs time to meet its full potential. It can feel a bit like looking into a crystal ball, but in reality, there are hallmark characteristics that contribute to any wine's ability to age gracefully.

Traditionally, I've highlighted three aspects: **high quality, acidity, and complexity**. Recently, I've been incorporating the element of **overall balance**, not because I didn't consider it before, but because I think professionals and drinkers alike should actively consider how all elements dance together as one in a wine. A young wine may start out with a particular balance that will continue to evolve for the better over time. Oak, for example is a piece that can stand out in young wines, but will integrate over time if there is enough fruit, body, and complexity.

With the release of vintages 1993, 1998, 1999, and even 2011 Bonneau du Martray Corton-Charlemagne this year, I think back to how I might have evaluated these wines upon their release, and whether or not they developed in the way I would have expected. I am too young to have tasted any of the vintages from the 1990s when they first left the winery, but I distinctly remember tasting the 2011 vintage when it debuted. I found it lighter on its feet than the 2009 and 2010 vintage that came before it, but I also found it immediately charming. Some in the industry questioned its potential to age because it didn't have the same density as 2010, but the past decade has proven that while it may not age for as long as more dense vintages, the balance and overall texture of the 2011 from Bonneau du Martray has allowed to become a beautiful, elegant, and lacy vintage – a style that I absolutely love in white Burgundy.

While the 1993, 1998, and 1999 vintages of Bonneau du Martray all present differently in terms of style and perceived acidity, all share extraordinary quality and balance in different ways. The result: each has aged gracefully and developed their own unique character. In this sense, they are each like a chapter in the book that is the story of one of Burgundy's great estates, Domaine Bonneau du Martray.

## The White Grands Crus in Context

Many collectors are familiar with the range of Grands Crus in Burgundy producing red wine, but the whites seem more elusive. Overall, Grand Cru vineyards make up a tiny fraction of the whole of Burgundy, and as of 2018 accounted for a mere 1% of wine production. The vineyards that produce **white** wine of this caliber can be counted on two hands – they are very special and rare indeed.

Outside of Grand Cru Chablis (which is comprised of seven vineyards that fall under the classification), Grand Cru Corton-Charlemagne is the largest of the vineyards producing white wines, which in some ways may account for its recognition. Though its size may allow for larger production, make no mistake that there is differentiation of quality atop the Hill of Corton, and within Corton-Charlemagne. Producers who hold vines at the bottom of the hill, for example, may produce styles that are richer and fuller, while producers who hold parcels at the top of the hill may have lighter, slightly leaner expressions of Corton-Charlemagne. Its range of terroir and of course, influence of winemaking philosophy, makes one single style of Corton-Charlemagne hard to pin down given the greater context of Grands Crus.

While it is hard to generalize, it can be helpful to have an idea of what great Corton-Charlemagne can be, and for that, Bonneau du Martray is an ideal model. With parcels from the top, middle, and bottom of the Hill of Corton within Corton-Charlemagne,



Bonneau du Martray offers intensity on the front and middle palate, opulent stone fruits, and a taut, tense acidity that gives the wine tension and nerve. Even in warmer vintages, Bonneau du Martray's Corton-Charlemagne offers an energy unlike any other. The Domaine's marked style also makes it a standout when tasted alongside Grands Crus to the north or south.

At risk of simplifying such a complex subject, the below outlines factors that influence the styles of white Grand Cru vineyards. Of course, nothing can be quite as educational as a comparative tasting, so I encourage you to place Bonneau du Martray alongside your Le Montrachet or your Chevalier-Montrachet to explore the nuances of each.



## White Grands Crus at a Glance

Grand Cru	Key Soil Elements	Notable Topography	Style
<b>Chablis</b> (includes all 7 climats)	Kimmeridgian (crumbly white and grey limestone)	Southwest-facing slope 100-250m altitude	Ranges depending on climat, from firm, racy and floral (Les Clos) to fuller and slightly richer (Bougros). All show distinct flinty minerality.
<b>Le Musigny</b>	Mix of limestone & red clay	260-300m altitude 8-14% slope	Unique to de Vogüé; full wine, almost red-fruited, with floral and citrus zip
<b>Corton-Charlemagne</b>	Top: whiteish marl, hard limestone (Oxfordian) Pernand: Flintier soil than Aloxe	Range of exposition; Pernand side has southwest-facing slopes 250-330m altitude Steep incline	Styles vary, but the best combine intensity and verve; more tense than Montrachet; long-lived
<b>Chevalier-Montrachet</b>	Marl & stony rendzina; thinner soils	Southeast exposure; Higher up on the slope than Montrachet 265-290m altitude	Full yet fresh; offers more finesse than neighboring vineyards; structured
<b>Le Montrachet</b>	Hard Bathonian limestone with light brown topsoil; quite stony; some iron	Southeast exposure; 260m altitude Protected from harsh winds Near perfect exposition	Ripeness and power often define the wine; long-lived
<b>Bâtard-Montrachet</b>	More clay than Montrachet; deeper, richer soils with brown limestone, more gravel	Southeast exposure; 240-250m altitude	Slightly fatter styles than Montrachet or Chevalier
<b>Bienvenues- Bâtard-Montrachet</b>	More clay than Montrachet; deeper, richer soils, more gravel	Southeast exposure; 240-250m altitude	Fuller and less structured than Chevalier; often honeyed and floral
<b>Criots- Bâtard-Montrachet</b>	More clay than Montrachet; deeper, richer soils, more gravel	South of Bâtard-Montrachet; southeast exposure; 240-250m altitude	Slightly more elegant, with more citrus and floral notes than Bâtard & Bienvenues

\*All data gathered is either original from personal experience; soil & topography from BIVB or Clive Coates MW *The Wines of Burgundy*.

# Diverse Soils & Microclimates of Bonneau du Martray

The Hill of Corton is comprised of many different soil types, each allowing the vines to absorb water and nutrients in a unique way. **This combined with altitude, aspect, vine density, and farming philosophy can affect the resulting grapes in terms of their yield and quality.** While so much of soil is oversimplified – for example, we cannot say that a wine tastes chalky because it grows on chalky soils – we do know that soil combined with the aforementioned elements (among others) is a fascinating and critical factor in growing grapevines. Read below a brief overview of the factors that define Bonneau du Martray's vineyard parcels.

## Bottom of the Hill



- Soil made primarily of stones, clay, limestone, and marl.
- This is the lowest altitude portion of Bonneau du Martray's holdings.
- In terms of style, the wines from this section are rounder, with fleshier fruit.

## Middle of the Hill



- Soil is very similar to the bottom, but with limestone toward the top, less red color, and more stones.
- This is the middle altitude portion of Bonneau du Martray's holdings.
- In terms of style, the wines from this section are floral, with fresh ripe fruit and verry acidity.

## Top of the Hill



- Soil dominated by a limestone slab & whiter soils.
- This is the highest altitude portion of Bonneau du Martray's holdings, nearly 330 meters.
- In terms of style, the wines from this section are pure and focused with more restrained lemon and stone fruit notes.

