KAROLUS
WINE IMPORTS

HOME OF
Bonneau du Martray

Collector's Guide 2026

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Welcome

To all of our wonderful members:

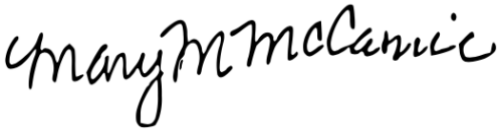
It is my privilege to write the eighth annual Collector's Guide for members of the Bonneau du Martray mailing list through Karolus Imports. Since writing the first guide, I have hoped that these pages will help you understand the wines you love even more by giving both general and unique insights into 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. Like last year, I have also included a resource page called **'Learn More about Burgundy'** that offers some of my favorite books on Burgundy as well as opportunities for further learning.

This year's Collector's Guide focuses on the 2023 vintage of Domaine Bonneau du Martray in addition to several other pieces inspired by recent tastings and travel. Of note, I have included cellar notes for Bonneau du Martray back to 1987 as well as a piece on drinking young white Burgundy. Indeed – these are wines that have the potential to bring us pleasure throughout their entire life in bottle.

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, Jasper Morris MW, and Charles Curtis 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,



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, 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 additional resources, please see the final page of this guide, which outlines books, videos, and educational resources for Burgundy lovers.

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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 -

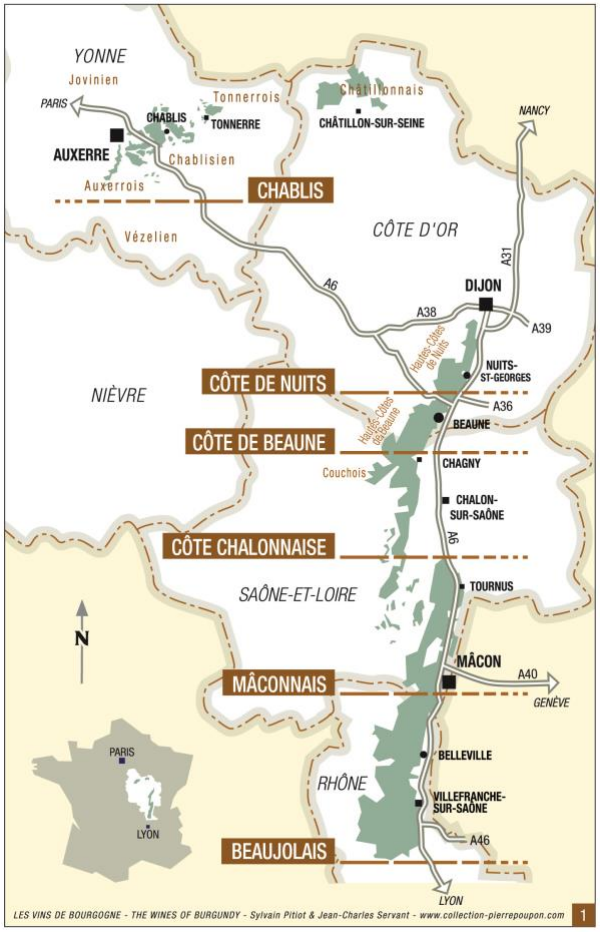
SIZE
Burgundy is roughly 230km long (143 miles) from north to south

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)

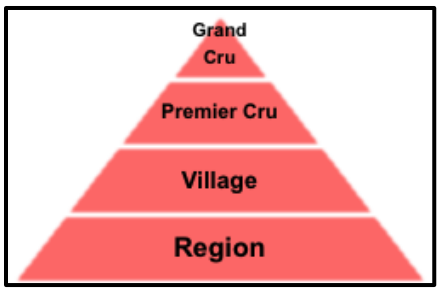
GRAPE VARIETIES
Chardonnay (~50%),
pinot noir (~40%), aligoté, gamay & other minor varieties (~10%)

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%.[1]

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

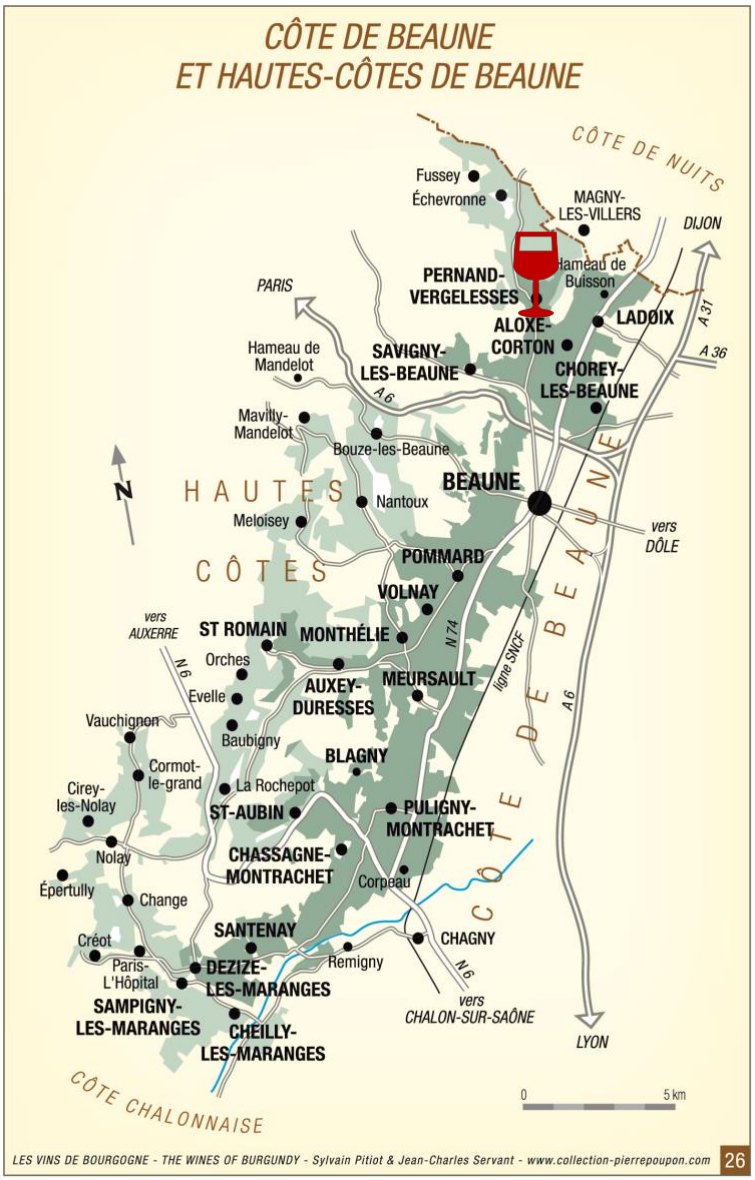
Although Burgundy's central focus has always been its land, there is hierarchy of quality even within the best vineyards in Burgundy. Savvy collectors know to seek out top names like Bonneau du Martray, and they put their trust in the producer's ability to craft top wines vintage after vintage. The journey 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.

[1] 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.



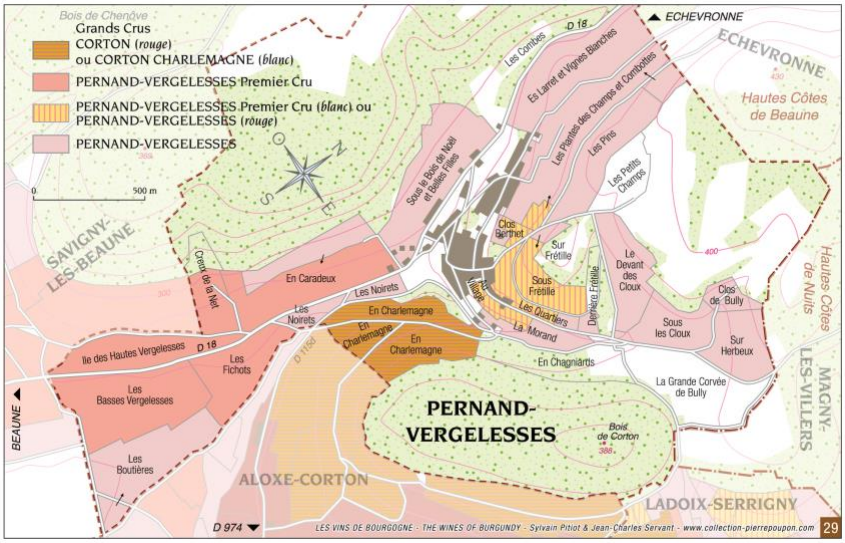
LOCATION

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 Charlemagne appellation, with vines in both famed climats '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 Charlemagne & 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, labeled simply as Charlemagne beginning in 2021.

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 is a beautiful, though rare, complement to their flagship white Grand Cru Corton-Charlemagne.

The 2023 Vintage in Burgundy

Vintage Snapshot

The 2023 growing season offered fresh rains in the spring and warm, steady temperatures throughout the summer and fall. The resulting wines from Domaine Bonneau du Martray possess alluring aromatics, a gorgeous depth of complex fruit, and intense pleasure. While the abundance of the vintage is reminiscent of 2018, the wines offer even more structure and finesse.

2023 Bonneau du Martray Charlemagne Grand Cru

Abundant yet vibrant, the 2023 Charlemagne is extraordinary. Right from the start, the 2023 Charlemagne pulls you in and will not let go. It will be hard to lay this down for a decade, when it will become seamless and even more complex.

According to William Kelley of the Wine Advocate who awarded the 2023 vintage 96+ points, "Bonneau du Martray's 2023 Corton-Charlemagne Grand Cru has turned out beautifully, wafting from the glass with aromas of crisp orchard fruits, clear honey, buttery pastry and toasted nuts. Full-bodied, ample and fleshy, it's dense and layered, with a satiny attack that segues into a multidimensional mid-palate animated by tangy acids, concluding with a chalky finish. It's a resounding success."

2023 Bonneau du Martray Corton Grand Cru

The red Corton Grand Cru impresses us more with every passing vintage, and 2023 is no exception. Black cherry, sweet baking spices, and red florals dominate the nose. Fine-grained tannins and vibrant acidity give this vintage incredible aging potential.

From William Kelley at the Wine Advocate, who gave the Corton 94 points: "The 2023 Corton Grand Cru has turned out nicely, bursting with aromas of dark berries, cassis, bay leaf and coniferous forest floor. Medium- to full-bodied, fleshy and charming, with an ample core of fruit framed by powdery tannins, it will offer a broad drinking window."

What's in a Name? Charlemagne

The Hill of Corton encompasses vines in three villages: Pernand-Vergelesses, Aloxe-Corton, and Ladoix. This majestic hill is home to both white and red grand cru vines. Many drinkers see these grands crus in their simplest forms; wines labeled as Corton-Charlemagne are typically white and those labeled as Corton are typically red. Of course, it is never that simple. Generally, it is best to try to explain these subdivisions at the beginning of a glass of wine rather than at the end because – well, it can get a bit complicated. So pour yourself a glass as you read, but do not drink it too quickly.

There are 160 hectares of vines atop the Hill designated as *grand cru*. All of these hectares could be planted red and called Corton Grand Cru, but there are 72 hectares within the grand cru that if planted with white, can be called Corton-Charlemagne. Of that 72 hectares that can be called Corton-Charlemagne if white, 62 hectares can simply carry the name Charlemagne grand cru.

Are you still with me? There's just a bit more to go. You might be asking yourself, "What if there are white grapes planted in the remaining 89 hectares of Corton that do not allow for the name Corton-Charlemagne?" Then those white wines are technically called Corton Grand Cru, but they can be white, and so it seems best to call these wines Corton Blanc Grand Cru in practice to avoid confusion.

How does all of this relate to Domaine Bonneau du Martray? Beginning in the 2021 vintage, the name of the white wine shifted from Corton-Charlemagne Grand Cru to Charlemagne Grand Cru. Domaine Bonneau du Martray's magnificent chardonnay vines stretch across the climats *En Charlemagne* and *Le Charlemagne,* both nestled within the climat broader *Charlemagne*. The estate's style is grounded and built from these blocks. *En Charlemagne* is situated closest to Pernand, where the vines face more to the west. *Le Charlemagne* is nearest to Aloxe-Corton and have more southern exposure. Both produce extraordinary wines. Only a handful of producers have such luck and distinction.

Luckily, the complexities of the Hill of Corton translate into a delicious wine. And if you have made it this far, it is now safe for you to continue drinking your glass. May it be filled with Domaine Bonneau du Martray!

Understanding Burgundy with Pleasure in Mind

One of the questions that I get the most from both beginners and seasoned collectors is: "How can I ever fully understand Burgundy?" It is a valid question, since Burgundy is one of the most revered regions in the wine world. It is also one of the most complicated. The first step in understanding Burgundy is recognizing that you will never fully master it – there is always something more to learn. It is a humbling lesson but one worth accepting early on, as it makes the challenge of learning Burgundy even more rewarding. The quest to comprehend the region is a moving target. But like most things in life, there is a thrill in the chase.

I fell in love with French wine before I knew that I would ultimately specialize in Burgundy. Even within the world of France, though, Burgundy stands apart. Unlike Bordeaux, wherein a person can memorize commune's and top Chateaux, Burgundy takes a bit more effort. There are generally multiple producers working with vines from the same vineyard. Vintage conditions affect quality and yield. Prices can range dramatically. Legal classification systems for quality are based on the land, not the estate. Things can get murky quickly when it comes to the wines of Burgundy. Luckily, most of the murkiness is blinded by love. When you become obsessed with Burgundy, you cannot get enough of it.

This all leads me back to the question I am so often asked: "How can I ever fully understand Burgundy?" I think the real question many want to know is: "Do I have to understand Burgundy to enjoy it fully?" Thankfully, the answer is no. You do not have to be able to recite all the grands crus to appreciate their rarity. You do not have to know the number of hectares owned by any producer in any vineyard. You do not have to be able to point to Gevrey-Chambertin on a map to know that you love the wines produced from that village. You do not have to know exactly how a wine is going to evolve over time to put it in your cellar and patiently wait for the right time to drink it.

Understanding Burgundy can absolutely enhance your enjoyment because it gives you context to a wine. It's like poetry – I can derive inspiration and joy from reading any of Robert Frost's poems in isolation, but knowledge of the period in which they were written along with the experiences of Frost's life helps me appreciate them more. That said, the most important piece of information to understand when it comes to poetry or a bottle of wine is whether we enjoy it. Comprehending what brings us joy in a glass of wine is far more important than memorizing vintage conditions.

When it comes to the wines of Domaine Bonneau du Martray, it seems that people become concerned with drinking it at the right time. I can relate to this, especially knowing how well the wines mature. The correct answer to when you should drink a wine is of course, when you think you will like it best. Bonneau du Martray's white wine, the Charlemagne Grand Cru, is often

extraordinary 3-4 years after its vintage. There is a youthful vibrancy about it that makes it charming. Typically, it becomes a little quiet after its first few years, regrouping, developing, and waiting to wake up again. I love Bonneau du Martray between 10 and 15 years of age; its fruit has the potential to remain deceivingly primary, the oak has had time to fully integrate, and the texture of the wine begins to feel like silk. The red Corton has a similar youthful pop, and it only becomes more enticing as its tannins soften.

I find that cuisine can play a major role in how I relate to a wine. Younger white Burgundies pair well with fresh white fish and fresh citrus sauces. Middle-aged white Burgundies (think 8-10 years old) pair well with roasted chicken, richer sauces, and roasted vegetables. Wise, more mature bottles with a couple of decades under their belts love earthy, mushroom dishes and aged cheeses. I love to see how a wine's character is enhanced by food. It adds to my pleasure when it comes to a great bottle of wine.

While I want to encourage lifelong learning and curiosity, I encourage wine lovers to seek understanding with pleasure in mind. Perhaps you find pleasure in context and appreciate knowing the history inherently tied to a bottle of Charlemagne. Perhaps you find pleasure in waiting a decade to open a bottle from your cellar and pair it with a special event. Maybe you love to cook and set out on a journey to craft a perfect dish to partner with a bottle of wine. Or maybe you just like to open a bottle of grand cru white Burgundy and enjoy the moment, escape for a little while, and simply feel relaxed. There is no wrong answer if it brings you pleasure.

The Magnificence of Youthful White Burgundy

As I write this, I have a glass of 2022 Domaine Bonneau du Martray Charlemagne Grand Cru in my glass, and yes – I am enjoying every moment of it. I know what some of you are already thinking: "That is way too young to enjoy a grand cru that easily has two decades of life or more ahead of it!"

You are not wrong. The bright acidity, complex layers of orchard fruit, minerality, and overall balance gives this wine the potential to age unlike any other white wine in the world. And yet, it still brings enormous pleasure in its youth, especially for those who appreciate the vibrancy and primary fruit of a young white Burgundy.

Some vignerons in Burgundy (and many other wine regions in the world) like to claim that their wines need time to become truly great. Perhaps this is true of highly tannic red wines, like Bordeaux or Barolo. But I have always disagreed with this concept. You cannot make gold from aluminum. The "right stuff" must be there from the beginning, and the longest-lived wines of the world are often knockouts just a few years after release. The key is knowing what to look for, and how to both objectively and subjectively evaluate the lifespan of a wine. For Charlemagne, that's balance, exceptional quality, and ultimately, something compelling yet intangible, like beauty. That's the logical answer, at least.

But there is a much more romantic answer, too, perhaps inspired by the character Maya in the film *Sideways*: I want to know a wine for its entire life.

I want to experience its highs and lows, its wins and its losses. I want to cherish it during the years when it is just discovering itself, when it perhaps becomes shy and bit reclusive. I want to beam with pride when it bursts out of its shell, confident, radiant, turning heads with every sip! I want to feel nostalgia and melancholy when its wrinkles are deep, and its eyes are tired. I will sit quietly with a wine when it starts to fade, lamenting its final breath. In those moments, the wine and I can think back on its prime together. We can reminisce about the moments when it showed so much hope but did not yet have the wisdom showcase its full potential. If you think about it, experiencing a truly great, age-worthy wine from barrel to burial is a rare privilege. Some truly extraordinary wines have the potential to outlive us all, and the hands who crafted them are unlikely to see their life in full.

It therefore feels like a gift to appreciate Charlemagne Grand Cru at every stage, even in its uncertain, sometimes wobbly first steps. If we are lucky, we get to see it finally soar.

Life is too short to wait for a wine to be perfect. Let's raise a glass for the beauty of today, every day.

Cellar Notes: Bonneau du Martray from 1987 to Present

This year, I have added to the vintage list published last year so that you have a comprehensive overview of how Bonneau du Martray is tasting back to 1987.

Date Tasted	Vintage	Style	Drinking Window
December 2024	**1987**	Caramel & almonds on the nose. Creamy, softer palate leading into a vibrant, fresh finish.	Drink Now
February 2025	**1989**	Perfect pale lemon (deceivingly youthful), vibrant crème brûlée, lemon curd, extraordinary texture & length.	Drink Now + 5 Years
March 2025	**1991**	Brown butter & hazelnut amidst ripe orchard fruit. Satiny palate & beautiful lift of acidity.	Drink Now
November 2025	**1993**	Saline and fresh orchard fruit. Very focused & linear up front with a lovely, rich mid-palate.	Drink Now
January 2026	**1994**	Deceivingly youthful on the nose. Bright citrus and ripe peach with honeyed undertones. Soft, silky, and perfectly mature.	Drink Now
January 2026	**1998**	Hazelnut and almond on the nose. Sill some bright fruit character, but savory, earth, hints of nut beginning to dominate. Mature and ready to be enjoyed.	Drink Now
September 2025	**1999**	Finesse meets power. Light touches of almond, rich mid-palate loaded with stone fruits & subtle spices, and a long finish.	Drink Now
January 2026	**2001**	Surprisingly youthful on the nose. Fresh, citrus, orchard fruit. Light notes of honey. Satin on the palate, with pops of flinty minerality. Gorgeous right now and over the next several years.	Drink Now + 3 Years
December 2025	**2002**	Excellent showing for multiple bottles. Bright, aromatic, and lifted on the nose. Vibrant acidity amidst a richly textured, slightly honeyed palate.	Drink Now
January 2026	**2005**	Just starting to mature and show a touch of its age. Honey, white flowers, lemon curd. Still such fresh acidity. Lovely now and over the next several years.	Drink Now + 3 Years
November 2024	**2006**	Lifted and fresh aromatics of baked stone fruits, pie crust, and lemon curd. A lovely backbone of minerality and acidity.	Drink Now + 5 Years
January 2026	**2007**	Elegant and refined. Loads of lemon curd and white flowers alongside slightly underripe peach. Bright acidity and satin mouthfeel.	Drink Now + 8 Years
December 2025	**2009**	Several bottles offered a consistent, youthful feel. Pale lemon, bright acidity, yet a softening palate that perfectly integrates fruit, mineral, and oak. Silky, with lemon zest, key lime pie, and light floral notes.	Drink Now + 10 Years
December 2025	**2011**	Bright and alluring out of the gate, with hints of candied lemon, orange blossom, and touches of caramel. Light on its feet and so approachable.	Drink Now

August 2025	**2012**	Broad and appealing on the palate. Slightly lower feeling of acidity than 2011 or 2013 with marzipan, orchard fruit, and honey.	Drink Now
November 2025	**2013**	Focused and streamlined palate. Lovely almost honeyed aromatics but still so vibrant and floral.	Drink Now + 5 Years
February 2026	**2014**	Extraordinary. Focused yet still dense with plenty of texture, alluring orchard fruit amidst flinty minerality. A long finish, such complexity – this is a bottle that will improve over the next two decades.	Drink Now + 15+ Years
January 2026	**2015**	Ample stone fruit, white floral notes, and lemon curd. Lovely density on the mid-palate coupled with fresh and lifted acidity. A standout for the vintage because it can age, although it is stunning right now.	Drink Now + 15+ Years
October 2025	**2016**	Still so refined after 10 years. Fresh and focused, and slightly more closed that 2015, 2017, and 2018. A long life ahead.	Drink Now or Hold + 15 Years
March 2025	**2017**	Bright, vibrant, gorgeous stone fruit on the nose leading into a satin palate, long finish, and brilliant acidity. A long life ahead of this beauty.	Drink Now + 15+ Years
January 2026	**2018**	Consistently a crowd favorite this year. Youthful yet so approachable with orchard fruit, white floral notes. A broad attack on the front that focuses on the finish. Exceptional now and over the next 15+ years.	Drink Now + 15+ Years
November 2025	**2019**	Beautiful, bright florals and white peach on the nose. Still very young, with a charming, fleshy mid-palate and a tense, nervy finish.	Drink Now + 15+ Years
January 2026	**2020**	All of the elements of the 2019 but turned up – vibrant, fruit-driven, yet still balanced perfectly by a flinty minerality.	Drink Now + 15+ Years
January 2026	**2021**	Almost tropical on the nose and laser-focused on the palate. Acid-driven and pure, with cool citrus notes on the palate. A triumph in a difficult year.	Drink Now + 10+ Years
March 2026	**2022**	Extraordinary depth – ripe orchard fruit, fresh lemon zest, and flinty mineral notes. Subtle vanilla and a lovely, satin texture. Impressive now but will age for decades.	Drink Now + 20+ Years

Highlights from Previous Collector's Guides

A New Sibling: Bâtard-Montrachet Grand Cru

We are excited to share that Domaine Bonneau du Martray has added a third grand cru to the family: Bâtard-Montrachet. The acquisition of 0.24 hectares of land (0.17 planted) in this revered, southern vineyard came about in 2023, and the 2023 vintage will be released in fall 2026. As you can imagine, quantities will be extraordinarily tiny. Nonetheless, we cannot wait to share these bottles with you next year. In anticipation, I wanted to give a little more context to Bâtard-Montrachet, what makes it so very special, and how it, alongside Charlemagne Grand Cru, adds to the greater story of the finest chardonnay in the world.

Bâtard-Montrachet covers nearly 12 hectares of land in the southern portion of the Côte de Beaune. It is situated below Montrachet Grand Cru, and like Montrachet, it straddles the two villages Puligny and Chassagne-Montrachet. Its slope is not nearly as steep as the Hill of Corton, sitting at roughly 250 meters of elevation versus some 330 meters of elevation at the very top of the hill. Its soils range from Ladoix limestone in the upper portions of the grand cru, while lower down in the vineyard, the soil is made up of more silt and clay. For more detail about all the white grands crus, head to the section titled 'White Grands Crus in Context' at the end of this guide.

Paramount to understanding Bâtard-Montrachet is understanding its unique style. What Bonneau du Martray's Charlemagne Grand Cru offers in finesse, elegance, and freshness, Bâtard-Montrachet offers in density and power. Logically, this makes sense with its lower altitudes and more southern location in Burgundy. From a wine drinker's perspective, these two grands crus are siblings – we love one no more or less than the other, but we find their beauties distinct. In some moments or with some cuisine, I yearn for the opulence of Bâtard-Montrachet. In others, I crave purity, power, and elegance combined. Both Bâtard-Montrachet and Charlemagne have the potential to produce wines that can age for decades, but in certain vintages, they can each be enjoyed in their youth. Luckily, there is no wrong answer.

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 bottle 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
Chablis (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.
Le Musigny	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
Corton-Charlemagne	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
Chevalier-Montrachet	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
Le Montrachet	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
Bâtard-Montrachet	More clay than Montrachet; deeper, richer soils with brown limestone, more gravel	Southeast exposure; 240-250m altitude	Slightly fatter styles than Montrachet or Chevalier
Bienvenues- Bâtard-Montrachet	More clay than Montrachet; deeper, richer soils, more gravel	Southeast exposure; 240-250m altitude	Fuller and less structured than Chevalier; often honeyed and floral
Criots- Bâtard-Montrachet	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 nervy 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.

Learn More about Burgundy: A Resource Page

So many of you have enjoyed the educational videos and collector content over the years and have asked for books and resources to learn more about Burgundy. In addition to the resources we create for you at Karolus Wine Imports, below is a list of excellent options for learning more!

BOOKS

Inside Burgundy: The Vineyards, the Wine, and the People by Jasper Morris MW

The Original Grands Crus of Burgundy by Charles Curtis MW

The 100 Burgundy: Exceptional Wines to Build a Dream Cellar by Jeannie Cho Lee MW

The Wines of Burgundy by Clive Coates MW

My Favorite Burgundies by Clive Coates MW

Grand Cru: The Great Wines of Burgundy through the Perspective of its Finest Vineyards by Remington Norman

EDUCATION SERIES

Chasing Burgundy with Mary Margaret McCamic MW

MAPS & GEOGRAPHY FOCUS

The World Atlas of Wine by Hugh Johnson and Jancis Robinson MW

Collection Pierre Poupon

The Climats and Lieux-Dits of the Great Vineyards of Burgundy by Marie-Hélène Landrieu-Lussigny and Sylvain Pitiot (in French)

RESOURCES FROM KAROLUS WINE IMPORTS

Past Collector's Guides

Tasting Videos

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