

KAROLUS  
WINE IMPORTS

# Collector's Guide 2022: The Library Release



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Mapping was extracted from books *Les Vins de Bourgogne & The Wines of Burgundy* (Collection Pierre Poupon - [www.collection-pierre Poupon.com](http://www.collection-pierre Poupon.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 fourth 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 is particularly robust in library vintage reflections, as we are offering exclusive selections from the library while we patiently wait for the 2020 vintage to rest in our estate cellars for one more year. We hope that you use this guide to help you navigate your purchases in 2022 as we release an exclusive offering of library vintages of Corton-Charlemagne.

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 signature is written in a cursive, flowing style.

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)

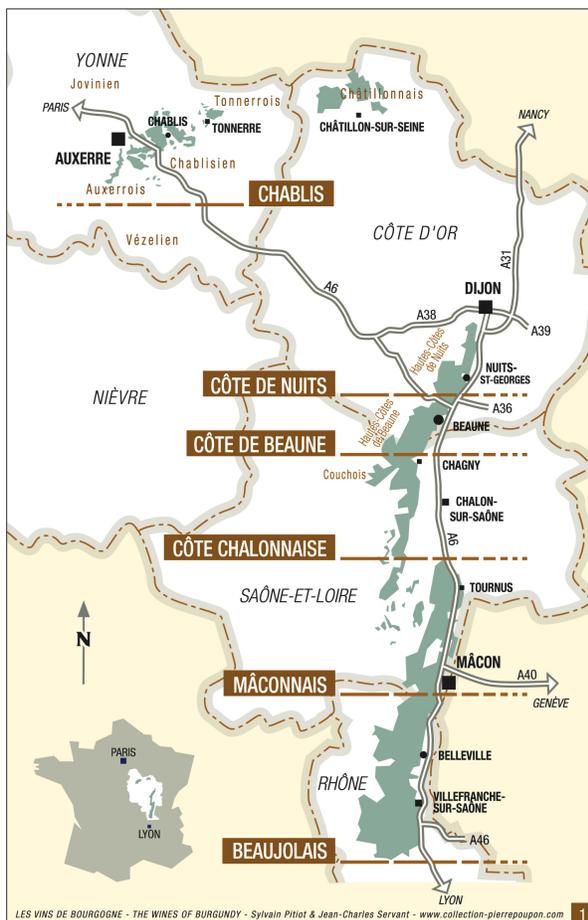
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# An Introduction to Burgundy

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

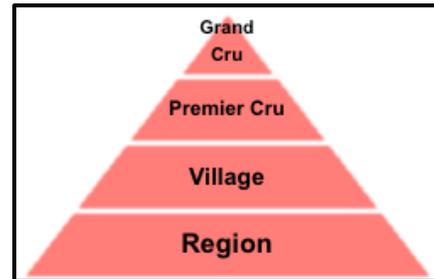
Chardonnay (~50%), pinot noir (~40%), aligoté, gamay & other minor varieties (~10%)

### 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.

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

## About Our Library Exclusive Release

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### *Perfect for Drinking Now*

This year, we release vintages ready for drinking right this moment. Our selections from 1993, 1998, and 1999 provide the perfect snapshot of mature great white Burgundy in the 1990s, while our 2011 vintage offers a developing yet still vibrant Corton-Charlemagne. These selections are special and rare, and we offer them as we wait for our most current vintage, 2020, to be ready for release next year. All bottles offered to Karolus members have been checked at the estate in France for proper evolution, soundness, and vintage typicity. We hope you enjoy!

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## Vintages at a Glance



### **1993**

Precision and length combine seamlessly in the 1993 vintage. A bottle that is mature yet still quite alive, notes of saline, almond skin, candied lemon, and hints of hazelnut dance together on the palate.

### **1998**

The 1998 vintage is perfect to enjoy now with its breadth and depth on the palate. Pear, citrus, and marzipan combine together with fresh acidity in a classic expression of the 1998 vintage.

### **1999**

Refined yet robust, the 1999 vintage exudes Meyer lemon and ripe stone fruit. Vibrant acidity coupled with a satin texture makes this an exciting vintage to open now and enjoy.

### **2011**

The 2011 vintage is drinking perfectly now, with delicate floral and citrus aromatics, vibrant acidity, and a beautiful satin texture on the palate. Beloved within the wine industry for its natural approachability young, the 2011 has proven that it can also gain elegance and finesse after over a decade in bottle.

## Then and Now: 1990s in Burgundy

*It's a fascinating process, this life of a wine. When young, Bonneau du Martray Corton-Charlemagne displays stone fruits and lemon curd; there is a tension and purity to these wines that is both delicious and exciting. As Bonneau du Martray ages, those fruits become softer, sometimes honeyed, and the texture and feel of the wine becomes more satin-like and integrated. After decades in bottle, Bonneau du Martray's Corton-Charlemagne increases in depth and layers of flavor, revealing a wine that can offer hazelnut, caramelized notes reminiscent of crème brûlée, and marzipan. With time, the primary, fresh fruits become more baked – much like when you poach a beautiful, fresh pear – and evolve into a mature, sophisticated and expressive wine.*

The 1990s, like all decades in Burgundy, experienced significant vintage variation. Temperatures and weather events can affect the style and quality of a harvest, but this is one of the beauties of drinking great Burgundy: it is consistently a region through which we can truly see vintage. Chardonnay and Pinot Noir both have the uncanny ability to reveal a particular year's story, and we love reaping the benefits of those stories that are particularly compelling.

By all accounts, there were stunning vintages for great white Burgundy in the 1990s, including 1990 itself, 1996, and 1999. Indeed, the great Grands Crus all produced wines with some of the most exciting potential. Vintages like 1991, 1993, and 1994 received less glowing reviews at the time, yet the best wines from the best producers have stood the test of time: 1991, 1993, and 1994 Bonneau du Martray have both shown beautifully over the past decade, proving that challenging vintages do not always equate to challenging wines.

Stylistically there are interesting parallels in acidity and freshness with breadth and depth on the palate – 1998 for example, caused some concern for longevity as acidities were lower than typically desired. And yet, the 1998s from Bonneau du Martray have aged incredibly well, offering so much vibrancy amidst fleshy mid-palates. This rings true of the 1999 as well. Alternatively, the 1993 has shown consistent precision with acidity like a razor's edge, only now its mature elements (caramel, marzipan, and honey) provide the perfect counterbalance. This is why you should drink this bottle now while it is unquestionably at its peak of tertiary beauty.

What has unfortunately overshadowed the beauty of some of the later vintages of the 1990s has been bottle variation and in some cases, certain bottlings propensity to prematurely develop, leaving some level of uncertainty for collectors and wine lovers. In order to mitigate any concern and ensure that the wines on offer reflect sound, perfectly aged examples of their vintage, Bonneau du Martray checks each bottle prior to leaving the estate for any current releases. This means that the gorgeous expressions of 1993, 1998, and 1999 that we share with you now reflect bottles in exceptional condition, directly from the estate.

## A Closer Look at the 2011 Vintage

The 2011 vintage could be described as a quest for balance, but this is generally the case with any vintage in Burgundy. That said, pick times were rather crucial, and for many, it was an early harvest. The best wines of the vintage manage to navigate soft, gentle fruit components with lively, vibrant acidity. Bonneau du Martray's Corton-Charlemagne is a standout in the vintage, offering vibrancy, elegance, and purity.

What I love the most about the 2011 vintage is how it has the ability to speak to a wide range of drinkers, and how it truly always has been able to bridge the gap between those who love Chardonnay from a variety of places all over the world.

When it was younger, the 2011 Bonneau du Martray brought immediate appeal. For several years, it went a bit quiet, showing elements of flinty minerality, citrus, and subtle floral components along with zesty acidity. Now, over a decade later, light honey notes are beginning to emerge that marry perfectly with the candied citrus and stone fruit elements.

In many ways, I have always viewed the 2011 as an “underdog” – early flowering indicated an early harvest, yet during the growing season, there were spells of heat and hail that made the vintage slightly unpredictable. What’s more, the 2011 vintage followed the revered 2009 and 2010, two very hard acts to follow. And yet – whether I have enjoyed a bottle of Bonneau du Martray’s Corton-Charlemagne on a restaurant list, opened it at home with friends, or tasted it at the estate – it has always struck me with a unique refinement and sophistication that draws me in with each sip. I would choose this bottle for any occasion: with devoted Burgundy-lovers, California converts, new wine drinkers, or those who can recite white Burgundy vintages back decades. It truly is a wine for all of us, now and over the next decade.



# Domaine Bonneau du Martray at a Glance

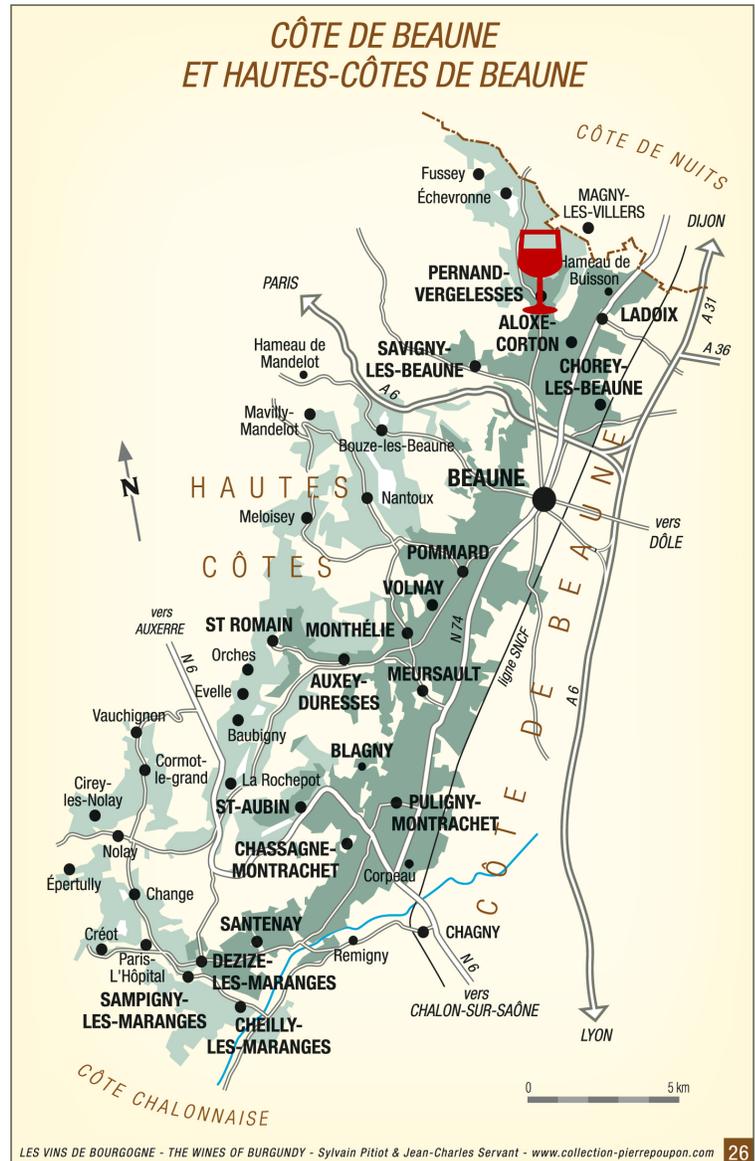
## HISTORY

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.





# Grands Crus Corton-Charlemagne & Corton

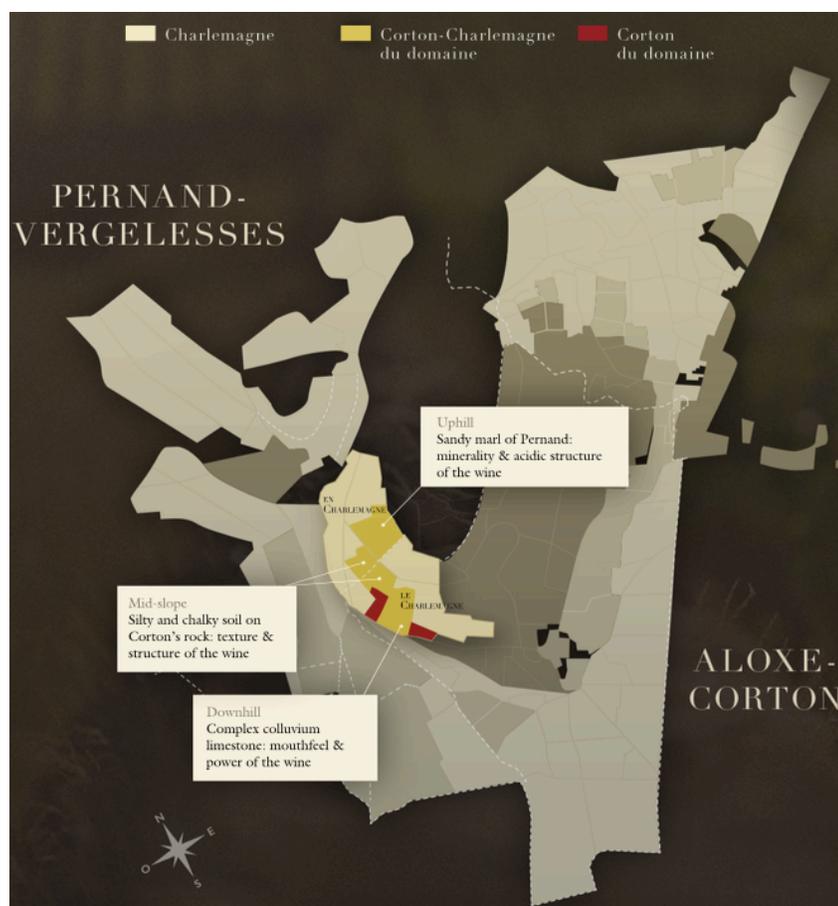
## CORTON-CHARLEMAGNE

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.



## 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.

## *Highlights from Previous Collector's Guides*

### When to Drink Corton-Charlemagne

If there's one question I hear frequently, it's "When should I drink my wine?"

There seems to be a little bit of mystery – scratch that, a lot of mystery – surrounding when the best time to consume top quality, age-worthy wines, whether white or red. It makes sense. These wines are prized, and therefore lend themselves to special occasions, proper drinking windows, and full appreciation. At the same time, even the great wines of the world should not require wine lovers to find the perfect moment to drink them. No such moment exists; pleasure is a moving target that can be achieved at many times in a truly great wine's life.

It is important to remember that very few wines actually have the potential to improve over time. Note the key word in that sentence is **improve**. Just because a wine can sit and hold in a bottle does not mean it will be inherently better years down the road. And, just because a wine has the potential to get better over time does not mean that you have to wait to drink it. The most important thing about drinking wine, no matter its cost, is to drink it when you like it. Ultimately, it comes down to a matter of taste and style preference.

Top Grands Crus producers like Bonneau du Martray craft wines that are lovely right out of the gate. They exude perfume, fresh stone fruits, citrus, and chalky minerality. They often showcase more overt notes of oak, like vanilla, that has not fully integrated with the wine. For some, this is the right time to enjoy because they prefer vibrant, primary-fruit driven styles of wine. I opened a bottle of 2017 Bonneau du Martray Corton-Charlemagne with a fellow Master of Wine less than a month ago, and neither of us felt one bit ashamed. Young though it was, the wine was incredible. It felt like satin across our tongues, and we adored its fresh, primary fruit aromas.



Ten years from now, that 2017 will taste quite different, though it will still bring immense pleasure. The oak will dance amidst the fruit, presenting as a more rounded, layered version of its younger self. The satin-like mouthfeel will likely display hints of honey and feel even softer and fleshier. The acidity will still be focused and fresh, refreshing the palate. It will be the perfect wine to drink with roasted chicken and winter vegetables. Or to take to a ten year wedding anniversary at your favorite restaurant.

Twenty years from now, the 2017 will be different still than its younger self, offering marzipan pastry, honeycomb, and possibly almond skin. Citrus and caramel apple may nestle in the background alongside baking spices. A backbone of acidity will surely carry the wine, making it still feel alive although it has become something beyond what it once was. It will be a perfect wine to drink on a child's twenty-first birthday, or to pair with lobster risotto.

When you drink a great wine depends more on you than the wine, because truly great wine can offer so much at every stage of its life. It can reward the patient or the indulgent, and inspire us with every chapter of its life.

Again, I am asked, "When should I drink Bonneau du Martray's Corton-Charlemagne?"

The answer is quite simple. Whenever you like it best.

## 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 very 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.

