

Collector's Guide 2021

KAROLUS
WINE IMPORTS

BONNEAU DOMAINE
DU MARTRAY



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Welcome

To all of our wonderful members:

It is my privilege to write the third 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 includes a general introduction consistent with previous years as well as new articles of interest, including an interview with Fabien Esthor, who has been the vineyard manager at Bonneau du Martray since 2003. We hope that you use this guide to help you navigate your purchases in 2021 when we release the incredible 2019 vintage of Bonneau du Martray alongside the perfectly aged 2006 library vintage of Corton-Charlemagne.

Though all of the content has originated by Karolus Wine Imports via my personal experiences and communications 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,



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

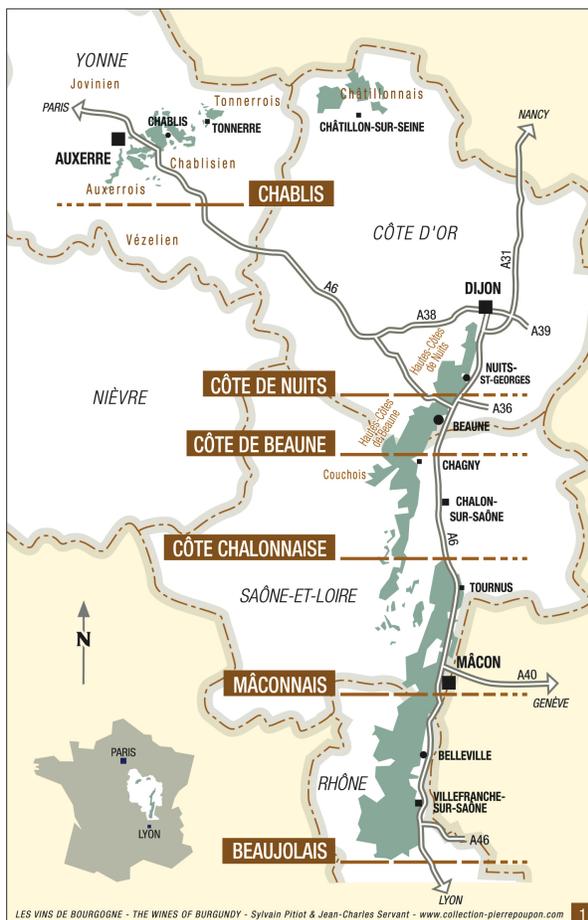
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An Introduction to Burgundy

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

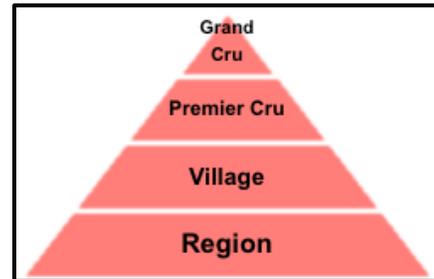
Chardonnay (~50%), pinot noir (~40%), aligoté, gamay & other minor varieties (~10%)

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)

Current Release: 2019 Vintage

Age Worthy & Extraordinary

In 2019, near perfect growing conditions produced beautifully balanced fruit. The wines offer a combination of power and finesse, and are defined by a gorgeous tension of acid and fruit, ensuring a long, beautiful life ahead.

Growing Season

Like 2018, the 2019 vintage was in part defined by ample sunlight and a warm summer. August brought sunshine without being too warm, leading to a beautiful harvest with very healthy and balanced chardonnay and pinot noir grapes.

Vineyard manager Fabien Esthor said about 2019: “Quality is outstanding with a perfect balance. There is a lot of energy, a lot of light, and it is a very harmonious vintage.”

Wine Styles



2019 Bonneau du Martray Corton-Charlemagne Grand Cru

Elegant and refined, with plenty of power while maintaining perfectly tense acidity. Meyer lemon, white peach, and floral notes dance on the nose. A vintage with the finesse of 2014 and the purity of 2016. Absolutely gorgeous.



2019 Bonneau du Martray Corton Grand Cru

A firmly structured and beautifully aromatic expression of pinot noir. Hints of raspberry and black cherry alongside enticing savory notes. Fine-grained tannins and fresh acid ensure decades of life ahead.

Library Vintage Offering: 2006

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.

2006 Vintage

This year, we are thrilled to release the highly-applauded 2006 vintage of Corton-Charlemagne. It was chosen for its extraordinary drinking window – now – or for those who like a bit more maturity, now and over the next five years.

In 2006, September weather led to near perfect maturity while retaining fresh acidity. Whites from the vintage were particularly pretty and aromatic right from the beginning, and these subtle floral and citrus notes have rounded out over time, offering a bit more stone fruit and depth on the palate.

Today, the 2006 Corton-Charlemagne shows captivating depth and breadth on the palate while still being perfectly balanced by bright acidity. There is a particular beauty to the nose, as it dances between a young and developing expression of this Grand Cru. There are simultaneously hints of stone, Meyer lemon, and light almond skin notes. Texturally, the mid-palate is silken and broad, leading into a long and satisfying finish. I enjoy this bottle on its own after a long day, allowing it to open up over several hours. When I drink it with food, I reach for seared a variety of seafood, like salmon or roasted halibut, but it would pair beautifully with a roasted chicken and winter vegetables. There is no wrong when it comes to this exquisite bottle that has been perfectly aged over the past 15 years, waiting for its best time to show off in your glass!

Domaine Bonneau du Martray at a Glance

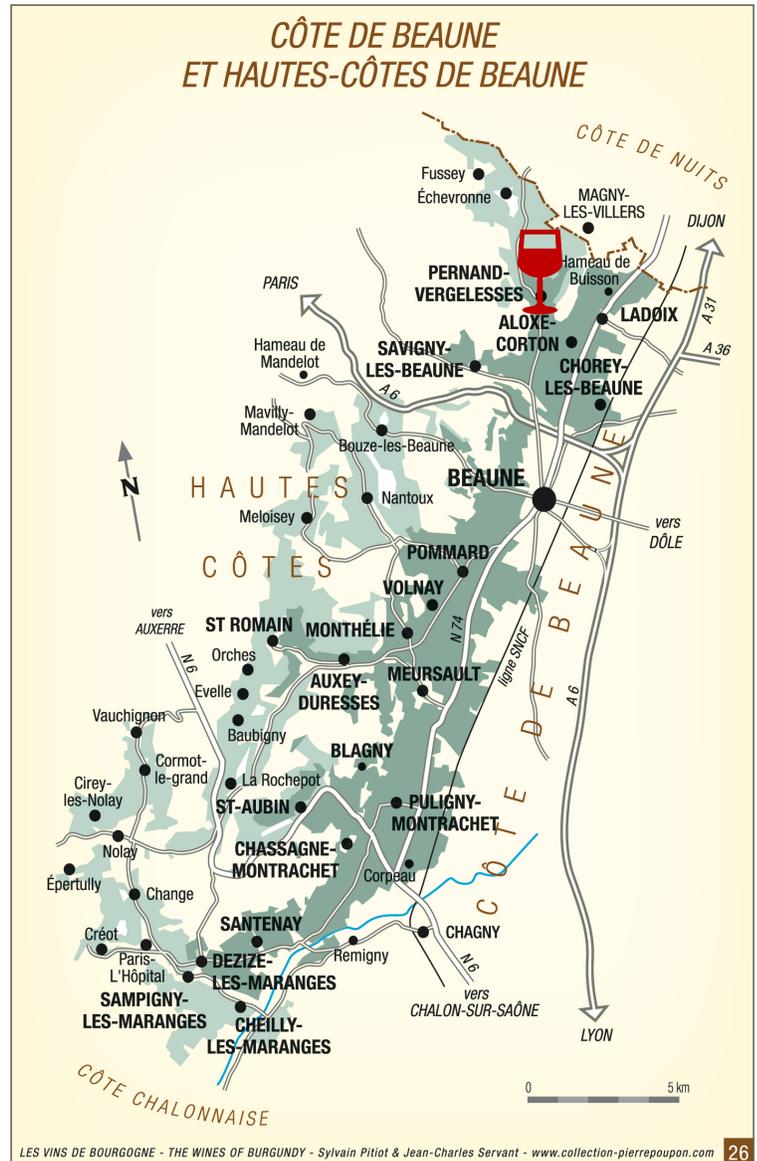
HISTORY

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.

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.



LES VINS DE BOURGOGNE - THE WINES OF BURGUNDY - Sylvain Pitiot & Jean-Charles Servant - www.collection-pierrepoupon.com 26

Grands Crus Corton-Charlemagne & Corton

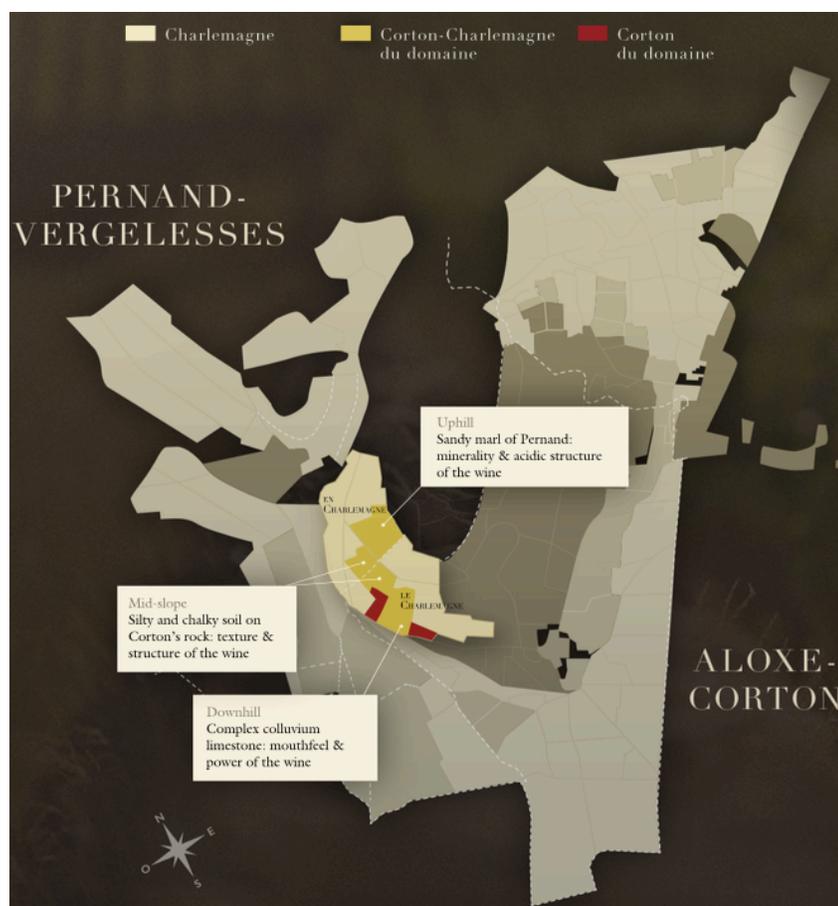
CORTON-CHARLEMAGNE

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 1.5 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.



Interview with the Vineyard Manager: Fabien Esthor

Fabien Esthor has been farming the vines of Domaine Bonneau du Martray since 2003. A skilled skier, Fabien has the perfect skill set to navigate the steep slopes of Corton-Charlemagne. He is a champion of biodynamic viticulture; walking the vines with him is an expert lesson in best farming practices, soil health, canopy management, and vine metabolism.



How did you become interested in viticulture?

I have a family estate in Santenay. So, viticulture is a part of my life. When I was a child, during holidays, I went into the vineyards with my grandfather and later with my uncle. It was very normal for me. Much later, I realized that viticulture represents all that I'm looking for in my professional life: to work with nature, try to understand the plants but also the soils and geology.

How long have you been at Bonneau du Martray?

I arrived at Bonneau du Martray on March 3, 2003. Three, three, three; a very nice balance isn't it?

What elements of biodynamics most interest you, and which do you think have the most beneficial effects on the vines?

Biodynamics reveals the invisible! If I use the right preparation at the right time I can connect some forces from environment (near or far) with the vine or the soil. Then, you can observe the reaction of the vine or soil, sometimes, only a few minutes later. This relationship between the elements and forces is very interesting. All elements of biodynamics are important, and it is impossible to separate them. It is all a question of balance. But, for example, at the beginning of our biodynamic test, the first spraying of 500P improved a lot the life of the soil. This is enormously crucial for the future.

What new things are you trying in the vineyard?

In 2019, we started a long term homeopathy test that it is objective to have more tools to improve the balance and the resistance of the vine. And my dream is to stop using copper and sulfur even if, today, doses are very, very low here. Also, since 2018, we have compared 9 different rootstocks to determine the best combination regarding drought and warmth.

White Burgundy: A Love Affair

By Mary Margaret McCamic, Master of Wine

My love affair with white burgundy began with a bottle of J.L. Chavy Puligny-Montrachet 1er Cru 'Folatières.' It was not a life-changing in the conventional sense, but it opened my eyes to a category of quality that I had never known before. Some fourteen years later, I can now compare that taste to some of the world's greatest white wines, including some of my favorite Grands Crus – Corton-Charlemagne, Le Montrachet and its more delicate sister, Chevalier-Montrachet – to name a few. I admit: there was a spark from the beginning.

Like any great love affair, there are ups and downs. I have opened bottles that have matured prematurely, offering little more than flat nutty notes and next to nothing on the mid-palate. There are vineyards that I adore, but in challenging vintages, have produced wines lacking in elegance or texture. There are bottles that cost far more than they should for the quality that they ultimately deliver.

And yet: I keep coming back for more because the rewards consistently outweigh the risks. The highs are as high as they can be.

Take for instance a bottle of 2014 Etienne Sauzet Chevalier-Montrachet opened with a friend some time ago; it served as the perfect backdrop to conversations about life, the future, and friendship with its purity, lifted floral notes, and long, beautiful finish. From a distance, I celebrated a bottle of 1987 Bonneau du Martray Corton-Charlemagne with a client whose daughter who was born in that vintage; I smiled on the phone as he waxed poetic about its honeycomb nose, perfect balance, and long length.

When white burgundy is at its best, it has the capacity to combine texture, length, acidity, and complex layers of fruit so seamlessly that it can feel like satin on your palate. The best bottles are almost ethereal – the taste alone can transport us to the land from which the grapes were grown in Burgundy. Perhaps what makes Grand Cru white burgundy even more exciting is its rarity. For wines like Bonneau du Martray to be able to communicate with us through our senses in such a powerful way is uncommon, as is their ability to stand the test of time for decades.

Bonneau du Martray's Corton-Charlemagne and its fellow Grands Crus are wines that bring pleasure, excitement, and yes – that special spark. May the flame keep on burning brighter every year!

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
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 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.

