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HOME OF
Bonneau du Martray

Bâtard-Montrachet Collector's Guide

The Inaugural Release



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

Welcome

Dear Members:

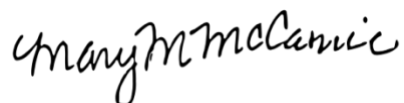
I am thrilled to write the first guide to Bâtard-Montrachet for members of the Bonneau du Martray mailing list through Karolus Wine Imports. In addition to this concise guide, members also have access to our [Spring Collector's Guide](#), which covers the vintage holistically along with the two flagship grands crus Charlemagne and Corton. Within those pages, you will find detailed information about Burgundy as a whole, the history of Domaine Bonneau du Martray, and various other (hopefully) entertaining anecdotes related to the beauty of great white Burgundy.

This guide offers a fresh overview of the 2023 vintage specific to the first release of our Bâtard-Montrachet. In the pages that follow, you will find details about the grand cru, how its terroir differs from The Hill of Corton, how the team at Bonneau du Martray has adapted and progressed farming in our small parcel, as well as critical reception for the wine and comparative tasting notes.

Though all 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.

Let this guide be a gateway for you into Bâtard-Montrachet, both historically and as we turn the page to a new chapter of its legacy.

Cheers,

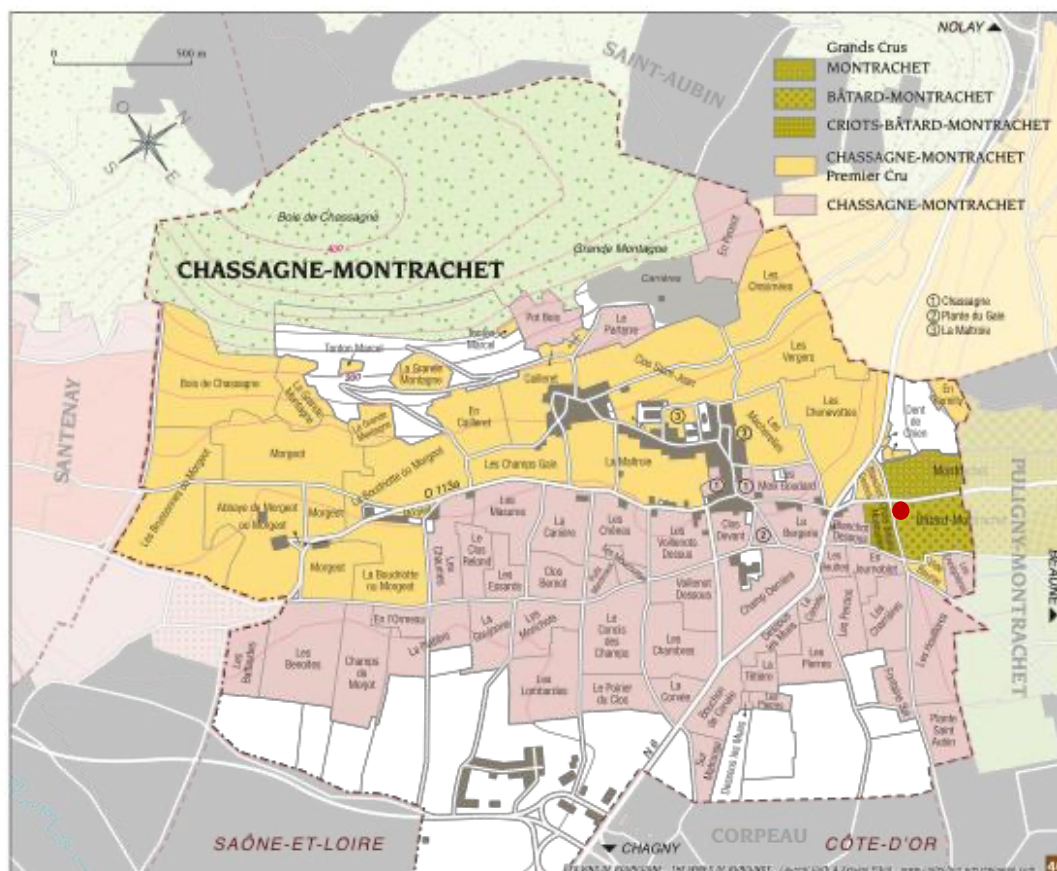
A handwritten signature in black ink that reads "Mary Margaret McCamic". The signature is written in a cursive, flowing style.

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

Bâtard-Montrachet: Our Third Grand Cru

In 2022, Domaine Bonneau du Martray had the opportunity to add a third grand cru to its already revered names atop the Hill of Corton: Charlemagne and Corton. Our Bâtard-Montrachet, a tiny 0.24 hectares of land (0.17 planted) in this highly coveted, southern vineyard allows us to expand our reach further south into Chassagne-Montrachet and explore the limits of quality in an entirely new vineyard. The Domaine took over farming in 2022, allowing us to improve the quality of the vines prior to harvesting our first vintage, 2023.

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, please see the section titled 'White Grands Crus in Context' at the end of this guide.



What's in a name? Bâtard, with its English translation to *bastard*, undoubtedly raises a few questions. Burgundian lore suggests that the Lord of Montrachet divided portions of his vineyard between two sons and so the vineyards were named. Bâtard-Montrachet was given to the son born out of wedlock, while Chevalier-Montrachet went to the legitimate son, who was also a knight. Storytelling aside, Françoise Dumas from the University of Burgundy suggested that the name 'bâtard' may have resulted because the region once grew both red and white grapes. Regardless of its origins, the name Bâtard-Montrachet remains one of the most sought after and beloved white wines in Burgundy.

Stylistically, the grands crus in the southern portion of the Côte de Beaune offer a great deal of power, finesse, and breadth. Bâtard-Montrachet, situated lower on the slope, often provides unctuous, rich, and complex layers of orchard fruit, lemon curd, and crushed stone.

Sources:

Gotti, L. (2023) The Grands Crus of Burgundy. Pollina.
Coates, C. (2008). The wines of Burgundy. University of California Press.

Transforming a Historic Terroir

Our inaugural vintage of Bâtard-Montrachet unifies the highest measures of quality in Burgundy: land, producer, and vintage.

One of the first things you learn about Burgundy as a wine student is that the land speaks louder than any other element: grape variety, producer, or vintage. In theory, the land defines the wine more than any other factor, or at least that's what introductory wine books will tell you. It is why the wines from Burgundy are labeled by the name of their origin, like Puligny-Montrachet, rather than grape variety. It is also why the name of the village or vineyard is the most prominent on the label. The concept of terroir defines the great wines of Burgundy.

Once you learn more, you soon realize that the producer matters just as much if not more than the place, vintage, or legal quality classification (village, premier cru, or grand cru). A grand cru from a mediocre producer can pale in comparison to a premier cru from one of the best.

The acquisition of a new grand cru by a Domaine with centuries of experience atop the Hill of Corton raises many questions in the wide world of Burgundy. For those who place their faith, first and foremost, in the revered terroir of Bâtard-Montrachet – it feels immediately exciting. Bâtard-Montrachet is one of the most coveted names in the world of white Burgundy. Its peers include a mere handful of grands crus that produce white wines. The land itself absolutely implies the highest quality.

For other wine lovers, particularly those who put their trust in the name of the producer, Domaine Bonneau du Martray offers a sense of implicit quality, aromatic appeal, and focus on the palate. Bonneau du Martray is not a name that is new – it carries forward centuries of experience making the finest wines atop the Hill of Corton, just a half hour's drive north of Chassagne-Montrachet. Attention to detail and the pursuit of excellence is not in question. Understanding the land and pushing it to the highest peaks of quality is the end goal.

Finally, the growing conditions of a vintage in Burgundy contributes to a wine's overall style and quality. Like 2022 before it, 2023 brought plenty of warmth, and ultimately, concentrated wines. Rain allowed for balance throughout the year. Interestingly, it was not as sunny as 2022, and the real sunshine of the vintage came about at the end of August, which accelerating ripening at the end of the season. Producers who were not careful ran into issues with acidity, but those with experience mitigated over ripeness and produced wines with vibrancy.

Wisdom becomes crucial for new terroirs. Luckily, Bonneau du Martray has had a few centuries to figure out Burgundy. With a range of *climats* at varying altitudes and soils atop the Hill of Corton, the team was equipped to farm and achieve excellence in Bâtard-Montrachet.

Paramount to wine quality is farming methodology that fits each individual site. A novice could look at the landscape of Corton-Charlemagne versus Bâtard-Montrachet and see immediate differences: the soil in Bâtard-Montrachet is much more clay dense, darker, and the terroir is flatter. Finding freshness and vibrancy in a grand cru known for being lush takes a keen eye and fine-tuned experience.

Under the leadership of our vineyard manager, Fabien Esthor, Bonneau du Martray has practiced and become certified biodynamic farming for over twenty years. Conversations in the vineyard with Fabien reveal a complex, nuanced understanding of how to best manage a site taking into consideration almost every element of its ecosystem. There is no silver bullet, even when practicing biodynamics. Each step must be tailored to an individual vineyard. Access to water and nutrients are essential for any farming approach, and a thorough understanding of the vines' ability to absorb both is critical to successful biodynamics.

Outside of applying specialized biodynamic practices to our parcel in Bâtard-Montrachet, Fabien adjusted how vines are pruned. He implemented a well-studied method called 'Poussard,' which he has used for over a decade in Corton-Charlemagne. The pruning method protects the grapevines' natural sap flow and balance by way of careful cuts that preserve and extra spur. Not only does it help prevent disease, but it allows vines to live longer, healthier lives. This leads to balanced canopies, maximized metabolism, and ultimately, higher quality grapes. Fabien began these techniques in 2022, a year before Bonneau du Martray's first harvest of Bâtard-Montrachet. The difference in the appearance in the vineyard is striking, and it will only continue to improve.

The resulting wine from our parcel of Bâtard-Montrachet is stunning, to say the least. More importantly, it translates an energy that is unlike any other expression within the historic grand cru. Bonneau du Martray's 2023 Bâtard-Montrachet transcends the vineyard's stylistic expectation of being round, rich, and full. Without abandoning its identity as Bâtard-Montrachet, it offers a sensual texture, density, and almost electric intensity reminiscent of its neighbors, Montrachet and Chevalier-Montrachet.

Our first release of Bâtard-Montrachet captures place, time, and artistry in the bottle unlike any other wine before it. And while land and vintage can speak volumes in a bottle of wine, there is nothing quite like a grand cru with Bonneau du Martray's touch – elegance, nerve, a silky texture and a long, lingering finish – all while being built for the ages. We cannot wait for you to experience our expression of Bâtard-Montrachet.

The 2023 Vintage in Burgundy

The 2023 growing season offered fresh rains in the spring and warm, steady temperatures throughout the summer and fall. While there was plenty of sunshine toward the end of the growing season, the wines from Domaine Bonneau du Martray remain balanced, with 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 Bâtard-Montrachet



The debut vintage of our Bâtard-Montrachet is stunning. It carries a thread of Bonneau du Martray's benchmark style on both the nose and palate – intense orchard fruit, white flowers, and lemon curd stand out on the nose, while the silky mouthfeel and nervy acidity shine on the palate. At the same time, it captures the density and regality of a more southern grand cru, expressing the broader style of Bâtard-Montrachet without sacrificing freshness. It is unquestionably one of the best expressions of its terroir in the vintage, and it will bring no end of pleasure to collectors and wine lovers alike over the next several decades.

According to William Kelley of the Wine Advocate who awarded the wine **97 points**:

"Wafting from the glass with notes of sweet orchard fruits, peach and orange oil mingled with toasted hazelnuts and baking spices, it's full-bodied, fleshy and satiny, with a glossy, almost unctuous attack, terrific mid-palate density and a long, expansive finish."

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
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 broader 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*.

Comparative Tasting of Bâtard-Montrachet

In July 2026, the team at Domaine Bonneau du Martray got together to taste a wonderful lineup of Bâtard-Montrachet. I've had the privilege of tasting many examples of this grand cru over the years, but I wanted to see how the 2019 and 2023 vintages tasted alongside the inaugural release of Bonneau du Martray's Bâtard-Montrachet. As a team, we also wanted to see how the phenomenal 2019 vintage of Bonneau du Martray's Charlemagne stood alongside its sister grand cru just 20 kilometers south.

Our tasting included three of the relevant and revered Bâtard-Montrachet producers: Domaine Leflaive, Pierre-Yves Colin-Morey, and Domaine Ramonet. We selected these bottles to explore how terroir expresses itself in the hands of



different craftsman, if you will. One of the things that makes Burgundy so compelling is that its wines – even from the same grape variety and vineyard – can produce different styles depending on a range of factors. Altitude, soil type, age of vines, farming techniques, and finally, cellar practices, can all affect a wine's quality and style. At this level, we knew the quality would be extraordinary across the board. Style is another story all together.

We tasted the wines blind, that is, without knowing the order in which they were poured in the glass. As a Master of Wine, I have a great deal of experience tasting wines in this type of setting. It is important to keep an open mind as you taste through, as a wine can evolve over a tasting period, offering more distinct aromatics, a more expressive palate. A wine with age can deteriorate over a short period of time in the glass. Luckily, all of these wines were young, and that was not a problem.

Wine one offered delicate notes of white flowers, hints of slightly underripe pear, and a light yet lifted perfume. On the palate, it was still tense and taught, but the orchard fruit elements had started to marry with the light vanilla oak notes. There was a satin-like feel to the wine, yet it still felt a bit closed. I considered the 2019 Bâtard-Montrachets from Domaine Leflaive and Domaine Ramonet for this wine.

Wine two seemed the most obvious of the lineup and I immediately thought it was Domaine Pierre-Yves Colin-Morey for its distinctive style. These white wines almost always a dichotomy in the glass: they are at once steely and focused with a lavish coating of oak that integrates over a long period of aging. Delicate yet firm, aromatic and youthful, this was clearly the 2023 Domaine Pierre-Yves Colin-Morey Bâtard-Montrachet.

Wine three showed the most age of the group, offering notes of baked pear and apple, sweet baking spices, and a soft, mouth-coating palate. There was still plenty of bright acidity giving the wine freshness, but it was clearly a wine with a little bit of age. This confirmed the 2019 Domaine Ramonet Bâtard-Montrachet for me on wine three.

By wine four, I started to wonder where Bonneau du Martray was in the lineup. Had I missed something about the first three wines? Would Bonneau du Martray's unique style leap from the glass? The minute I smelled and tasted wine four, I knew the answer was yes. There it was – the expressive, floral and orchard fruit perfume, vibrant white flowers, crushed limestone, and extraordinary salinity. Hints of vanilla danced in the background. This was Bonneau du Martray. Its softer edges made me believe it was the 2019 Charlemagne, but I needed to taste wine five to confirm.

Wine five confirmed my belief that wine four was Bonneau du Martray because there was clear connectivity between wine four and wine five. Both were vibrant and aromatic, both were structured with mouthwatering acidity, both satin-textured and complex. It's almost like looking at two paintings by Renoir. While different terroirs and grand cru vineyards, it is easy to see a thread of similarity between the two wines' quality and style. The fifth wine, clearly the 2023 Bonneau du Martray Bâtard-Montrachet, was more youthful than the 2019 Charlemagne, and not quite as pronounced aromatically. It still offered ample white florals, a bit more peach, lemon curd, and more distinct notes of sweet vanilla. While young, it offered so much pleasure right out of the gate.

The tasting itself was both delicious and educational. It allowed us to see two vintages marked by warmth, 2019 and 2023. It also allowed us to see four different expressions of Bâtard-Montrachet in the hands of some of the best producers in Burgundy. Perhaps the two most compelling takeaways were:

First, the Bonneau du Martray 2019 Charlemagne belonged in the lineup. In many ways, outshined several of the Bâtard-Montrachets from other producers.

Second, the Bonneau du Martray 2023 Bâtard-Montrachet excelled next to the best producers in the grand cru. It simultaneously captured the spirit of the Domaine without losing the reverence of a great Bâtard. To accomplish both in its very first year of existence is unquestionably extraordinary.

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