



KAROLUS
WINE IMPORTS

HOME OF
Bonneau du Martray

Collector's Guide 2025



Table of Contents

Welcome	2
About Karolus Wine Imports	3
An Introduction to Burgundy	4
Bonneau du Martray at a Glance	6
Grands Crus Corton-Charlemagne & Corton	8
The 2022 Vintage in Burgundy	10
What's in a Name? Charlemagne.....	11
White Burgundy: A Universal Language.....	12
History in a Bottle: Over 30 Years of Bonneau du Martray	13
Welcoming a Sibling: Bâtard-Montrachet Grand Cru.....	14

Highlights from Previous Collector's Guides:

Vintage Variation & Why it Matters	15
The White Grands Crus in Context.....	16
Diverse Soils & Microclimates of Bonneau du Martray.....	18
Learn More about Burgundy Resources.....	19

Mapping was extracted from books *Les Vins de Bourgogne* & *The Wines of Burgundy* (Collection Pierre Poupon - 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:

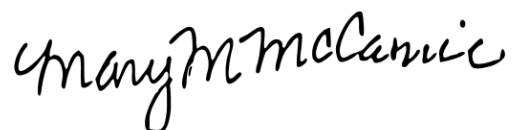
It is my privilege to write the seventh annual Collector's Guide for members of the Bonneau du Martray mailing list through Karolus Imports. Since writing the first guide, I have hoped that these pages will help you understand the wines you love even more by giving both general and unique insights into 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 opportunities.

This year's Collector's Guide focuses on the 2022 vintage of Domaine Bonneau du Martray in addition to several other pieces inspired by recent tastings and travel. Of particular note, I detail Bonneau du Martray back 30 years from a variety of tastings this year that allowed to truly evaluate just how well these wines are aging, and where we are going in the future.

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,

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, 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.

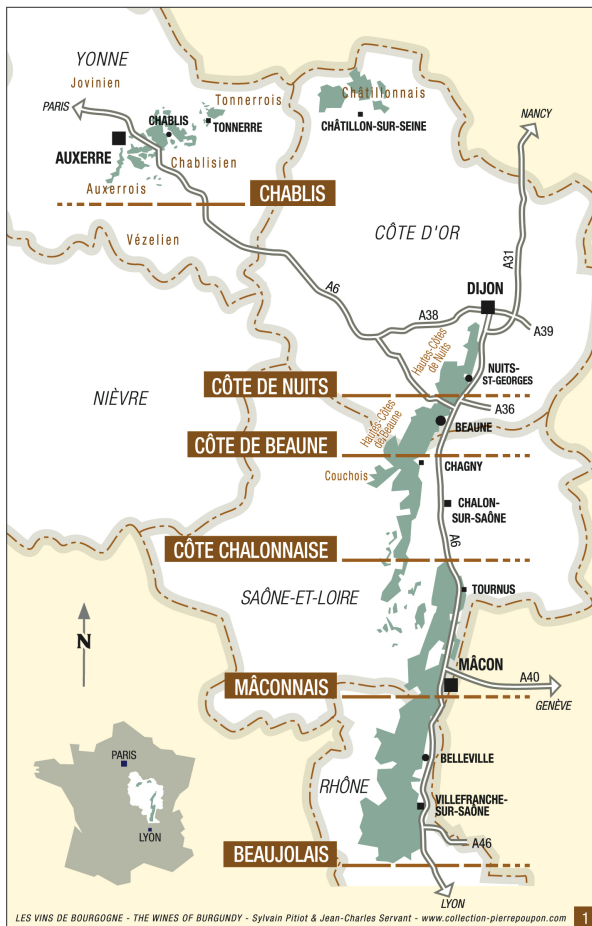
Contact Information:

Mary Margaret McCamic, Master of Wine
marymargaret@karoluswines.com
(707) 947-3007

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

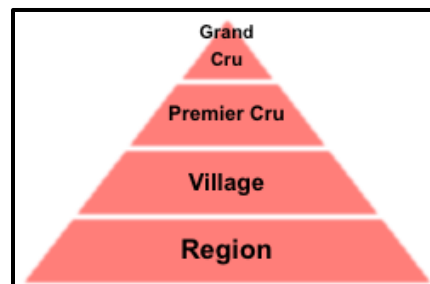
Chardonnay (~50%), pinot noir (~40%), aligoté, gamay & other minor varieties (~10%)

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

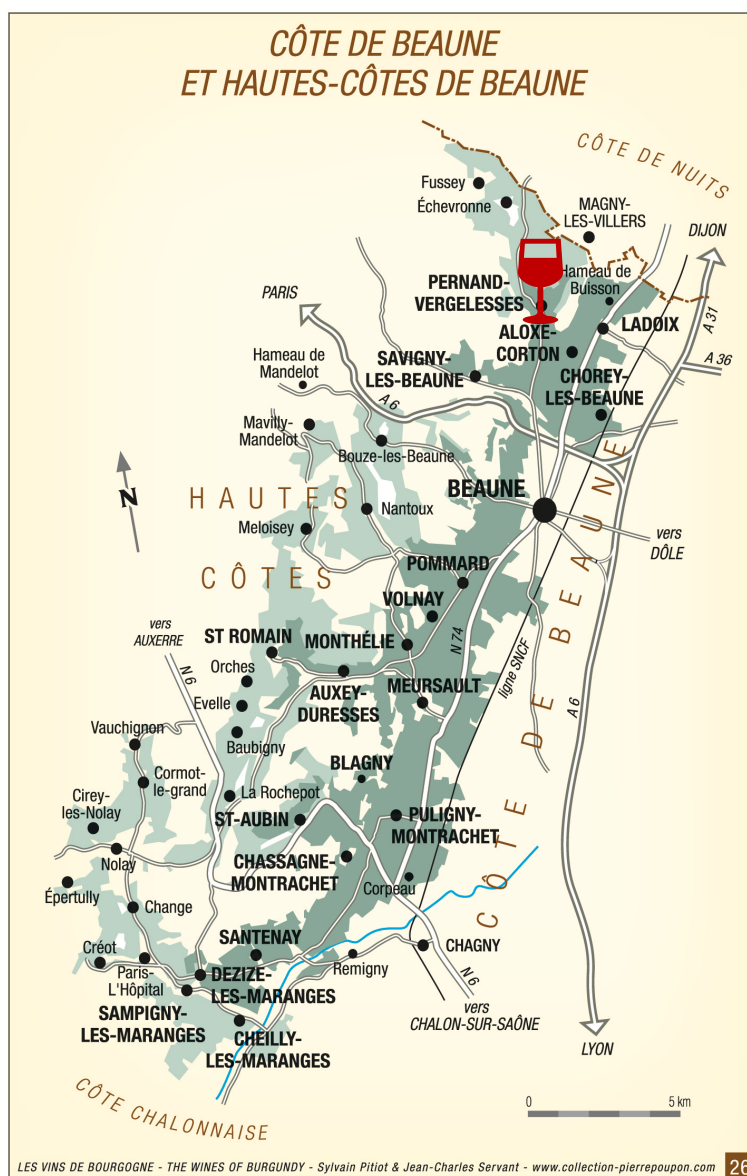
HISTORY

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

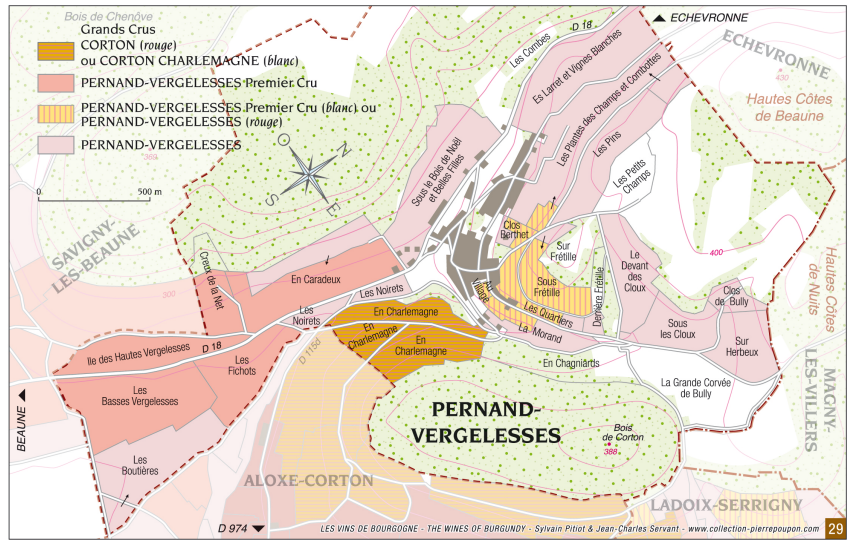
Within the grand scheme of Burgundy, Bonneau du Martray finds itself within the Côte d’Or, in the northern portion of the Côte de Beaune. More specifically, Bonneau du Martray’s estate sits in the sleepy village of Pernand-Vergelesses, which is roughly a ten-minute drive north from Beaune.

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



The 2022 Vintage in Burgundy

Vintage Snapshot

Defined by one of the sunniest years in recent memory, 2022 was balanced by well-timed rains that allowed the grapes to balance heat with fruit ripeness and freshness. Burgundy produced wines that are approachable in youth, but the best have decades ahead of them. This is a vintage that, for Bonneau du Martray, rivals 2019 and 2020 in terms of quality and longevity.

2022 Bonneau du Martray Charlemagne Grand Cru



A warm growing season with rain at just the right times, the 2022 vintage for Bonneau du Martray Charlemagne Grand Cru was superb. Vibrant and open in its youth, it is hard not to drink it now, but it will also age for decades to come.

According to William Kelley of the Wine Advocate who awarded the 2022 vintage 97 points, "the 2022 Corton-Charlemagne Grand Cru is showing brilliantly...full-bodied, satiny and seamless, it's deep and layered, with terrific mid-palate plenitude, lively acids and chalky structuring extract." He added, "This rivals the more incisive 2020 version as the finest wine from Bonneau du Martray in recent years."

2022 Bonneau du Martray Corton Grand Cru



The red Corton Grand Cru impresses us more with every passing vintage, and 2022 is no exception. Red cherry, violet, and baking spices dominate the nose. Fine-grained tannins and bright acidity give this vintage incredible aging potential while also offering immense pleasure as a young wine.

From William Kelley at the Wine Advocate, who gave the Corton 95 points: "Bonneau du Martray's 2022 Corton Grand Cru is medium to full-bodied, suave and lively, with refined tannins and a long, perfumed finish, it transcends what I would have thought possible for this bottling a decade ago."

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!

White Burgundy: A Universal Language

One of wine's greatest attributes is its ability to connect us. I have often said that wine, as a category, allows us to speak a universal language. Some wines, though, like great white Burgundy, translate more easily. And there is no question that some of us spend our lives seeking to become fluent in names like Montrachet, Corton-Charlemagne, Chablis Les Clos, and the incredible vigneron who produce them.

Coming up in the industry some seventeen years ago, I believed that I had to know everything about a wine to truly appreciate it. No amount of knowledge would ever be enough, thus becoming a Master of Wine in 2016. Eventually, I thought, there would be a point to pause, where no more learning was required. As it turns out, the more you learn, the less you know.

It also became obvious to me that knowledge could enhance my personal appreciation for wine, but it was not requisite. What's more, the traditional methods to learn rarely led to greater comprehension. Allow me to explain using the example of a *grand cru* in Burgundy, the highest designation that exists for wine in the region. No amount of book reading or map studying can replace a walk in those very vineyards, the smell of the soil in your hands, or tasting barrels in the cellar of the estate. Tasting hundreds of wines and taking copious notes on their every structural element could never replace the knowledge I gained from tasting a bottle of 2007 Domaine de la Romanée-Conti in their cellar or sharing a bottle of 2002 Roumier Chambolle-Musigny 1er Cru Amourees with a collector in their home that they selected just for me. There is a feeling, an exposure, and a moment of absolute pleasure that speaks to us in ways that conventional learning cannot.

You cannot learn any language, particularly the language of wine, buried in books, just as you cannot truly learn to speak Spanish or French without using it or hearing it out in the open air. Comprehension of proper grammar does not make us fluent. Understanding how phrases are used, the body language of speakers, and existing within the culture that ultimately reflects a language's nuance can offer us so much more.

The French often speak of wine as being emotional. It is a great compliment; for a glass of wine to make us feel something beyond simple pleasure means that it surpasses our conventional understanding. It exceeds joy and moves into the sphere of passion, sensuality, admiration, and indulgence. If a wine can make us – as individuals – emotional, imagine the power of sharing it together. I would argue that there are few bottles on the planet that can stir our souls, connect us, and make us feel immediately fluent in the emotion of wine like truly great white Burgundy.

History in a Bottle: Over 30 Years of Bonneau du Martray

Over the past year, we have had the pleasure of opening a range of vintages of Bonneau du Martray. The oldest vintage we had the pleasure of sharing was a 1987, but we have also enjoyed the 1989, 1991, the 1993, 1999, 2006, 2007, 2011, 2013, 2014, 2015, and 2017. We know that many of you have these in your cellar, so offering a summary of how they showed between November 2024 and March 2025 should give you a good idea of how your bottles will perform should you choose to pop the corks.

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 2024	1993	Saline and fresh orchard fruit. Very focused & linear up front with a lovely, rich mid-palate.	Drink Now + 3 Years
December 2024	1999	Finesse meets power. Light touches of almond, rich mid-palate loaded with stone fruits & subtle spices, and a long finish.	Drink Now
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
December 2025	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	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
November 2024	2013	Focused and streamlined palate. Lovely almost honeyed aromatics but still so vibrant and floral.	Drink Now + 10 Years
March 2025	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
March 2025	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
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

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 0.17 hectares of land in this revered, southern vineyard came about in 2023, and the 2023 vintage will be released in 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.

Highlights from Previous Collector's Guides

Vintage Variation & Why it Matters

Over the past fifteen years, I've worked with a great many collectors and Burgundy drinkers. The notion of "vintage variation" comes up frequently, as Burgundy is one of the few regions in the world that can so accurately reflect the conditions of any given growing season. It can do so because of a wide variety of legal controls in the region, including requisite grape varieties, yields, planting densities, and beyond.

Recently, I was chatting with a fellow wine professional about the issues I have when vintages are broadly generalized as "good" or "bad." I simply do not believe that such categorizations are accurate or useful. Certain years can be harder than others to produce wines of exceptional quality across the board, and other years can be easier. To reduce a harvest to such black and white terms strips us of the ability to appreciate the different styles that can be produced. It also oversimplifies a rather nuanced topic. Take 2010 versus 2011, for example. The 2010 vintage in Burgundy was exceptional, with textured, tense white wines with bright acidity and overall structure for longevity. The reds also showed excellent quality and structure, with firm and fine-grained tannins, layers of complexity, and the potential to improve for decades in bottle. The 2011 vintage, on the other hand, resulted in white wines that opened early, that could be slightly more delicate on the palate, and perhaps have a shorter drinking window – or so we thought. The reds offered less density and more liveliness and were approachable far sooner than the 2010s. Both reflect the challenges and triumphs of their given year and truly tell an authentic story of both time and place. The years offer different styles, different drinking windows, and ultimate, different chapters of a wine regions book of life.

You see – vintage variation is part of what makes great wine exciting. It is part of what brings it to life in the glass. I *can* imagine a world where every vintage of Bonneau du Martray Charlemagne Grand Cru tastes the same, but it sounds pretty...boring. Pleasure in wine comes from our senses, and that absolutely includes intellectually stimulating ones.

My advice – drink enough Burgundy to know which vintages are your favorites. But do not forget to drink the vintages that may offer something different in your glass. Drink wines from producers you trust, who have the wisdom to know how to craft extraordinary wines in years where the conditions are the most challenging. Revisit them as often as you can. I guarantee that the greater story of a wine – including every vintage – will be so much more rewarding.

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 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](#)

© 2025 Karolus Wine Imports