

Collector's Guide 2020

KAROLUS
WINE IMPORTS
K



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
Current Release: 2018 Vintage	10
Library Vintage Offerings	11
When to Drink Corton-Charlemagne	12
The White Grands Crus in Context.....	14
Diverse Soils & Microclimates of Bonneau du Martray.....	16
Interview with the Winemaker: Emmanuel Hautus	17

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 a distinct pleasure to write the second annual Collector's Guide for members of the Bonneau du Martray mailing list through Karolus Imports. I hope 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 selected, generally informative reading from last year's Guide in addition to new articles of interest. We hope that you use this guide to help you navigate your purchases in 2020 when we release the glorious 2018 vintage of Bonneau du Martray alongside its decade-younger 2008 library vintage.

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,

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 389 Masters of Wine in the world and one of only 50 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

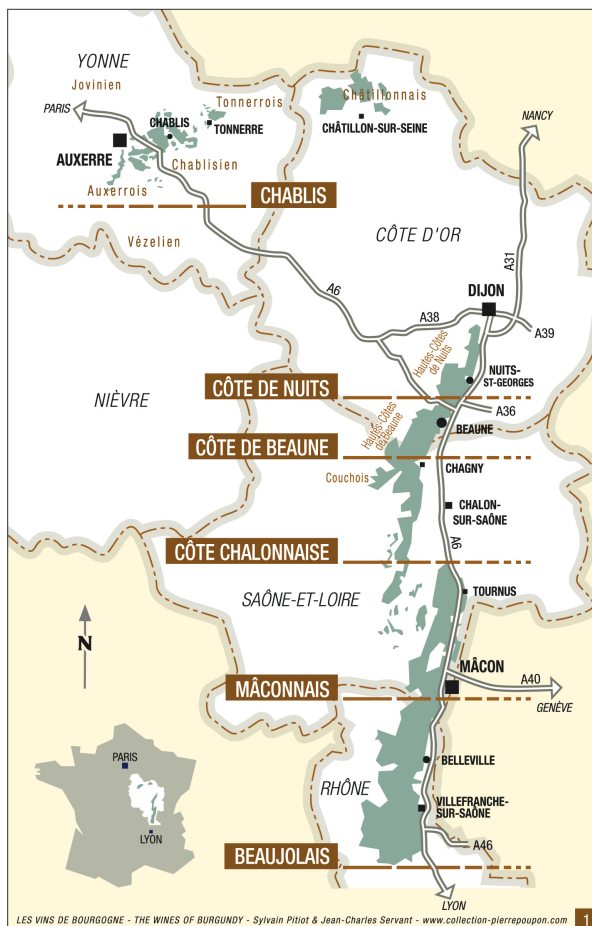
Contact Information:

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

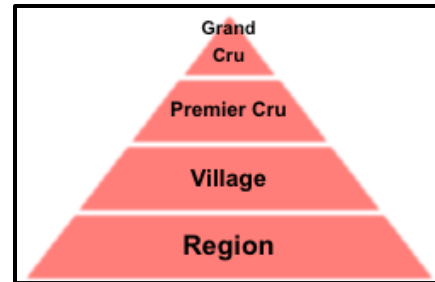
Chardonnay (~50%), pinot noir (~40%), aligoté, gamay & other minor varieties (~10%)

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

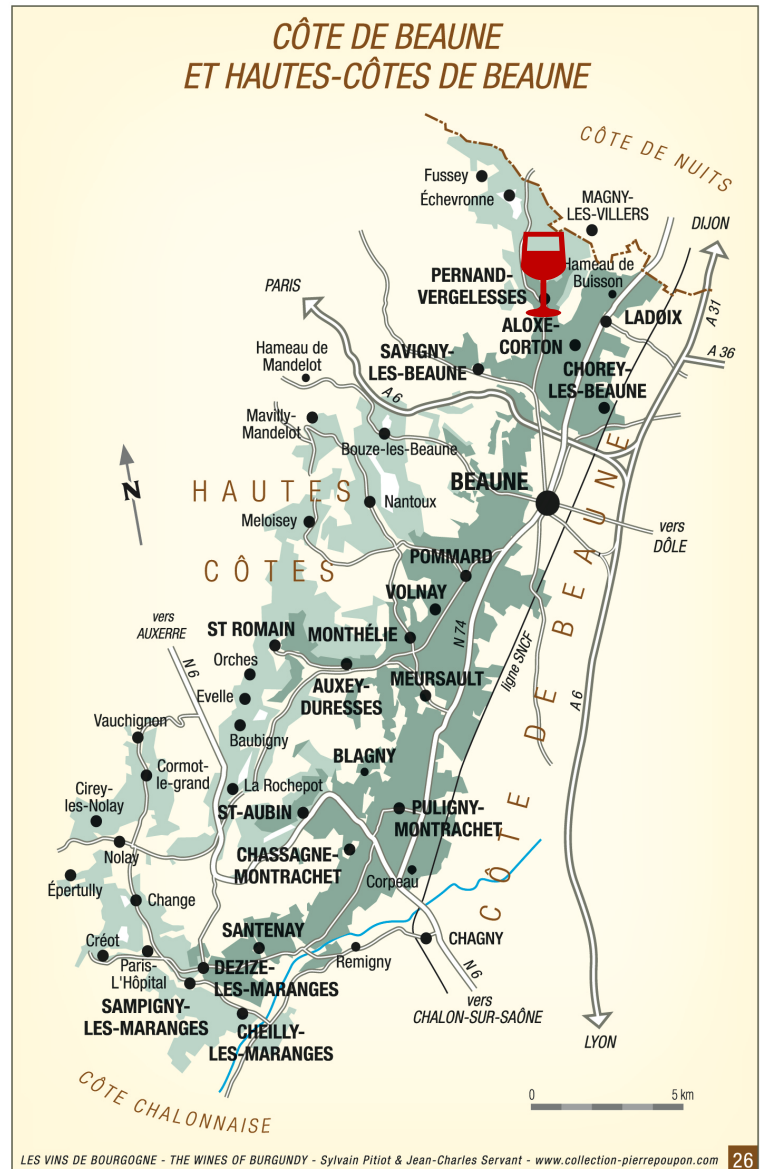
HISTORY

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.

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.

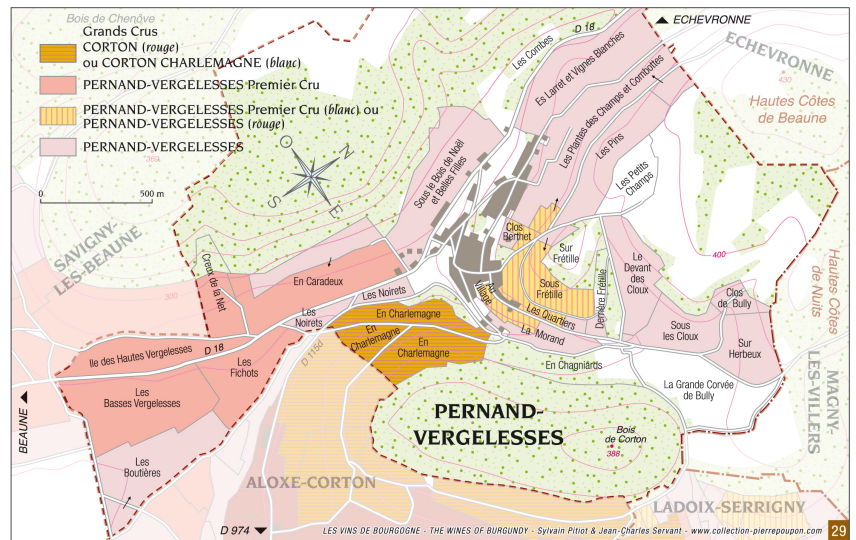
The village overlooks the majestic Hill of Corton as it rises over 300 meters, nestled between three Burgundian villages: Pernand-Vergelesses, Aloxe-Corton, and Ladoix-Serrigny.



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

IN THE VINEYARD & WINERY

Bonneau du Martray's vines stretch across the Grand Cru Corton-Charlemagne appellation, with vines in both famed lieux-dits '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 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.



Current Release: 2018 Vintage

Abundant & Exceptional

In 2018, a combination of sunshine, lower rainfall created growing conditions that needed extra care. Nurture triumphed over nature as fruit quantity was carefully managed in the vineyard and meticulous barrel selections controlled quality in the cellar.

GROWING SEASON

The winter leading into 2018 experienced fairly heavy rainfall, with conditions settling in February. A warm, sunny summer allowed the grapes to ripen well without overstressing them, despite low rainfall. Harvest began with pinot noir, harvested on August 28th, and ended on September 3rd.

Vineyard manager Fabien Esthor said about 2018: “Like any farmer, our fundamental art is to cultivate the sun. In 2018, the sun was constant and powerful, but never harmful. The vines therefore were able to thrive and produce beautiful fruit. Picking time was critical to preserve freshness, a signature of Bonneau du Martray Corton-Charlemagne and Corton.”

WINE STYLES



2018 Bonneau du Martray Corton-Charlemagne Grand Cru

Gorgeous and robust fruit resulting from careful blending of each parcel atop the Hill of Corton combines ripe stone fruit, lemon zest, and vibrant acidity. A style that draws you in immediately, the 2018 has all the allure of the 2015 vintage with the freshness of 2017.



2018 Bonneau du Martray Corton Grand Cru

Aromatic and intense, with layers of red fruits: ripe raspberry, black cherry, and baking spices are complemented by chalky tannins that give the vintage a firm structure. A vibrant expression of Corton that balances age-worthiness and enticing, youthful fruit all in one.

Library Vintage Offerings

This year, we are thrilled to release several library vintages that are absolutely captivating. Here's the beautiful thing about great white Burgundy: it can be incredible young, middle-aged, or with decades of age on it.

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.



This year's primary library offerings will include:

2008: Young Library Vintage

The 2008 vintage in white Burgundy has aged beautiful – I love how so many producers' wines are showing right now. Bonneau du Martray's Corton-Charlemagne consistently offers candied lemon, layers of floral and honeyed notes. All supported by a beautiful lift of acidity, the 2008 is perfect for drinkers who want a white wine just starting to mature. There is still so much life ahead, yet this vintage brings so much pleasure now. Drink now and over the next decade.

1989 & 1987: Mature Library Vintages

Offered only to select members due to extremely limited quantities

My visit to Burgundy revealed two incredible vintages from the estate library: 1989 and 1987. These two vintages were quite different, and in my mind perfectly illustrate how vintage can matter so much less than producer when it comes to quality. By all rights, 1989 was the more ideal vintage, while 1987 offered more challenges for vigneron. And yet – both have aged with grace, offering the liveliness of wine's half their ages with all the appealing qualities of mature white Burgundy. These two gorgeous selections should be enjoyed right now.

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 Hill of Corton, September 2019

From 2019 Collector's Guide
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.

Interview with the Winemaker: Emmanuel Hautus

Emmanuel has been making wine at Bonneau du Martray since 2011. He is a native of Champagne, an area famous for sparkling wines that are often a combination of many different vintages, varieties, and wines. We often say that “blending is in his DNA.” With parcels up and down the Hill of Corton, blending is what helps define Bonneau du Martray, and what makes its whole greater than the sum of its parts. In September 2019, during harvest, I asked Emmanuel a few questions about making great Corton-Charlemagne.



What is one of the main challenges during harvest?

Picking fruit at the right moment, finding the balance between the acid, fruit, and sugar, and great taste. This is why I go often in the vineyard to taste the fruit and evaluate the fruit. When the fruit is ready to pick, you can feel it.

What is the most exciting part of harvest?

When you feel the energy from everyone when the fruit is coming in – it is like bees in a hive. Everyone is busy, everyone is doing something, but they know exactly what to do. It’s like a rush. It is chaotic but exciting.

Do you believe in good or bad vintages?

I think we have vintages. That is all. They are not naturally good or bad. Difficult is a better word than bad. Even if the year is difficult, you can make decisions in the vineyard and in the winery that can make a great wine. In challenging years, it’s actually easier to find the top estates, because difficult years (disease pressure, challenging harvest conditions) force you to be more precise and vigilant, even in top terroirs like Corton-Charlemagne.

In your mind, what defines Bonneau du Martray?

I can’t explain it. When you drink Bonneau du Martray, you know it is Bonneau du Martray. It’s precise. If you think Bonneau du Martray, you think Corton-Charlemagne, and if you think Corton-Charlemagne, you think Bonneau du Martray. They cannot exist without each other; it is a marriage, the Hill and the wine.

