

Domaine Moissenet-Bonnard

General Info

Country: France

Region: Burgundy

Appellation(s): Pommard, Meursault,

Bourgogne Rouge/Blanc

Producer: Moissenet-Bonnard

Year Founded: Early 1987

Farming: Organic Non-Certified

Harvest Method: Manual

Total Estate Size 5.5 ha



Domaine Moissenet-Bonnard

The Future is Now

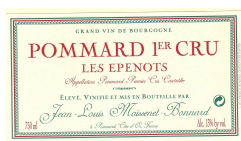
Sometimes, when the baton is passed from one generation to another at an estate, there is a concern that the winemaking or vineyard work will change in some way that will compromise the quality or even break with family tradition. However, after spending just a few minutes in the vines or in the cellar with Emmanuelle-Sophie, the daughter of Jean-Louis Moissenet-Bonnard, you know the estate is in very good hands, and that, perhaps, its greatest days are ahead of it. Emmanuelle-Sophie officially took over the estate with the 2014 vintage after working alongside her father for many years and receiving degrees in agronomy, biology, viticulture (along with her work at the family estate, she teaches these subjects at the college level).

Now that she is heading up the estate, Emmanuelle-Sophie continues her father's dedication to working the vines as naturally as possible. They officially consider themselves *lutte-raisonnée*, since one of their neighbors is organic and the other is not, so they can't fully control what treatments may blow over onto their vines. But for the past 15 years they have used no chemicals in their own vineyards. The large amount of ladybugs and spiders, which are attracted to the geraniums that grow among the vines, help keep down the population of more harmful insects. And they are blessed with microclimates that don't develop botrytis, so even 'bordeaux mixture' is unnecessary.

The domain is comprised of 5.5 ha across 20 plots, three of which are in the Pommard 1er cru of Les Charmots, Les Pezerolles, and a single hectare in the great Les Epenots. The Epenots vineyard contains vines that are as old as 90 years planted to the argilo-calcaire soils that produce the most elegant and powerful pinots. Their other gem of a terroir is the Pommard "Les Cras" which is just .4 ha of over 40 year old pinot vines planted to soils with an even greater percentage of limestone. Amidst all these superb crus, the domain also produces two Bourgogne rouge cuvées that drink every bit as well as their higher flying companions. The cuvée 'Oncle Paul' comes from 50-60 year old pinot vines. And the cuvee 'Maison Dieu' comes from equally old vines that produce even lower yields than the 'Oncle Paul' due to vine stress. Basically the only difference between the terroirs that produces these wines and the AOC Pommard is a lower amount of limestone in the soil for the Bourgogne rouges.

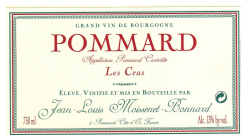
In the cellar, Emmanuelle-Sophie combines her father's traditions with more modern ideas. Fermentation is carried out with natural yeasts in concrete tanks, although Emmanuelle-Sophie plans on moving to stainless steel in the coming years. For the village and 1er cru wines *élevage* takes place in 1-5 year old barrels. For the Bourgogne rouge, barrels of at least 6 years are used. At bottling, to reduce the usage of SO₂, a small amount of nitrogen is added for stabilization. Based on the brilliant wines that Emmanuelle-Sophie has already made in the past few vintages, we're certain her contributions will be taking this estate to even greater heights in the years to come.

The Wines



Pommard 1er Cru 'Les Epenots'

1 ha of 90 year old vines, white chalky soils. 'Les Epenots' dates back to the old french *espineaul* referring to an area covered with thorny brush. 25% new French oak barrels



Pommard 'Les Cras'

40 year old vines with southern exposition, red clay and limestone soils, this site has a higher concentration of limestone. 'Cras' derived from the word *Crai* which refers to limestone or chalk. 25% new French oak barrels



Meursault 'Les Vireuils'

50 year old vines from .36 ha from the highest point, crushed chalky shallow soils. Fermentation in stainless steel, full malolactic fermentation and rest on lees for 1 year in neutral oak barrel before bottling.



Bourgogne Rouge 'Maisons Dieu'

.29 ha plot of 50 year old vines just outside AOP Pommard from an area where vines once surrounded an ancient religious establishment known to help heal the sick and house weary travelers. The building and vines were destroyed in 1750 and vines were recuperated by the Hôtel Dieu of Beaune. This site was originally included in the Pommard appellation but rezoned in the 50's



Bourgogne Rouge 'Oncle Paul'

.92 ha of over 40 year old vines from 3 separate plots southwest of the Pommard AOP with south east exposure in fine argile calcaire soil. Named in tribute to his great uncle, Paul Girardin who strove to maintain the integrity of the domaine and Pommard designation.



Bourgogne Blanc 'Le Mont-Poulain'

100% Chardonnay from the Pommard commune of Le Mont-Poulain. Alluvial, flood-silt soils from the Saône river rich with clay. Hand harvested. Fermented in stainless steel and rests on lees for 4 weeks. Malolactic fermentation is achieved. Aged over 12 months in neutral oak barrel.



Bourgogne Blanc 'Les Chazot'

.5 ha of over 20-year-old vines in mainly alluvial silt. Fermented in 2-year-old oak barrels then aged in 4-year-old oak for 12 months before bottling.



Puligny-Montrachet 1er Cru 'Hameau de Blagny'

100% Chardonnay from a unique Cru located in both Puligny and Meursault at 300m high, facing South-East. From 50 yr old vines that lie on only .17 ha of clay-limestone soil with cool evening exposure due to the high elevation of the plot. Hand harvested and gentle press, fermented in stainless steel with native yeasts. Aged in 70% neutral oak and 30% new oak for 14 months with gentle stirring every 15 days for 5 months.



Crémant de Bourgogne

100% Pinot Noir from a single 1ha plot southwest of Pommard. 60 year old vines in gravely-limestone soil. Hand harvested and ambient yeast fermentation. 100% Malolactic fermentation. Elevage in stainless steel tanks. 15 months on lees with zero dosage. Disgorged 9 months before shipping. Méthode traditionnelle *Available in Magnums