



Benoît Ente, Bernard-Bonin and Comtesse de Chérisey Mini-Tasting



Date : Friday, December 13 2019
Time : 6:00pm to 8:00pm
Venue : Hong Kong Wine Vault (Aberdeen Branch)
Wines Tasted : Benoît Ente, Puligny Montrachet 2017
Bernard-Bonin, Meursault "Les Tillets" 2016
Comtesse de Chérisey, Meursault Blagny 1er Cru "La Genelotte" Monopole 2017

Our thoughts:

As many wine lovers turn towards Burgundy, the most common feedback we receive is, "Burgundy is so expensive". Therefore we are always looking out for some affordable producers who can bring the same kind of pleasure that the highly sought-after producers can offer and we were pleasantly surprised to find many. In this mini-tasting we are introducing the following three up-and-coming domaines to our customers; each wine expresses a personality derived from its terroir, and we believe it would be wise to taste them now and start collecting before their prices begin soaring.

Benoît Ente, Puligny Montrachet 2017

Benoît is the younger brother of Burgundy legend Arnaud Ente. Benoît began his career by growing fruit on half of his grandparent's domaine. After getting plenty of practice producing superior grapes for negociants, he parted ways with the relatives in 1997 to farm 9.55 acres of his own vineyards. His primary production is Chardonnay from Puligny-Montrachet and Chassagne-Montrachet, but he also makes Bourgogne Blanc, Crémant, and Aligoté. Benoit's hallmarks are purity, terroir, and low intervention, long élevage, and very little new oak. His wines convey terroir and have a vibrant energy that electrifies the palate from start to finish.

His 2017 village wine is composed of two lieux-dits measuring slightly more than 3/4 of an acre each: "Les Tremblots" planted in the early and late 1960s; and "Les Houlières" planted in the early 50s and 80s.

"Smoky aromas feature notes of acacia blossom, white peach and lemon zest plus a hint of spice. The more refined medium weight flavors are once again quite succulent white retaining good verve that continues onto the saline, complex and beautifully persistent finish. This is not necessarily bigger or richer but it does offer slightly better depth." (Allen Meadows, BH 89-92, Outstanding Top value)

Bernard-Bonin, Meursault "Les Tillets" 2016

Nicolas Bernard at Domaine Bernard-Bonin in Meursault runs a seven-hectare estate together with his wife Véronique Bernard Bonin, a daughter of the well-known Michelot family. Together, they own and cultivate 17.5 acres, including vineyards in Meursault, Meursault 1er Cru and Puligny-Montrachet 1er Cru. Bernard-Bonin is known to produce fresh, rich, mineral and vibrant styles of Meursault. Grapes are picked earlier than usual to retain the acidity and balance out the fat of Meursault which follows with 15-18 months of ageing the wine in oak barrels.

From a plot of around one hectare, the Meursault "Les Tillets" is a magnificent white wine, with clear and bright golden in colour, aromas of fresh green apples, lime and starfruit. Refreshing acidity due to early harvest was the hallmark of this Meursault. Intense and

delicate at once with a honeyed lingering finish. This showed a glimpse of d'Auvenay's gorgeous style. A great bargain.

Comtesse de Chérisey, Meursault Blagny 1er Cru "La Genelotte" Monopole 2017

Domaine Comtesse de Chérisey is a family-owned winery in the charming hamlet of Blagny between Puligny and Meursault but higher on the hill and is run by Laurent Martelet and his wife, Hélène Martelet de Chérisey. In 1998, Hélène took over the running of part of the domaine inherited from her late grandmother, the Comtesse de Montlivault. At this time, most of the crop was sold off in bulk to the négociant house, Louis Latour. With the help of her husband, Laurent, they made their first commercial vintage in 2000 and since then they have seen their reputation and the demand for their wines soar.

Nestled beneath the woods, the vineyards have a relatively cool microclimate which gives the wines a racy mineral quality. The Premier Cru vines surround the historic cellar and are at least 60 years old. Laurent Martelet follows biodynamic principles and intervenes minimally in the winery. He never chaptalizes, uses natural yeasts and treats the wines as gently as possible preferring to use gravity rather than pumps.

The Meursault-Blagny 1er Cru La Genelotte is from a vineyard just north of Blagny, on the Meursault side of course, high on the slope above the village. Planted between 1946 and 1955 in the "backyard" of the estate and a monopole to the domaine. Full and round in body and texture. Clean and ultra pure nose of flowers lemon curd. On the pallet, wonderful balance of fruit and minerality. A powerful, classic, long-lived Meursault.