



KERMIT LYNCH WINE MERCHANT

DOMAINE REGIS BOUVIER

Country: France

Region: Burgundy

Appellation(s): Bourgogne, Marsannay, Fixin,
Morey-St-Denis, Gevrey-Chambertin

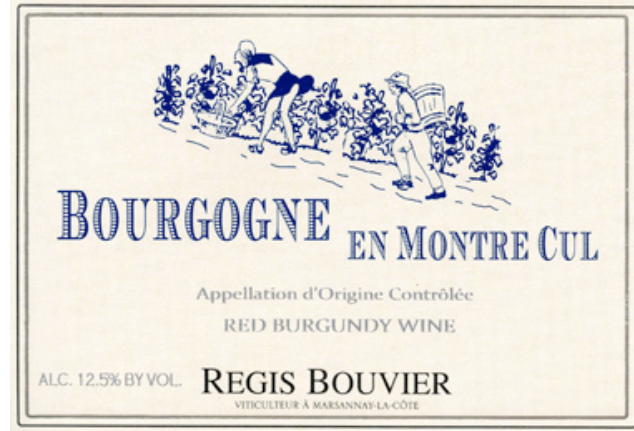
Producer: Régis Bouvier

Founded: 1981

Annual Production: 6,000 cases

Farming: Lutte Raisonnée

(starting with 1998 vintage)



Régis Bouvier in Marsannay achieves a rare hat trick in Burgundy, the mastering of all three colors—red, white and rosé, through reasonable yields and high quality terroirs. Bouvier makes the best Burgundian rosé that we have ever tasted, his whites are delicious, with their own particular character completely unlike other Chardonnays from Burgundy, and his reds are his crowning achievement, managing to be wild and exciting while refined and elegant at the same time.

Bouvier's vineyards in Marsannay are premier-cru quality (some may even get classified) and his *lieu-dit Bourgogne Rouge En Montre Cul* vineyard is of a quality well above most (cultivated on a steep slope, not flatland Bourgogne). And don't miss his Morey-St-Denis *En la Rue de Vergy*, a superb vineyard right above the Grand Cru Clos de Tart. This domaine represents terrific value for a number of reasons—a lesser-known appellation combined with quality vineyard holdings and a conscientious and talented wine grower.



DOMAINE REGIS BOUVIER (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Bourgogne Rouge	Pinot Noir	Avg. 35 years	Limestone, Clay	1.5 ha
Bourgogne Rouge En Montre Cul	Pinot Noir	50 years	Sandy, ferruginous soil	1.8 ha
Marsannay Blanc Les Longeroies	Chardonnay	10 years	Limestone, marl, clay, stone and gravel	.30 ha
Marsannay Blanc Clos du Roy	Chardonnay	10 years	Limestone, marl, clay, stone and gravel	.50 ha
Marsannay Rosé	Pinot Noir	15 years	Limestone, marl, clay, stone and gravel	1.5 ha
Marsannay Rouge Clos du Roy	Pinot Noir	40 years	Calcareous slopes with sand and red clay subsoil	2.07 ha
Marsannay Rouge Les Longeroies “Vieilles Vignes”	Pinot Noir	50 years	Calcareous Slopes	1.82 ha
Fixin	Pinot Noir	30 years	Clay and Limestone traced with marl	.31 ha
Morey Saint Denis En la Rue de Vergy	Pinot Noir	38 years	Limestone and clay	.53 ha
Gevrey-Chambertin	Pinot Noir	45 years	Limestone with marly clay	.55 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

All Whites:

- Barrel-fermented
- Aged for 12 months in barrels, of which 30% are new

Marsannay Rosé:

- 80% Direct press, 20% *saignée*
- Fermented in temperature-controlled stainless steel
- Completes malolactic fermentation

All Reds:

- 20-day long, temperature-controlled maceration in concrete vats
- Wines are aged in oak barrels, with a rotation of some newer barrels for the reds



DOMAINE REGIS BOUVIER (continued)

Bourgogne Rouge:

- Aged in 80hl *foudre* for 6 months

Bourgogne Rouge *En Montre Cul*:

- Steep hill-side *lieu-dit* vineyard in the absolute northern part of the Bourgogne AOC
- “Montre Cul” means “showing your rear”—the vineyard is very steep, so when harvesters are picking the grapes they have no choice but to look up at the rear of the person above them. This is a historical, official name for the vineyard.
- Aged in 3-4 year old oak barrels for ten months

A note on Marsannay:

The winemaking history of Marsannay runs centuries deep, as far back to the 14th century when the Ducs of Bourgogne preferred Marsannay above other villages. Régis Bouvier’s two parcels are adjoining—the *Clos du Roy* is on the slope and *Les Longeroies* is between the slope and the valley floor.

Marsannay Rouge *Clos du Roy*:

- *Clos du Roy* means “vineyard of the king”
- Aged in barrel for 12-16 months, 30% new oak

Marsannay Rouge *Les Longeroies* “Vieilles Vignes”:

- *Les Longeroies* means “alongside the king”
- Aged in barrel for 12-16 months, 30% new oak

Fixin:

- Two *lieu-dit* vineyards facing north-south: *Les Portes Feuilles* and *Les Chenevières*
- Aged in barrel for 10-12 months, 30% new oak

Morey-Saint-Denis *En la Rue de Vergy*:

- Top *lieu-dit* vineyard, next to the Grand Cru *Clos de Tart*
- Aged in barrel for 12-16 months, 40% new oak

Gevrey-Chambertin:

- Aged in barrel for 14 months, 30% new oak