



KERMIT LYNCH WINE MERCHANT

COMTESSE BERNARD DE CHERISEY

Country: France

Region: Burgundy

Appellation(s): Blagny, Meursault, Puligny-Montrachet

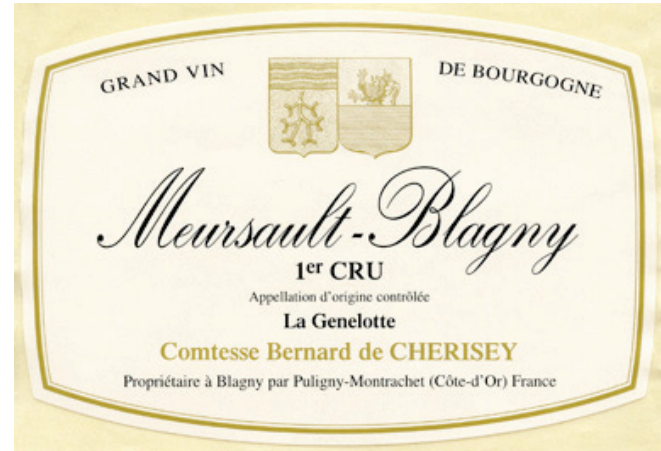
Producer: Hélène Martelet-de Chérisey,
Laurent Martelet

Founded: 1811

Annual Production: 2,000 cases

Farming: Lutte raisonnée

Website: www.vins-martelet-cherisey.com



The lost hamlet of Blagny, up in the hills between Puligny-Montrachet and Meursault in the Côte d'Or in Burgundy, is home to Domaine Comtesse Bernard de Chérisey. You may have heard the name “Blagny” before, attached to a bottle of *premier cru* Meursault-Blagny, or perhaps even a bottle of the increasingly rare Blagny *rouge*. Monks were the first inhabitants, planting vines in the 14th century. This almost magical, lost-in-time corner of the world boasts a unique microclimate, with a slightly different average temperature, exposition and soil than the rest of Burgundy. In our humble opinion, our friend and *vigneron*, Laurent Martelet, creates the most haunting masterpieces that emerge from this *terroir*. Laurent bottles the wines we import under the Comtesse Bernard de Chérisey label named in honor of his wife Hélène’s mother, who inherited their vines and passed them on to Hélène, who works side by side with Laurent.

All of the de Chérisey vines are *premier cru*, are at least 60 years old, and they encircle their ancient cellar in the Hameau de Blagny. Their Puligny-Montrachet *1er Cru Hameau de Blagny* is from vines on the south side of Blagny, level with the village, just above Puligny *Truffières*. It is a wine that combines the power and richness of Meursault with the ethereal finesse of Puligny. Laurent’s Puligny-Montrachet *1er Cru Les Chalumeux* is from vines just below Blagny, between the aforementioned *Truffières* and Meursault-Perrières. If you were a Chardonnay vine it wouldn’t be a bad place to put down your roots. The wine is loaded with white limestone and gives a very fine, intensely focused white Burgundy, *très* Puligny, screaming with minerality. It doesn’t have the renown of its neighbors, but it should. The de Chérisey 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. The wine is a powerful, classic, long-lived Meursault. The Genelotte vineyard is also a monopole meaning Laurent and Hélène are sole proprietors.

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COMTESSE BERNARD DE CHERISEY (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Blagny Rouge 1^{er} Cru <i>La Genelotte</i>	Pinot Noir	Planted in 1934	Clay, Limestone	.34 ha
Meursault Blanc “Bois de Blagny”	Chardonnay	Planted in 2006	Clay, Limestone	1.13 ha
Meursault-Blagny 1^{er} Cru <i>La Genelotte</i>	Chardonnay	Planted between 1946-1955	Clay, Limestone	3.5 ha
Puligny-Montrachet 1^{er} Cru <i>Hameau de Blagny</i>	Chardonnay	Planted in 1950	Clay, Limestone	1.7 ha
Puligny-Montrachet 1^{er} Cru <i>Les Chalumeaux</i>	Chardonnay	Planted in 1946	Clay, Limestone	.8 ha
Puligny-Montrachet 1^{er} Cru <i>La Garenne</i>	Chardonnay	Planted in 2000	Clay, Limestone	.10 ha

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

VITICULTURE / VINIFICATION

- Hand-harvested
- Rigorous grape sorting before the crush

Whites:

- Direct pressing
- Settling of the juice for 12 hours then racked directly into 228-L oak barrels
- The percentage of new oak and the length of aging depend on the vintage

Reds:

- Percentage of de-stemmed grapes varies from year-to-year. 2009 vintage is 30-40% de-stemmed.
- Traditional vinification in stainless steel *cuvées*
- Daily punch-downs
- Maceration lasts from 10-15 days