TECHNICAL SHEET · SINGLE-PARCEL & ESTATE BURGUNDY

Bouzeron “Les Fias”

AOC BOUZERON · SINGLE LIEU-DIT

White Burgundy · Certified Organic · Lise & Pierre-Étienne Chevallier · Vignerons in Mercurey, Burgundy

DOMAINE DE
LA MONETTE
MERCUREY · BOURGOGNE



TECHNICAL SPECIFICATIONS

APPELLATION
AOC Bouzeron · Single Lieu-dit

GRAPE VARIETY
100% Aligoté

SOIL & LIEU-DIT
Thin upper Jurassic marly-limestone slope, due East aspect

ASPECT
Due East, high limestone hillside

SERVING TEMPERATURE & CELLARING POTENTIAL
10 – 12 °C (50 – 54 °F) · 3 to 7 years

AGRICULTURE BIOLOGIQUE
Certifié Ecocert · FR-BIO-01
VIGNOBLE CERTIFIÉ DEPUIS 2010

> *« From the high chalky slopes of Bouzeron, “Les Fias” delivers a chiseled, pure Aligoté driven by vibrant freshness and crystalline salinity. »*

CUVÉE PROFILE

Bouzeron stands alone in Burgundy as the sole village appellation devoted entirely to Aligoté. High on the sparse limestone hillside of “Les Fias,” Lise and Pierre-Étienne Chevallier craft a benchmark single-vineyard expression whose taut citrus energy and stony precision are gently polished by patient barrel aging on fine lees.

TERROIR & LIVING SOILS

Situated on the upper marly-limestone slopes of Bouzeron, “Les Fias” faces due East, soaking up gentle morning sunlight while escaping late-afternoon heat. Shallow, stony soils cultivated under certified organic farming (Ecocert FR-BIO-01) naturally restrain yields and channel intense chalky minerality into golden-skinned Aligoté clusters.

WINEMAKING & BARREL AGING

Hand-harvested into small crates and gently pressed whole-cluster. Fermented naturally with indigenous yeasts and zero additives. Aged for 12 months on fine lees in seasoned oak barrels to lend subtle texture without obscuring varietal purity, followed by minimal sulfites prior to bottling.

TASTING NOTES

Nose	Crisp, pure notes of bergamot lemon, orchard blossom, crushed oyster shell, and wet limestone.
Palate	Taut, linear, and chiseled across the palate, pairing electric natural freshness with a supple, lees-rounded core.
Finish	Mouthwatering, crystalline, and distinctly saline finish that beckons the table.

GASTRONOMIC PAIRINGS

- Fresh Atlantic oysters, shellfish platters, and langoustines
- Classic Burgundian jambon persillé and warm Comté gougères
- Sea bass crudo, sashimi, or citrus-cured scallops
- Artisanal Charolais and Mâconnais goat cheeses

DISTINCTIONS & INTERNATIONAL TRADE

- Stocked in London by Royal Warrant wine merchant Justerini & Brooks
- Imported in the United States by Planet Wine
- 100% Certified Organic farming (Ecocert FR-BIO-01 since 2010)

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