

From: Galan, Matthew

Sent: 5/6/2015 11:43:40 AM

To: TTAB E Filing

CC:

Subject: U.S. TRADEMARK APPLICATION NO. 79144687 - BONNEAU DU MARTRAY - N/A - Request for Reconsideration Denied - Return to TTAB - Message 2 of 2

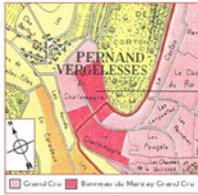
Attachment Information:

Count: 4

Files: BR-4.jpg, BR-5.jpg, BR-6.jpg, trans.jpg

the vineyard and it's vines

Across all the vineyards the average vine age is 45 years. The Chardonnays are actually separated into 16 different parcels all of which are vinified separately. The highest parcels add the floral aspects to the wine, the middle parcels adding to the power and the lower parcels providing the sweetness. The 1970's were a time of change, many of the vines were tired and required replacing. Jean had acquaintance to one Mr Raymond Bernard, a pioneer of clonal selection - this was the route he took for replacement. Jean-Charles when he started in the domaine decided to check the efficiency of these clones, not just by the quality of the cuvées, but investigating underground how good the root systems were. Whilst happy with these vines, he didn't want to lose the diversity of a vineyard where many vines pre-dated clones so in recent times 'selection maximale' has been used as the means of replacement. Jean-Charles is convinced that vines gradually mutate to fit their location, to amplify his assertion he points to the vines of Anne-Claude Leflaive and Dominique Lafon - also chardonnay - but their grapes and vines look quite different to those of his grown in Corton. This observation leads him to consider his vineyard an 'entity'.



Jean-Charles points to the times after the war when first, horses were replaced with tractors, and second because the ground became more and more compacted, a dependency on chemical treatments grew and grew. He says that it was precisely this that made the soil more and more fragile, despite being farmers, there was a generation that forgot to look after the soil which bore them their fruit. Today there are no herbicides or fertilisers allowed in or on the domaine's vineyards.

The Wines



Jean-Charles practices lees stirring for his whites, he feels it adds an extra complexity, he also eschews new oak, using just enough for the effect he requires - typically around 30%. The Charlemagne has a very good reputation - and it's no surprise - for it's quality level it is something of a Burgundian bargain. It tastes fantastic young and old, and shows super complexity. Personally I'll try to avoid drinking it (at least my own bottles!) at an intermediate age. The red wine is different, criticised in some quarters for many years, Jean-Charles has worked very hard to make a difference: Yields are restricted by green harvesting to an average of 30 hl/ha.

There is complete destemming and a period of cold soaking prior to fermentation. I think the wine still shows it's chalky base, but the tannins are today very svelte and the concentration is exactly where it should be. Jean-Charles suggests that blind, you would never place this wine as a Corton - I'm not sure, it reminds me very much of Belland's Corton Clos de la Vigne au Saint - but I know what he means, and it's a very interesting wine though relatively expensive in it's genre vs the Charlemagne.

The domaine by virtue of it's large holdings does what many cannot - it cellars a lot of older vintages. Don't dismiss the occasional 1991 or 1993 on the shelf of your local merchant - it could have come direct from those cellars very recently - always check as the domaine often releases older vintages!

A selection of domaine wines follow. All drunk one evening in July 2004 - together with dinner - they weren't actually drunk in this order but I try to make it easier for you:

2002 Bonneau du Martray, Corton-Charlemagne ☛

A young, pale colour. A wine whose aromatics major on fruit. Seems fat, but needs just a little more time as

there's still a little oak marking the palate. Gives the impression of lower acidity, most likely due to the extra fat. Probably starting to sing as you read this - or leave until 2015 -

2001 Bonneau du Martray, Corton-Charlemagne 

Same colour as the 2000. The wine shows a blast of fruit on the nose. The steely palate is much more mineral than the 2000 that follows and seems to show an extra length despite less-than-piercing acidity. Very drinkable today, a bit of a honey.

2000 Bonneau du Martray, Corton-Charlemagne 

Light colour again. Again a high toned nose, slightly alcoholic. The palate is fit rather than fat, super focused Charlemagne intensity. Lovely texture, really nice acidity and a great finish. Few words but great wine.

1997 Bonneau du Martray, Corton-Charlemagne 

A deeper yellow colour. The high-toned nose has hints of oak and is much more backward than a recent half bottle that showed lots of exotic fruit. The palate doesn't have the kick or the complexity of the 1995 that follows, still it is showing in a very young and backward way. This wine from the domaine is also quite backward compared to other examples - presumably from cooler storage.

1995 Bonneau du Martray, Corton-Charlemagne 

Medium golden colour. The nose is a little closed with what I first thought to be faint oxidative notes but with air becomes honied. The palate is fat and concentrated showing real complexity and super acidity. The finish is reminiscent of fresh, wild strawberries. This wine will last a very long time - and will be super.

1994 Bonneau du Martray, Corton-Charlemagne 

Lighter colour. The nose majors on honey. A real Charlemagne blast of concentration on the palate. Relative to the previous wines this is a little more muted and shorter, but in isolation this is still very nice wine and was very much enjoyed with dinner.

1993 Bonneau du Martray, Corton-Charlemagne 

Relatively pale colour. The nose is open, high toned and pure. The palate shows a lovely blend of fat and acidity surrounding an excellent core of concentrated young fruit. Very long too. This will be a wonderful wine, but you should still wait.

1986 Bonneau du Martray, Corton-Charlemagne 

From magnum. Bright golden colour. The nose shows complex notes that include honey and lanolin. A model of freshness and power the palate has engrossing complexity and a special 'extra' dimension on the finish. Real class.

2002 Bonneau du Martray, Corton 

Medium-plus colour. The nose is a blend of red and black fruits. Not the obvious fat and flashy friendliness of most 2002's, much more a classic, concentrated brooding wine. The tannin shows a good grip and there's a lovely fruity length. A very good wine.

2001 Bonneau du Martray, Corton 

Medium, medium-plus colour. The nose is a little tighter and less communicative, some powdery red fruit. Shows a very young and backward palate. Excellent quality to the fruit and good length too. This wine begs several years in cellar but should be worth the wait.

2000 Bonneau du Martray, Corton 

Medium, medium-plus colour. Pleasing high-toned red cherry fruit shows on the nose. There's a solid core of fruit on the palate. A silky, wide, expansive impression in the mouth with velvety tannin. Long with a definite personality. This is a serious 2000.

1993 Bonneau du Martray, Corton 

From magnum. Deep colour. High tones over a base of raisins and dried red fruit on the nose. A really nice core of concentrated fruit on the palate pushed long into the finish by first-class '93 acidity. The grainy tannin doesn't have the contribution of the rarer wines, but this is



tannins don't have the sophistication of the recent wines, but this is certainly a very enjoyable finale and still a very young wine in this format.



Domaine Bonneau du Martray
21420, Pernand Vergelesses
France
tel: +33 3 80 21 50 64

One response to "Profile: Domaine Bonneau du Martray (Pernand)"



mike
January 1, 2015 at 7:59 pm | [Permalink](#) | [Reply](#)

Great wines which I love. When did the Domaine stop numbering the bottles?

Agree? Disagree? Anything you'd like to add?

Enter your comment here...

Burgundy Report

ISSN 1744-1307 | The Burgundy Report | Copyright 1962-2015, Bill Nanson



Translate

Italian Hebrew Russian French - detected

English Spanish Arabic Translate

bonneau du martray

bonneau of martray