

BUKOLYI MARCELL

EGER

– ORGANIC WINES –

We are a traditional family winery. My wife, Lilla and I have two children, Bernát and Bíborka. We have been making wine for 15 years.

We have dreamt of a lovely little estate at the foot of Nagy-Eged hill for a long time. We started making this become reality step by step since the beginning of 2016.

Now we harvest all our grape exclusively from our 14-hectare plantation here, which is the only 100% organic vineyard at the Eger wine region.

We cultivate our vineyard and make the wine ourselves covering all processes from the beginning to the bottled product.

Our family estate has special characteristics with a truly unique location. We live and work on the southern lower slopes of the wine region's primary cru, Nagy-Eged hill.

We aspire to show the character of each of our vineyards through our wines, allowing the terroir to dominate. Köves (6 hectares, 310-330m altitude, Nagy-Eged) is based on limestone with chalky soil; the Farm just in front of the winery (4 hectares, 280-290m, Nagy-Eged) with rich chalk soil while Birsalmás (4 hectares, 275-301m, Steinhauser) is characterised by volcanic origin and moist black soil with sand and tufa layers.

We built our small, family-sized cellar at the focal point of the vineyards, at the foot of the hill, in an environment that is easy to fall in love with. We make our wine here with minimal intervention using only healthy and ripe grapes with nothing added.



Marcell Bukolyi

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BUKOLYI MARCELL WINE FARM | H-3300 Eger, 0517/3 hrsz. Nagy-Eged-dűlő

GPS: 47.918604, 20.424777 | waze: Bukolyi Marcell Wine Farm

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