

Belgium roots, born in UK, back to Nice 6 months' old in 1946. Left for Paris at age 20 for education. Developed passion for outdoors - sea/mountains - skiing, racing, etc. since childhood. Met wife while skiing in a skiing club in Paris, Lilou (nickname Liz). Moved to new caledonia - south pacific kinda near Australia, a French territory - spent a lot time at sea for 6-7 years. Set up accounting/consulting service that delivers boats, sailed around the world three times (year long) in 30s. Before leaving for sailing, visited friend Jacques Seysses in Morey St Denis in 1971. Jacques is a close friend of Lilou, first visit/contact of wine. Came back from new caledonia to visit Jacques again in 1977 when he had his first vintage at Domaine Dujac in October 1977. We went for 1-2 weeks and stayed for 1-2 months, really liked it. [LD: Domaine Dujac 1977 Clos St Denis]

1977 harvest: very cold. Then they had harvesters from New Zealand and Australia, mainly New Zealand. Jacques was very excited about wine, has a wide range of acquaintances in Rhone, Burgundy, and other parts of France - skiing/racing connections who later all became winemakers eg Alain Graillot in Rhone, and Amei Tannat?? later in 60s he became a winemaker in 1995 but had been friends for a long time. I did participate in Alain's first vintage 1985 at Croze-Hermitage when he called and asked for help. So this year I did almost two vintages because after 10 intense days' with Alain Graillot I went back to Burgundy - like a holiday for me with a large team. 1985 was a great memory.

It was basically a group of friends - first through skiing then through wine. Also go biking nowadays, more and more, since in Burgundy there's a large group of skiers and bikers. We just celebrated this year 30th anniversary of Tour de Vignerons, which vintners tour of biking. 30 years, always around the first week of May, 3 days' biking and drinking. There were some Amercian producers there too like Josh Jensen (was at the beginning of this tour since the first year, and this year too). Also became a friend with Patrick Bize, first met in 1977/1978, first vintage in Burgundy. Patrick was a good friend of Jacques already. He has been a close friend of mine until 2013 when he passed away. He was different than any other person I've ever known, very specific. We did a lot of things together, travelled a lot, helped and gave me a lot of advices at the beginning, so did Dominique Lafon. We shared a lot of things in common: Lafon, Bize, me. Patrick was generous in sharing. I was there when Patrick met Chisa Bize. Patrick convinced me we had to go to Japan in 1996 to develop business and sales and promote our wines. Just the two of us went to Tokyo. That night he told me he met a girl translating for me for people attending the party - she's gorgeous I'd like you to meet her. So the day after we had a drink together and the dinner. The rest is history: one year later they were married and one year later Hugo was born.

Burgundy is a tightly knit group of winemakers - every month we have a group dinner together, usually 12-20 people, mainly in a restaurant and we all bring our own bottles. It was a great 10 years. This was the tasting group with Dominique Lafon, bionic luoir??, Christophe Roumier, Etienne Grivot, Pascal Marchand, Patrick Bize, Jacques Seysses, Emmanuel Giboulot and Jean-Claude Rateau.

In a lot of activities in late 70s and 80s: sailing for 3 years, long professional break - 10 years w/o proper jobs, after which it was time to go back to work and it became obvious winemakers were what we wanted to be. We moved back to Burgundy to help our insurance group AXA to buy a property and to manage/partner and establish Domaine d'Arlot, which did not exist then and the vineyards and winery belongs to the family/negociant Domaine/Monsieur Jules Belin, who sold the negociant business and vineyard/winery separately. What was offered for sale in 1986 was the building and the vines - negoc Domaine Jules Belin still existing was sold previously, so we had to create another vineyard and buildings mainly built in the 18th century, and the new domaine. Lilou's sister was among the 3-4 main people in the company with whom we talked about investment in vineyards, as they already bought a chateaux in Bordeaux and wanted higher up chateaux as Chateaux Pibran was not a top one so it appeared [now their holdings are: Château Pichon Baron (2ème cru classé à Pauillac), Château Pibran (Pauillac), Château Suduiraut (1er cru classé à Sauternes), Domaine de l'Arlot (Nuits-St-Georges - Bourgogne), Quinta do Noval (Portos and Douro's wines - Portugal), Quinta do Passadouro (Portos and Douro's wines - Portugal), Disznókő (Tokaj's wines - Hungary), Outpost (Napa Valley - United States)] a top tier chateaux is what they are after, given their lack of knowledge in Burgundy, we became partners. The history of the family not that much, the owners: Veno?? through the French revolution until the end of 20th century, Jule Belin - unfortunately an automobile accident in Nuits St George right way crossing when all the family members - six - were killed by a train arriving at the time in 1933, over the last 2 centuries only two families, then another part of the family took over the estate until 1986, had been difficult. I lived in the house for 20 years. Now AXA offers it as a guest room for people. Arlot is in Premeaux, part of Nuits St George. NSG including 1er cru is larger than the limit of NSG, so in the south it's extended to Premeaux almost touching Comblanchien, the last 1er cru in the south is Clos de la Marechale - still a NSG 1er cru even though under the Premeaux village. Clos Arlot borders Clos de la Marechale (JF Mugnier), just a small road in between. Both Mugnier and Arlot make white wines around the area Premeaux - appears to more common than other parts of NSG. When I arrived late 80s there was only 1 hectare of white vines, very old vines, the whites had a great success and helped us develop - it was attractive

and consumers loved it. Reds needed more time so after a few years I was not pleased at all, bought Le de bot? south side of Clos Arlot and pulled out the vines because I didn't like the red wines I was producing and replanted with Chardonnay and a small amount of Pinot Gris - Pinot Berout in Burgundy, because in the old part of white parcels, there were already ~5% planted to Pinot Gris so I did the same with new plantation. Chardonnay Muscat clone too: not too sure but part of the Chardonnay old vines are Chardonnay Muscat. This replanting happened in 1993 and 1994. Vines that had been there were 50/60-year-old vines. Then I replanted in 1998, 1999, 2000 about another one hectare of Pinot Noir into Pinot Gris in Clos Arlot. I was told Jule Belin was producing white wines but never seen a bottle or tasted. Early acclaim of the white wines that helped us gain popularity. Chardonnay grows well in the soil there, it was definitely really my influence because my experience of winemaking had only been with Jacques Seysses, who was not a white wine producer so I had very little experience with white wine. The first two years with the trainee I met at Dujac - Peter Leski - a good friend now of ours came to help and he did work at Gosset in Australia. I learnt a lot from him specifically the white wines and made the first two vintages together. At Dujac pressing red wines was always serious: there's always tasting by the press. I did learn how to press white grapes with Peter Leski, the importance of keeping the freshness in the must, during harvesting and fermenting. *Didier Fornerol* was there early on, the vineyard manager of 4 including him when we arrived - there was nothing in the winery but a team working in the vineyard. Didier was the lead and became my vineyard manager, assisted by Christophe Morin - the vineyard manager at Domaine Dujac, a great person who helped us a lot with his knowledge, who passed away in a motorcycle accident.

Converted the estate to **organic farming in 1988**, started the process in the first year. Difficult at first and Christophe was reluctant - you had to plow by hand in the vineyard. Chris knows a lot about vine materials clones esp pruning. We started **massal selection** with him. The first planting included whites in Clos Arlot - which had been planted with clones because I was not ready with my selection massale but planting our own massal selection in **2000 in Clos Arlot** has been a good success and ever since every new planting has been done with massal selection. Pruning in Clos Arlot: Christ was very concerned with pruning and ensures as much leaf area and air airculation as possible. Appears contradictory but could work. We experimented with new pruning methods, which was not common at all in Burgundy then, in late 80s when single/double Guyot prevailed. Very few were pruning differently, and we started testing pruning differently: horizontally, leaving bunches and leaves everywhere around the wires, no poles between plants 1m away from each other - with Guyot often there are leaves bunched together at both sides and nothing in the middle so not evenly distributed. We developed leaves and bunches around the wires to make it more even, thus less leaves bunched together, more air circulation, a good progress to me.

I also attended the Enology school at University of Dijon in 1996 where I met Anne-Claude Leflaive and Ann Hoiot?? thus formed a team together the three of us in the lab, became close friends with Anne-Claude Leflaive and her family too. She introduced me to boidynamic farming as I was hesitating in early 90s when she started in Puligny in Domaine Leflaive and discussed a lot about it but I was not convinced then, but lucky enough to participate in a lot of tastings of Domaine Leflaive with her and other friends between biodynamic vs organic vs conventional and finally felt convinced and started coversion at Domaine d'Arlot in 1998, when she went 100% biodynamic with her vineyards. She is charming, energetic, sincere, pure, focused on ideas driven to the end, everyone loves her. Perhaps not the best taster I've met, not a good blind taster, but looks for purity in wines, sometimes she voices disapproval of certain wines often times non-organic wine. Purity, cleaniness of fruit are what I look for in my wine. There were twice I was assessing the wines and didn't decide to sell because they did not seem clean/pure to me, not Brett but other things. I try to pure and sincere wines. Practically re-designed the winery completely, used another building to re-create the winery as in the old winery there was nothing to begin with. New materials, new vats, new presses, same process as in Domaine Dujac. I think it is important to have grapes as intact as possible in the vats, definitely not go through a pump or what not, natural gravity or crane definitely no pump. We redesigned the winery with the principle in mind to be as gentle as possible with grapes. Making 8 vintages within over 10 years with Jacques Seysses and going through so many experiments with him like 100% whole cluster or destem convinced me arriving at Domaine d'Arlot that whole cluster is the style of wine I want to produce so much more important for grapes to be absolutely unscathed. As soon as they are harvested from vineyard, they should be in the vats because it'd be terrible if scratched by stems. The real reason I like whole cluster is **whole berry** fermentation: no pulling out the stems preserves whole berries. Fermentation starts inside the berries which leads to berry breaking, which makes the fermentation process much smoother than juice in vats. In our case, we have perhaps 10-20% juice at the bottom of the vats under grapes at the start. This is the real point, not the stem itself which is of no interest to me - which takes acidity, color, and alcohol, stems are not good. Domaine Dubon? had a good and interesting experiment when destemming by hand so berries are whole and made great wine with that. We use whole cluster in order to have whole berries. Jacques likes to a few days of cold maceration before fermentation starts so that it starts slowly. It takes 3-4 days to start, as it starts because of whole berries, the gap/gas between whole berries and clusters it goes much slower if completely destemmed so smoother and longer process and temperature does not go as high. Sugar is delivered slowly so to me

makes much better smetic?? as we say. More difficult and complex not as safe as short fermentation but to me more interesting and my style. Always punching down, never pumping over. I hate pumping. First punching down always made by foot to fill the vats with grapes, the only time I pump the wine is to submerge the juice. When the vat is filled with grapes, there's 10-20% juice underneath, to make **remontage** we just put some juice onto the grapes but no pump whatsoever. Fermenting vats: no wood - nightmare in Domaine d'Arlot with old vats in bad conditions a lot of rot. So when designing the new winery, I decided to use stainless steel vats well insulated. Not sure it's the best way but I'm pleased with them. Malo typically happens for red wines in Spring after harvest, **at Arlot, generally earlier before Christmas because of whole cluster** though no scientific proof it is due to whole cluster, only based on discussions with Patrick Bize, Jacques Seysses, Alain Graillot, etc. using mainly whole clusters we have early malos. People say its better if it's later I have no idea. They are going through or they won't. Taste a lot while pressing red wine: each time it goes up as the juice comes I'll taste a glass - I spend my underneath the press while pressing, red and white. Didier Fornerol my vineyard manager for 30 years became a winemaker himself, having back at his family domaine while at Domaine d'Arlot. I went to visit him and convinced him to let me help and that's what I started since vintage 2007 after retiring from Domaine d'Arlot, and the 2018 vintage will be with me again. I'm there for the vintages ever since, just two of us in the winery handling winemaking. It's a small estate just 6 hectares so we are both tasting one glass each time when the press goes up, which means, for one cuvee each year, 10 glasses for 10 times of pressing - one of the important parts of winemaking. We mix everything (free run and press wine) from the beginning right away: in the vat we put wine in - cuvee de bonbage? - let the heavy sediments settle before bottling. When we think it's no longer good in the wine, we stop pressing.

Cooperage: Rémond? Yes and no. No: as they are not the only good ones, as there are a lot of good coopers. Yes since like Dujac we buy our own wood, let air dry for one year at Arlot one year at Dujac then deliver the staves to the cooper. So it's too complicated to have different coopers. So before he retired, Remond was already working with Dujac, so we worked with the newer people as they let us deliver our own staves when making our barrels we are there to ensure they are made the way we want. Light or medium toast - not too light because if too light, there will be some green flavors which I don't like but definitely not over toast. LD: laser beam focused on the details. Being a winemaker means to be consistent keen on the details, not luck. Jacques likes to bottle a little earlier than later to preserve more fruit. I agree that definitely not too late, but depends on vintage, wine in barrels. Altogether I'd prefer earlier than later too. About red wines never bottled before 13 months after bottling, the latest being 18-19 months, generally happens between Jan and April.

A few monopoles: Clos Arlot, Clos des Forêts St-Georges. Different characters. 800 meters apart, more or less same slope and soil. CdFSG always same character year after year more muscular, darker, powerful whereas CA more elegant finer lighter in color more aerial subtle. I can pour two glasses in front of you of same vintage, before tasting you can already know which is which just because of color. Powerful vs elegant. Aging? I had been wrong in my appreciation at the beginning: I thought CFSG would develop longer than CA, I was wrong. CA lasts at least as long/well as CFSG. Handled Forêts differently than Arlot in terms of winemaking: CArlot spends less time in vats and bottled earlier than CFSG as it's important to keep the freshness due to its lightness. More punchdown with CFSG than CA, which we did extra gently with.

What drew you to Premeaux and those monopoles when directed AXA to the purchase? It was just an opportunity I didn't not know Premeaux then. I heard about Premeaux and Jule Belin had a car accident in the village. We were trained at Dujac early 80s and heard of Premeaux like that but didn't know. It's almost as difficult as it is now to find a vineyard in Burgundy/Cote d'Or as it was then. It happened at Patrick Bize's winery, an event around the wines with lots of growers from all parts of France, back when I was not even a producer, just helping Jacques. Patrick asked me to come, as it happens every year but this year at his place. So I did and met Francois Faiveley and he knew I was looking for a vineyard to purchase and he told me his parents might know. That was how it happened and it was a rare opportunity thanks to Patrick and Francois. Later managed to purchase Romanée St-Vivant Grand Cru - half a hectare in 1990 just in front of across Romanee Conti between DRC and Romanee St-Vivant, well located - and Vosne-Romanée 1er Cru Les Suchots - almost 1 hectare in early 1992. Frightening to vinify Vosne. We used to make two harvests because the vineyards at Clos Arlot and CFSG were old and well maintained before us, which was not the case with RSV. So it was not easy to vinify RSV. Did two harvests and eliminated the grapes I didn't deem of grand cru quality. We had to work a lot with the soil too. Afterwards it was not that different. Now we have a new grand cru which became a flagship of the domaine. Lucky to have bought the vineyard in 1990 and first vintage **1991**, which was a successful vintage for Domaine d'Arlot, even though it was a difficult vintage because of **hail**, small quantities, etc. but we made pretty good wines and RSV was the one of the best then. Despite that Dujac was working with different crus but 1991 was the vintage he decided to destem the production. I didn't destem as much as Jacques did but I did destem though don't remember how much or which cuvee esp for young vines because there had been **frost in winter in 1985 and 1986 all over France including Burgundy and a lot of vines died in 1985 and 1986**. So arriving in 1987 we had to replant a lot so: all the bottom of CFSG were replanted in 1987 in small part and in 1988, 1989. The young vines had started to produce in 1991 so this vineyard had been 100% destemmed. So 1991 was the year when I destemmed more than others but

definitely not all the cuvees - Clos Arlot was 100% whole cluster.

Suchots was difficult to work too, not in good conditions, took a few years to understand the vineyard, more difficult than Romanee St Vivant RSV. First year 1992 vintage I didn't make Suchots but rather Romanee 1er cru, because I was not happy with the results. Started in 1993 but took a few more years to really understand it and not pleased until late 90s.

I prefer to sort in the vineyard to prevent bad things in the basket thus vat. My team of pickers was trained to sort themselves before putting grapes into the bucket. I never had a sorting table, but rather a vibrating table so two people are just checking at the vibrating table. We have two people at the truck as well to check the grape quality of small bins. [like Ponsot and Dujac]

Nuits St George has different parts: Premeaux side, Vosne side, etc. Differences between NSG fruit and Vosne fruit? I can't say differences in fruits themselves but definitely in the flavors and structure in wines. Vosne wines are definitely different than classic NSG - Clos Arlot *is* NOT classic NSG whereas CFSG *is* classic NSG definitely. Clos Arlot is more of a touch of Vosne than NSG, not in flavors but def in structure. The elegance of Clos Arlot is def closer to Vosne than normal classic NSG. The flavors in Vosne are whiter more floral and fruity than NSG which is blacker darker, and structure more delicate, smoothness.

The sweep of vintages late 80s into mid 2000s is kind of the climate change vintages, esp 2003, sometimes people take it back to 90s. I noted as everybody did was that we did harvest earlier slowly over time, more mature grapes. In late 80s it was common to chaptalize wine almost every year, but now very rare. To me its a main change just because of riper grapes and climate changes.

Standout vintages: 1990 was a great vintage, not my favorite, slightly too heavy not very good, def aging well. Underrated vintages we did produce great wines perhaps not age that long but so drinkable. In terms of ageability, 1992 is definitely not a great vintage but the pleasure we had drinking it was even better than 1990s. We had a range of great vintages in 2000s better than 1980s and 1990s. Loved 1998. Great vintage. 2002. 2005 of course but still not ready. Then mostly waiting for 2010.

Mentored a lot of people at Domaine d'Arlot as trainees to share and exchanging, those stayed in memory: Blair Water in New Zealand; Peter Liem perhaps a best taster I've ever met; Olivier Leriche a trainee before becoming my assistant. Lovely person and winemaker, left Arlot now at Ardeche [running his own Domaine des Accoles with wife Florence near Coux 40km south-west of Valence, a few kilometers from the Rhône on the right side of the river, planted to old-vine Carignan and Grenache, as well as Cabernet Sauvignon, Syrah and Chardonnay].

I never had any plans for any career or anything, just followed inspiration and relationship with people. It's a passion Jacques Seysses gave to me because Jacques taught me not only how to make a good wine but also wine itself. We shared so many bottles together while working together. It became a passion. So winemaking, the way of life, being outside in the vineyard, inside the winery, in a countryside, not in a big city, became a passion. I didn't know what I wanted to do, but I also didn't know what I did not want to do just following passion. And when leaving Domaine d'Arlot I didn't know what I was going to do and when visiting Didier Fornerol it just happend like that. Since then I don't spend all my year with him, I go full time during the vintage, give a handful of racking etc. I didn't change anything as he already knew how to make wines and the wines before 2007 are already very good. I didn't want to change anything just to be part of the wine world still after retirement, just for fun. Two people in the winery is better than one so we can focus on small details.