

Importer from the start. Bordeaux, Loire, Burgundy. Met Becky and then Bart. La Tache 1966. Then first tasting with Lafon and Coche-Dury. Rene Lafon making wine back then. ~1995 our small wine shop was named best Burgundy importer of the year and kept the title for several years, thus established reputation. In the 80s, the new generations: Lafon, Roumier, Patrick Bize, Grivot, Bankrup?? are beginning to make big steps.

90s: red Burgundy really developed well.

Humility. Not complacent. New approach to farming. New generations.

Probably a beneficiary of climate change: more extreme weather conditions, no problems ripening grapes any more, many more harvests beginning at the end Aug, early Sep, but Oct harvest as well. Have to change viticulture: instead of trying to get sugar level up, slowing down to allow other elements to ripen alongside sugar. Where the best sites maybe changed a bit. Chambolle-Musigny: you would have said after the two grand crus, Les Amoureuses is effectively a grand cru. After that, people would cite Charmes as the next winner. But now excitement is more often with sites like Les Cras and Les Fuees which are higher on the hill. Also Volnay where Clos des Chenes and Taillepieds not highly rated in 19th century but now what everyone is excited about along with Cailleret. So yes quality has climbed a bit without yet deserting what the original prime area grand cru vineyards are. [LD: Les Cras, Les Fuees, Cailleret, etc. do have a bit more limestone than clay, that provide more backbone when temperature is getting warm?] Yes and no. If you get too far up the slope where almost you are entirely on the rock, then in a dry summer you are probably gonna be having drought problems, hydric stress which you don't get in the lower vineyards with more clay soils that retains water better. I think it has more to do with cool winds circulated at the upper area has a less effect than 50 years ago.

Inside Burgundy (2010) included soil of Burgundy. No science about roots digging deep in search for certain nutrients or "minerality". Soil is important - you can see in top soils: there are red, white soils and intermediate soils; red soils are usually an indicator there's iron oxide brought down by ancient water courses (sometimes in the names too Pommard Rugien for the redness), you might think red soil red wine but not necessarily because La Montrachet is a much redder soil than any of the grand crus around it. And probably it is more often that white soil white wine but Cailleret "little tiny stones" of Chassagne-Montrachet and Puligny-Montrachet are probably white wine soil but still one person still making a bit of red Puligny Montrachet Le Cailleret. And Volnay Cailleret of course is red wine but elegant. So it is indeed fascinating when it comes out in the names: Cras is indicative of the being on limestone and lots of villages have Genevrières, Lavières (Savigny, Chandon de Briailles, JJ Girard - his best site), **Argillières** (Pommard, Do. Parent) implying more clay. It's a clay-limestone. Hard water out of the taps...

Techniques - sometimes people get too bogged down but even if you use the exact same techniques the wine would still come out different and when father son changed hands without changing techniques there's still an imprint of personal styles. But it does help define the style of the wine - whole cluster vs destem.

Key conversations: in the early days, waves of little trends - good thing is that Burgundy never get submerged by big trends that everybody followed - you do get Michelle Rolland winemaking suddenly taking over the universe. You may get a generation in a village or a couple villages doing it but not everyone.

In early 80s, you have the enologist Gee-eye-Kurd? who went for enhanced cold soak at the beginning of fermentation and use a lot of sulfur. Overdone. In red a period of too much new oak. In white a period of batonnage. Time and time again, technique is rediscovered. Pendulum swings. Most recently in white Burgundy, we have the reductive - gun flint, struck match. In the vineyards everybody has steadily gotten more ecologically friendly. Quite a lot organic, many biodynamic. For me it's important you do plow your vines or try out methods to avoid pesticides/herbicides - which is the real no go-area for me. Things are much better now than 35 years ago.

There are periods when you need to grub up some old vineyards. It'd be much better if people went back to leave it fallow for seven years, cover crops, wildflowers, vegetables. Put in Nitrogen fixes etc and now there are plants good for killing off nematode worms that attack flowers. In which case you wait 7+3 for a first crop, and 7+3+10 years for mature crop. Enormous respect for those who leave it fallow for 7 years.

Causes of reduction: people are particular drawn to reduction in whites even though it appears in both red and white wines. If we get back to 2004 crop: underripe vintage with difficult weather conditions throughout year and people had to use a lot of sulfur in the vineyards in certain circumstances when the bunches of grapes close up they close up around Sulphur which hasn't been washed off because just before it was one of the rare dry year patches and that sulfur then remained inherently with the grapes. I can taste that in the white wines in barrel but not there in the red wines - greenness/pyrazenes. For reds, 2004 has had a good reputation people

have been comfortable with that. You then had a few producers for whom it is or has been (could be backing off) a signature of style. Much more sulfur in the vineyards could be an effect as after people go organic you are left with copper and sulfur. And then if you do the second part of elevage in tank rather than in a barrel, that has a reductive effect. Not necessarily taste it at that time, it might come back in the wines later. The the move towards different closures - DIAM for instance, you have to change your regime at the bottling - not everyone did that.

Familiarity is a trigger point.

Reduction: both a smell and a texture. In so far a heavily reduced wine more commonly in red than white, you get a real toughness in the finish of the wine if smell reduction at front end. Conversely in a wine from a tannic year, people say you can't smell tannins but you can smell in terms of of a tannic you get this leathery character. Funny every 5 years but 1983, 1988, 1993, 1998 they all have this leathery aspect.

Historical parallel of reduction? In the old days people used to rack wines much more often. I'm slightly skeptical about the current trends towards not racking the reds: keeping them as before undisturbed for 15-18 months and only racking them when taking them out and aerated in tank and homogenized. And it seems to me with the mantra of Pinot being so fine, pure, elegant, you risk having some reductive characters and a loss of purity if you dont them at least once early on - could be straight after malo or just before the new vintage. For me its a good time for one racking. It slight reduces the CO2 levels which you don't want it diminished too far but there has been one minitrend of certain producers of leaving much more CO2 in the wine when bottling.

Lees contact increased? And for white Burgundy less time in wood? My worry for white Burgundy is that people are drinking them too young in fear of premo as a result people are making them to be drunk younger. Missing the real glory of wine like those from 1970s.

Experience where suspension of premo, then giving it more air in the glass somehow freshens it up somehow. Occasionally it can hapen but the majority you lost it. My theory is that as long as the cork is not the one to blame, the wine can go through an oxidative or even oxidized phase and come back alive after. Two ways to rationalize: if the whole wine is oxidized there's no way to reverse that. Either there's only one element oxidized then reversible or we are looking at a phenomenon that looks like oxidation but in fact isn't. But we don't have enough undestandings. Anecdotal not proven. There was a period virtually every bottle of 1996 white Burgundy I originally had great hopes for have shown oxidized but I still put them in my cellar not throwing them way. Nowadays then I slide them out except when occasionally the corks were slippery and apparently let too much air in, the wines are universally not only not oxidized but turned into which I thought they were going to turn into. So there is something going on.. And its true as well as of white wines in Rhone valley. It was acceptable. Now white Burgundys are the common choice to lay down for 10, 20 years and a lot are naturally oxidized in a weaker vintage or other problems but misattributed to premo.

Rhone white: related to lees in wine making? Same as in white Burgundy. Very clean pressing and not a lot of solids leading to perhaps more premo. Many theories. I think one key aspect in the general idea: the huge success of red Burgundy being refinement elegance purity being a ballerina and then people tried to make Chardonnay in an elegant refined way. But Chardonnay is rather muscular not a dancer and you need to treat it a muscular grape - allow the natural brilliance of the vineyard and time in the bottle to bring the element of refinement to the table. Phenolic? Nowadays is oft used pejoratively - bouquet or taste in mouth which is sort of greenness, bitterness, astringency. And I am sure this is what great white Burgundy used to be in youth - they are picked much earlier and less ripe, often crushed which has died out I hope it comes back, then pressed in old Vasnar?? hydraulic presses that crush skins much more than pneumatic presses do and then probably people get more solids. But what is it that makes red wines what they are? Skins. Why wouldnt you want some skins in your whites? For such a long time with the arrival of pneumatic presses and with the idea of making elegant wines you really are not using skins or solids at all which I'm sure is a key factor of it. I'd love to see a return to such a regressive style of winemaking - if you do that you have to keep the wine for quite a while before drinking. But if you think of 70s like 1979 a huge crop sometimes folks say over production was one of the causes of premo which I'm sure is not right but those big crops of 73' and 79' those wines are still a bit taut today.

White wine producer who didn't change anything from 80s, 90s, 00s but still experienced premo? Hard to say noone didn't change anything. Super producer Fredric Burier of Chateau de Buriergarr?? from Maconnais Pouilly Fuisse, strongly advised by a high profile French critic to change from hydraulic presses to pneumatic ones and he didn't he still uses hydraulic presses today...

Crus and villages in Cote 'Or:

Marsanny: hopefully getting some 1er cru vineyards. Already 10 years since they submitted the dossier still haven't happened yet. The change of focuses in single vineyards is changing the view of **Marsannay** - which used to only be Bourgogne, it applied to join in the Cote de Nuits Village and got its own appellation. We used

to think its a nice wine but simple on the less pleasant plains of River Ouche. Soils not the same but bedrock is pretty much the same and there are limestone there. For a while I kind of assume Clos du Roi as a 1er cru just haven't yet. Accessible fruit forward vineyards not much individual characteristic white wines but the reds are delicious you can make more complex long lasting wines if you desire - eg **Sylvain Pataille** but it's a little bit more than affordable that we need to pay attention to. Very different to Fixin.

Fixin /fixell/ suffers from the reputation of rusticity. It can be rustic. If you play around with whole cluster fermentation which can reduce rustic element or Amelie Berthaut (**Domaine Bertaut**) is producing some sublimely single vineyard Fixins as well. Easily thought as the neighbor of Gevrey-Chambertin with similar characteristics.

Gevrey-Chambertin: misunderstood over time, thought to be several places. Thought to be muscular - hedious. Wines of structure and tannins. Oddly enough it is not always a full bodied wine. Definitely red fruited village. We usually associate dark fruit with more depth and red fruit with lighter wine but Gevrey has this red fruit with a savory touch - for some its associated with Brett as a lighter uphermism. But this is lighter gentler form of savory - umami. For me it is a part of its character, that stretches through **Morey-St-Denis** where wines have a bit of wild character but still with this underlying savorness, that continues into **Chambolle-Musigny**, the Bonne Mare of which the large majority is within Chambolle, that at the heart its a Morey-St-Denis wine, and maybe Les Fuees and Les Baudes at the end of the village definitely have some Morey-St-Denis character. Then you get the absolutely pure Chambolle: Les Amoureuses in the central southern part of the village. Oddly they can dark fruited, even though Chambolle we talked about elegance, velvety texture, floral notes violets, I'm not strong on fruit descriptors as normally they are from chemicals but can be a signature of the type of winemaking, a fault, or a reflection of the ripeness of the year. But you have to be a bit careful not to confuse fruit character with a particulat vineyard or vintage. Whole cluster associated with **crushed** strawberry and white pepper. **Chambolle**: Volnay of north.

Vougeot: small, dominated by Clos de Vougeot. Hard to pin down a character because it doesnt have much character in youth. Tasting it in the barrel: weight, concentration, power, but can't really pick up individual characteristics, takes 10 years to start to show signs of justifying its grand cru status. Related to in general...

Vosne-Romanee: seems to have have everything - power in the form of intensity never heaviness, unbelievable fruit concentration - all red fruit but really pure driven intense powerful red fruit. Very very few sites that let us down, "there are no common wines in Vosne-Romanee, unless a producer messes something up." Several 1er crus that would merit grand cru in another village but wouldnt need any grand cru status since its in VR. Not so long ago we all thought Aux Malconsorts was a special value so too much more expensive than any other vineyards now that the genie is out of the bottle and its joined the pricing of grand crus. Asian spice according to critics? No I do not look for that kind of aroma and my palate is not that perceptible. I'm trying to judge on my palate is the structure of the wine because my background as an importer you have to go into a cellar and analyze what it's gonna look like in the future: intensity of fruit, tannin, acid, etc. and flavor is not that important. I'm fascinated also by the Vosne plus Flagey-Echezeau pairing which we agree everything's good in Vosne then past that its grand crus Echezeau and Grand-Echezeau, which are very different grand crus. It seems to me that *Grand-Echezeau has something in common with Musigny*. I often think Echezeau puts my mind to Ruchottes-Chambertin (Armand Rousseau monopole, Ruchottes: a corruption of rochots, or 'little rocks', underscoring the infertile, stony nature of the soil): intricate lacy fine burned? relatively delicate of grand cru but has something which is individually exciting about the wines. Echezeau is a huge vineyard, 40 hectares: variation going from north to south, but it is most evident up and down the slope from the thin soils on top of hard rock at the top (Orveau, Les Rouges du Bas) to the heavier soil with more clay content at the bottom. And yet I don't find it easy in tasting them that its definitely from the upper bit or richer clay bit. A lot of parcels got absorbed into Echezeau because in the 1930s people decided that they had always had it Echezeau. In a similar case of Corton, it damaged its reputation.

Nuits-St-Georges: love, except I think its three appellations. *Northern end*: Boudots, Argillats, same class of fruit as Vosne-Romaness, but also underlying power, structure, tannins from Nuits-St-Georges. Fabulous wines.

Middle part: real Nuits-St-Georges, dark rich plummy real depth of flavor, backed up by some of the strongest tannins anywhere on the Cote. Needs time. Classic vintage from **Domaine Henri Gouges**, it'd be classic for real vertical of what NSG is. **Les Cailles, Les St Georges, Les Vaurains**, spectacular.

South in the commune of Permo?? style totally different even though itself within NSG. Must have a lighter hand, which is why it works very well for JF Mugnier who's got 1er Cru Clos de La Maréchale. Most vineyards here are monopoles or individual clos, they don't have the Vosne touch nor the depth but beautifully balanced, really attractive wines.

Then you come to the hole in the middle Cote de Roche between Cote de Nuits and Cote de Beaune where you make more money digging out limestone and selling as boxes of marble. Some ok vineyards there, will see more interest in **Cote de Nuits Villages** appellation where one or two growers doing single vineyard bottling eg Comblanchien and Corgoloin: two of the hottest types of limestone are Calcare de Poumol? and Calcare de Rocheire? and in fact also the Calcare de Lucien in Alsace. So its a strasm of limestone so hard that if you plant vines up there it'd be blast away anyway. So there are minor vineyards in this section.

Then hill of **Corton**! Crowning of freeze on top from where rabbits, wild boars come down and eat the grapes. They miss the trick by allowing so much to be grand cru. They've gone on to adding Corton and Corton-Charlemagne, and it would have been a much better vehicle in the marketplace if you just kept the best vineyards as grand cru and lower the rest to 1er cru in which case people would say these are really good 1er crus, not lucky enough to be grand cru but sold at the same price as grand cru. Also its a wine most people think is a big butch powerful wine. Most of Corton isn't. Some can be: Clos du Roi is probably one of the greatest individual vineyard there which does have a lot of structure, concentration, richness for long aging. Les Bressandes next door - as its name suggests the caressing sound - is lighter smoother suppler silkier. Then Perrieres and Greves both are tougher more in the public image of Corton. Lower lying vineyards show lighter approaches: Les Chaumes, Clos de la Vigne-au-Saint are light years away from massive type of Corton. Probably should have been 1er crus but still lovely wines. Because its a hill there's a wide range of exposures which is not common in Burgundy as sometimes its uniform exposure. I think of this area as hill of Corton all three villages combined together. Now a little more shown for some of the villages' 1er cru wines, very nice reds and whites there. Aloxe Corton too often are rustic both reds and whites. also humid clay in the village there are slightly ugly names indicative of perhaps people don't think highly of some places. I have a bit more of a problem with certain exceptions. Quite like Pernand-Vergelesses, where the word minerals come to mind because you have the word ?pert? at the corner. Its a cooler site you are much more as a whole limestone area with less clay. Beautiful names like Les Belles Filles Also known as Sous le Bois de Noël et Belles Filles - the daughters-in-law under these the Christmas wood. And beautiful vineyards like Ile des Vergelesses, facing southeast, nice mid slope, if there weren't Corsson? in the background it'd be one of the best vineyards in PV. Whites in Corton Charlemagne: three different styles. One is white PV, stretched too far out into the valley as grand cru but nonetheless fine racy licking crushed stones water rippling over mountain streams stones. Classical form of Corton Charlemagne. But you get the legume grapefruit style fruit coming into because its a cooler site. Then Aloxe-Corton, En Charlemagne - Le Charlemagne, still west, but some southeast, still classically stony but more weight. So here is where the original Charlemagne is, the classic Du Martray - the most classic Corton Charlemagne. Now onto the next part of full sun exposure where originally thought to be red wine region: Corton Languettes, Corton Pougets, which have been turned over to be white Corton Charlemagne. The the third part a white band of white marl on top of the hill almost directly on the rock here: chiselled form of CC not that different than the real estate of the Charlemagne side in youth but matures in a different way: as Corton Blanc (it'd be interesting to compare CC vs CBlanc, would love the concept a bit more).

So instead of the narrow stripe of vineyard almost everywhere in Cote de Nuits, Gevry is a bit wider, Cote de Beaune begins that way and widens as we go along. Ladoix being a part of Corton. Then Beaune satellites of Savigny Beaune: lower lying, no 1er cru, like a Marsannay of Cote de Beaune, affordable attractive red wine. Savigny Beaune could be very good. Hard to clearly distinguish between Savigny Beaune and much of Beaune: sandy in parts of both, more limestone areas. In some vineyards: La Dominode, Les Lavieres, Les Vergelesses, which count as high class vineyards. Then cross the motor way "the route" built there cuz the original plant had been built on steels through the middle of La Montrachet. Those plants got crushed so it came in there in Savigny instead into **Beaune**. It gets ignored in Beaune: all 1er crus, so much in hands of negociants who don't quite know what to do with. Standout vineyard in Greves the central part, a cut above the rest. Then you got Clos de Mouches, which is life on its own. Beaune can be light, supple, easy going. Can be tougher more tannins around Greves in the middle: at least in Greves so much richness in fruit to balance tannins. Can be a bit pointed lacking amount of flesh in Beaunes in some higher vineyards in southern area, which arguably should not be 1er cru. But when you get to the end: Pommard. Vineyards on both sides of village border, of the same name but spelled slightly different. Beaune Epenotes - a soft supple wine, then Pommard Epenots being a leading 1er cru people expect a big massive wine. People classically compare Pommard to Gevrey Chambertin, true in both cases - there's an ancient water courses that brought all sorts of mixed soils down from further up, but Pommard does divide either side by the small river that runs through in the middle. North side (lefthand side of the map) closer to Beaune, you have slightly lighter soils, certain amount of iron oxide in them, some Pommard structure but a bit more grace like Clos de Epenots. Both sides of Epenots/Epenotes may well be classified as grand cru. The southern side you have Pommard Rugiens - I can see the grand cru in the middle part of Rugiens: huge depth in wine, big supporting tannins, ages beautifully. Rugiens-Bar/Hauts? Quite likely Rugiens both, it doesn't break down when you taste

the wine, in the vineyards you can definitely see the difference but there are excellent producers who happen to be in Rugiens both but it is in the Rugiens-Bas that you see the extra depth for sure.

Confusingly Pommard Epenots and Rugiens both have two parts: Grands vs Petits Epenots, Rugiens Bas vs Hauts. More confusing: Clos Epeneaux (Comte Armand) in both Grands and Petits Epenots. Grand Clos de Epenots (De Courcel) in Petits Epenots which is bigger than Grands Epenots. Epenots is a truly outstanding 1er cru. Pommard for a longest time is a favorite of both and sold for the highest price in bulk wine market. But for my working life, Volnay has been the village of experierr??

I think of Pommard more clay based, Volnay more limestone based, with exceptions. Volnay up on the side of the hill with no water course, whereas Pommard/Gevrey has a river going through. My heart is much more in Volnay than anywhere else in Cote de Nuits. Also believe Volnay wines if aged can be up there with grand crus of Cote de Nuits. Different history as the Duke had a castle summer palaces there where they entertained the kings so there's the collection of vineyards referred to as Clos de Ducs (d'Angerville), Clos de la Cava de Ducs (Carre-Courbin until 2005 then Benjamin Leroux), Clos du Chateau des Ducs (Michel Lafarge), etc., all monopoles. It's always difficult for monopoles to be sure how good exactly the vineyard is if you've got the great person working it. It's easier if a lot of people are working it then you see a general tendency. So

Cailleret is one of the general vineyards one that everybody always said was great and remains great. Then after that in 19th century people are more talking about Chevret and Champans, not about the ones higher on the hill. Now we adore **Clos de Chenes** probably because of **Michel Lafarge's** wine, and Taillepieds around it. In Volnay it was the clearest of all communes that you've got vineyards like **Mitans** - ones next to Pommard - **Fremiets** as well. They were all good with enough depth/character to merit 1er cru but you got a sense of Volnay 1er cru a slight change from one vineyard to another and the vineyard didn't have standout characteristics. Then **Champans** began to change that, **Cailleret, Clos de Chenes, Taillepieds** absolutely.

Quite separately is Santenots in Meursault but given the courtesy title of Volnay (whites labelled as Meursault, reds labelled as Volnay Santenots), which is clay based makes satisfying wines ages well. The border might be slightly large as Santenot du Milieu is definitely better than rest. The others remain a predominantly red wine soil, still 1er cru quality not on par with SdM. Volnay and Meursault make twins. So many good producers. Least dicey. Proud and privileged to work with - can't say that about Puligny at all. They've got their own acolyte between Volnay and Meursault which is **Monthelie** (poor man's Volnay, one special vineyard - **Les Duresses**, a continuation from Auxey-Duresses, on steep southfacing slopes - oddly enough even though it's mostly in the side valley it forms almost a bowl and can get very hot in the hot vintages), then leading back from there **Auxey-Duresses** (one flank of it makes very nice red wines, no longer rustic as it once were, the other flank facing north is a continuation of hillside, very nice good value whites) and **St Remains** (lucky to be made a village in its own right then but now with **global warming** its becoming its own).

Meursault 1er cru differences eg P vs G: the Meursault is changing in character to some extent. I think after Dr Penvedors?? have finished his dogs, he had started training French sommeliers. After Meursault they couldn't stop talking about butter and hazelnut. Meursault is no longer like that any more: no longer rich rounded wine it once was. Two reasons: a lot more emphasis on village level vineyards a lot of which higher up on the slope - Les Narvaux and Tesson in particular, then Chevalieres, Rougeots. Baby 1er crus but they sell us as village wines. They are more mineral less buttery. Many people if not making singles will make a blend of the lower slopes which are more clay based than these higher up. Then 13er crus but 3 are heartland all at a crossroad: Charmes - the most classic Meursault vineyard in that it is rounded with depth no sharp angles, Genevrieres much more on the stones, theoretically juniper character, more floral, more subtle, understated, in the elegance and persistent taste. Pierrieres is a bit of a synthesis of the two: clearly got the most weight - oily of all the Meursault vineyards but also the ?? feel as well. It can get top heavy do need to restrain yourself. Within Meursault, perhaps more perceptible to premoxy because of heaviness that if you are not careful enough can get in the way. Under work to be grand cru. Does have more depth and character, probably greater consistency year in year out, which is something a grand cru ought to have. Bouchères, Porusot, Gouttes d'Or are another set of triumphs there. Clos de Boucheres makes fabulous wines (Jean-Marc Roulot has become (from the 2011 vintage) owner of the former Domaine Rene Manuel's Clos des Bouchères, while Domaine des Comtes Lafon have taken over Roulot's previous holding). Porusot can be rigid, four-square, but can be made with a touch more of elegance and finesses - if you go that route it'd stop being rigid and I think it can be a really fine wine. But the joy of Meursault for me is definitely the village level wines - definitely the village-level go-to much more than Chassagne or Puligny. Is it part of the reason why Meursault retains so many top growers/producers that its village wines are so good? Part of that and part of the fact that its one of the biggest villages in terms of production, almost a small town with a strong life of its own, in a way that Puligny misses. Puligny has suffered from its fame - the hyphenation with Montrachet and everybody has always wanted to buy it. The negocs are always much keener to buy Puligny and Chassagne to the extent that its too easy to sell. Then incentives are much less. Still truly great vineyards, grand crus, and 1er crus like **Pucelles** (Domaine Leflaive, Jean Chartron (Clos de la Pucelle), Alain Chavy, Marc Morey, Michel Morey-Coffinet and Paul Pernot), **Combettes** (just across the border from Meursault Perrières and Charmes, and shares with its neighbours the plumpness of top Meursault without losing the refinement and

mineral elegance of great Puligny, Lefaive, Sauzet, Ampeau, Carillon, Matrot, Jacques Prieur, Vincent Girardin), **Perrières, Ez Folatières** ("folles-terres, crazy earth", where follets, or foulots, or follots, might collect. Largest of 1er cru vineyards and one the finest, but need to distinguish between lower triangle on the same contour level of Le Montrachet and Caillerets and the upper part unplanted in early 20th century) all magical and first rate. Wines get lighter as you get to the top of the hill. The little hamlet between Puligny and Meursault - **Blagny**. I'd love to see it more on the market. Either colors are great but it has turned a bit too white. Reds are austere in youth - not a fault in Burgundy. So many have ripped red to plant whites and we are seeing in much of the Cote de Beaune whitening of the cote. Sad about that when Pinot is taken out of vineyards where it should be red wine vineyards. A significant % of Chassagne-Montrachet should be red not white. Also seeing a lot more white Monthelie, white Savigny, white Santenay and white Beaune. In many cases, the white wines are lacking in character, but I've discussed with one particular producer who has got some Chassagne Montrachet Clos St-Jean or La Maltroie when at the moment its been red but time to pull it out as vines are tired, what to plant next with? If white: make a bigger crop, sells for a higher price, costs less to make, take it to the market earlier, no brainer! But I'd plant it in red cause that part ought to be red... Esp Clos St-Jean. Clearly most of the village Chassagne-Montrachet has red wine soil. Problem here is that the quality of **Pinot selection** is not good enough, one of the things that put **Volnay** ahead of the queue because a couple of families - **d'Angerville and Boillot family** have **preserved really good strains of Pinot**. In contrast, **Maranges, Santenay, Chassagne-Montrachet** mostly rather **poor clones**: big-ish crop, that gives sugar levels then intensity of fruit and make robust rather dull tannic wines. People have tried to tame them by switching from cane pruning to spur pruning or cordon pruning, in which case they did get less excessive yields, better concentration but no flare that way. I'd rather see people ripping them out and starting from scratch with a finer version of Pinot. If that could happen, we could get magical wines from Blagny etc.

Clones (many originally from Ponsot vineyard) - danger of that using single clone. Tendency now is to go back to selection massale, reproducing the population that already exists. Even then most people will try to select successful wines. One or two producer would say just like people you should have a bit of everything. I would like to see a much better Pinot planting program in southern villages in Santenay in vineyards like Clos Tavannes famous in the 19th century and earlier could make really great wine. The other factor is yeasts for fermentation: majority of Burgundy use natural yeasts, occasionally supplemented by bumping purchase? but in general it's the yeasts in population in your cellar which will do the bulk the fermentation work. Research has shown each vineyard has its own yeast population so the blume that's coming in the grapes will bring different yeasts from each individual vineyard and they may get to work the first 1-2% of the fermentation but then it gets killed off then the good old saccharomyces take over then it's the dominant strain of yeast in your cellar that overwinters satisfactory. You sometimes can find more similarities between two separate appellations made in one cellar than those two appellations made someone else's cellar. So it's not the two Pulignys or two Chassagnes are similar but two made in this cellar or two made in that cellar of similar characters.

Borders or vineyards: **Volnay Fremiets** borders **Pommard Fremiers** you feel a Pommard underlay in the Volnay Fremiets with Volnay elegance on top. You also drift across from **Puligny Combettes** into **Meursault Charmes** and Combettes is the most Meursault like Pulignys in **Puligny Referts** next to the bottom part of Charmes - in fact awful lot of Puligny Referts producer come from Meursault. **Gevrey-Chambertin Combottes** for a long time the only producers all come from **Morey-St-Denis**.

Grand Crus:

[Chambolle-Musigny] Musigny: iron fist in a velvet glove.

[Morey-St-Denis] twins of **Clos de la Roche** and **Clos St-Denis**: underrated over time the whole of Morey-St-Denis is underrated. A more hellenistic quality in Clos St-Denis: bright succulent silky red fruit; Clos de la Roche: a bit more matte as opposed to gloss, rough silk rather than spun silk, sometimes blue fruit character which is interesting and turns into something glorious over 15-20 years

[Chambertin] Charmes-Chambertin gets maligned sometimes, it definitely has its characters of its own: strawberry and cream. A number of producers have really ancient vines there: ??

Les **Mazoyères** stretches down to the main road and you look at that you'd think someone got greedy. If you look Francois funny and petit? geological map and see that the bit of soils in the mid slope where you expect the grand crus to be dips down into the main road there as well. Almost everybody sells Les Mazoyères as Charmes but it has quite a different character: doesn't have strawberry and cream but much more gravelly chunkier a bit awkward a bit dense in style.

[Chambertin] Chapelle-Chambertin and **Griotte-Chambertin** (various theories of name: cherry tree, grilled by sun, little streams/paths, a little bit of chalk; paper thin topsoil, suffers in hot dry years) are the two I had most of the difficulty in understanding: I used to think *Chapelle-Chambertin the weakest of Ponsot wines* either due to vineyard location or stock material. Funny: twin brothers decided to split out - one goes to Do.

Ponsot and the other Do. Rousseau. Afterwards one (**Ponsot**) thinks that **Clos de la Roche** is the best vineyard in the universe and *Chambertin* is disappointing, the other (**Rousseau**) thinks **Chambertin** is unbelievable and *Clos de la Roche* is not in the same class - that's how the two domaines have shown typically over the years.

[Vosne-Romanee] four monopoles

[Vosne-Romanee] **Richebourg** and **Romanee St-Vivant** remarkably different in style even though adjacent. Richebourg no doubt makes up a triumphret with Musigny and Chambertin, plus Clos St-Denis. Romanee St-Vivant is in many ways the quintessence of Vosne-Romanee. Richerbourg got a tiny bit more depth - feel a bit more clay in that depth and intensity which makes it obviously more grand cru but Romanee St-Vivant is tiny bit lighter than some other grand crus merits Romanee in its name. You hear that **Vosne-Romanee Conti** you can't understand it until at 15 years old and **La Tache** is much more approachable and drunk more young. I find it completely the opposite. La Tache sits rather apart in the same way in the cellar of Chambolle-Musigny where Bonne Mares sits completely out of line with 1er crus Les Amouresses and Musigny. And La Tache has got a sort of a crab shell around the fruit, tannins rather firmer - people say it slightly more accessible but I find it needs longer time - at 12 years old I can't find my ways into it.

[Chevalier-Montrachet, Batard, Bienvenues-Batard] A parallel between **Batard + Bienvenues-Batard** and Chambertin + Clos de Beze in that there isn't lots to call between the two in terms of absolute quality but you get a bit more grace elegance a touch of cashmere in Bienvenues and Clos de Beze, and a little bit more structure probably greater aging ability in Batard and Chambertin. Interesting that there is generally a fault line between Batard and Montrachet, and a fault line between Chevalier-Montrachet and Montrachet, really rare in Burgundy that things fall as neatly as that. Montrachet is the Mont Perrier?? and Chevalier has got a celarly different character - accessible early on, white stone soils, very much white fruit with some yellow fruit down the bottle in Batard and Bienvenues Batard. When they first made the grand crus they applied for Blanchots - Chassagne Montrachet Blanchots to be Blanchots Batard Montrachet, which correctly didn't get called. This one tiny bit of it which comes up hill possibly more merited, this tiny bit of **Criots-Batard** is merited than the rest both ways a bit too far.

Chablis: freshness of it with persistance of flavors. Like the way they age. Excited about top 1er crus. **Montee de Tonnerre**, bits of **Vaillons**, **Montmains** - within which: **Forets Butteaux** etc, **Mont de Millieu** Such individual characters in top 1er crus - not all of them as too many have been made 1er cru and a lot too much individual got promoted to Chablis. Then grand crus which are a little bit harder to put into perspective because most people don't have the patience to age them for the time they ought to be aged. But **Les Clos** is a special vineyard. **Vaudesir** is my next.