

grandfather started domaine bottling Volnay in 1920s, by accident: he was a leading force against the fraud that was going on then with negociant houses in Beaune, with Henri Gouges, etc. annoyed by the fact that his wines were mixed with other wines when selling in bulk or in grapes. He started suing the negociants for that reason and they were not allowed to mix the wines and call it Volnay anyway. In retaliation, the negociant threatened to not buy your juice/wines so he had no other options but estate bottling.

estate bottling then were Henri Gouges, Armand Rousseau, Grivot was not far behind, but very few. everything else went to negociant to be bottled under different labels.

what was the 30s like and war era? grandfather already selling abroad into US before prohibition, including during the war but the estate was occupied by the Germans so unable to so no business but resume afterwards. so long history between family business and US for 80 years, keen on US and the reason why a wide deep group of collectors with rare old bottles.

grandfather born in 1873, father born very late into the marriage, changed hands in early 1950s. father's first harvest in 1949 with grandfather, vintage 1950 together, did 1951 alone as grandfather died in 1952. father shy timid ethics righteous clear in convictions.

I had a fulfilled career in banking for decades thanks to him letting me go do other things than wine. I wasn't able to overlap with father as planned as he died brutally but brother in law had been working with father for 15 years and me taking over the domaine was under one condition that brother in law continues to work as before. [LD: because stylistically didn't seem to change.] I was asked by journalists early on what would you change? none, I love the wines my father made my aim in life is to do just as well, which is already an achievement for me. A few changes happened but as a whole I want to maintain the style/trademark of d'Angerville: elegance, precision, purity.

My first harvest was 2003 - the heat wave - started 25th Aug, bizarre vintage. In reds: a few things to trial and compensate the extra heat we had: before processing the grapes we put them in air conditioned rooms for 4-5 hours to cool them down cuz fermentation would start right away. we shortened everything that could be shortened: cuveison, time in barrel, extract less than normal to avoid Syrah character common in Burgundy 2003. Did part of élevage in stainless to not to tire the fruit with barrels. did not acidify whereas many others did by listening to my brother in law.

I have the dates of harvest since 1906. I've done the four most precarious harvests in history: **2003, 2007, 2011, 2009 early harvests**: the one before was 1976 when we started on 13 Sep. The trick with early harvest: Pinot Noir needs a very smooth end of maturation, cool not too warm a lot of lights some wind too to finish off harvest. When you harvest early, you harvest a lot of heat the natural sugar content - alcohol content - goes up quickly, not good for Pinot Noir, which makes the choice of harvest date much more complex than normal. If you pick 1.5 degrees every three days instead of 1 degree a week, it's much more complicated to pick the date when maturity is reached - including phenolic maturity. You approach it the way you approach any other vintages. You just have to live with the circumstances. In 2003, initially we thought 5th Sep, then 2 days later 1st Sep, ended up on 25th Aug. That means telling the team - operational implications.

You are mostly associated with Volnay where you inherited ~12 hectares now at 12.5 hectares. The domaine is completely linked with the village of Volnay. I'd say the first thing I'd like to advertise is my village. Wonderful perhaps less known because the size altogether is small. 1er cru or Volnay only 110 hectares ~280 acres - tiny. I have 12.5 hectares 1er cru sites in 6 different terroirs appellations and I make a *Volnay 1er cru* which is a *blend of three different appellations* that I own too small a piece to make a separate label of. The main well known terroir is **Clos des Ducs** monopole - my backyard around the house, south east facing unique exposure in Volnay. Towards the north is **Fremiets**, very close to Clos des Ducs but very different in style and in soil - very shallow soil you only reach the motherrock only after 1-1.5 foot of soil. Below that is 1er cru **Clos des Angels** - new label first vintage since 2009. I already owns 0.5 hectare of it and bought another 0.5 in 2007. Now that it's a full hectare I am able to make a separate cuvee out of it. Very typical of Volnay: elegant, not huge structure. The other south side of the village. I own 4 hectares (out of 10 hectares) of **Champans** - that's a magical terroir of Volnay in the center of 1er crus of Volnay, very typical of what Volnay 1er cru. Feminine, velvety, silky, curvy, yet structured but delicate structure. Then Volnay **Cailleret** I was able to buy a tiny piece increased from 0.25 to 0.65 hectares. One of the stars of Volnay as well. Mineral. Elegance. Ethereal/aerial. **Taillepieds** is up the hill from Cailleret, quite near the woods, next to Dominique's Clos des Chenes. Always a bit austere and masculine. Normally very long life. Beautiful terroir.

A number of whites: **Meursault 1er Cru Santenots**. Meursault does not have 1er crus in red. So if Pinot Noir is made from there it's called Volnay Santenots like Dominique Lafon makes a beautiful Volnay Santenots there. My grandfather had so much Volnay planted to Chardonnay but you have to bear in mind that when you drink that wine you'd know it's a terroir also good for Pinot Noir. This Meursault Santenot is very different from Meursault Charmes or Genevrières, you should not try thinking they are in the same village almost. It's on another side of the village the north side. All the others are on the south side of the village. Only Meursault Les Cras is on the north side too. So you want to do: emulate the other Meursault and you lose, or try to live with what you have here its own unique terroir for a white wine, and you go in that direction - so I go along

with the minerality of it, energetic, electric style of the wine, a lot of energy, away from the buttery voluminous style. My Meursault is probably less voluminous than you would expect from a Meursault, almost *Chablis style*.

Freimeit is on the Pommard/Volnay border. There is Pommard Freimeit - spelled different as Fremiers - as well. Its very near Pommard yet its a very Volnay style vineyard. I believe there are winemaking schools that are different from one village to another. In other words, I own also a small piece in Pommard, if somebody from Pommard were to vinify that Pommard, they would come out with a very different Pommard than my Pommard. Vice versa, a Pommard person will vinify and make his Volnay wines in a Pommard way different than mine. Because each village is used to specifics of its own terrior - that's beauty of Burgundy all those appellations, climats, they are very specific by villages even smaller areas but by village they definite are. Therefore, knowledge transferred generation after generation is based on specifics of terrior. When one generation decides to buy outside, they tend to apply what they've learnt from the prior generation to the new piece of land they bought. That's also the reason why I want to stick with Volnay - I feel comfortable with Volnay where I am at the optimal state of my winemaking. Also I'm a believer in the fact that you need to be able to walk to your vineyards every day, which limits how far you can acquire/work the vineyards.

LD: So you see a through thread between De Montille, Lafarge, Pousse d'Or, etc.: I think in style I'm closest to Lafarge or vice versa, Etienne de Montille maybe has the same style, Pousse d'Or is more different but yea.

LD: what is the Volnay producers' style? Generally feminine and elegant. One way to achieve that is to avoid over extraction and I think most people in Volnay would try to avoid over extraction - gently extract only the most noble parts of the fruits. Compare to Pommard next door, more masculine and muscular than wines of Volnay. We go in one direction and Pommard goes in the other direction, with exceptions.

Confusing elegant vs light: but when I taste your Clos de Ducs I find quite a bit of power within that elegance. Elegance and lightness are two different things. I always use the term underwelming power - important that a wine has a direction: elegant, light, but if you are fluffy its terrible. You need to be directional and precise.

Like in literature, if there are too many words its boring. Succinct sentences are much more powerful than paragraphs of bullshit. Likewise in wine you want all that is necessary to provide the direction of the wine. It can still remain an unassuming wine but it is still there to provide you with a sense of direction. Clos de Ducs has a unique exposure in Volnay, as often is the case in Burgundy, Volnay sits between two hills - its in Cote de Beaune but theres a small valley and Volnay sits in the valley, there's the north hill (Clos de Ducs, Fremiets, towards Pommard) and south hill (Champans, Cailleret, Taillepieds towards Monthelie). Clos de Ducs sits on the north and faces southeast, unique in Volnay because if you look at the other exposure on the other hill, you'd be in Monthelie. It has a double slope, one facing east and another facing southeast, gets the first ray of sun in the morning. Deep soils of limestone and clay, white marls with lots of stones that radiate the sun and a lot of springs on the ground too so never hydric stress there even in 2003. We have a small stream in Clos de Ducs still running and providing water. This makes it a peculiar Volnay which is not a typical Volnay within my range. The archtype of Volnay would be Champans. Clos de Ducs, because of its power, complexity, spiceness, less typical than Champans of Volnay. But its the most interesting wine because it's the multi-layer of Burgundy "millefer in Volnay", a series of sensations in mouth vintage after vintage.

Champans revitalization work when taking over: not in the philosophy but details. In 2005/2006 fired the former vineyard guy who failed expectations. Proper pruning, controlled yields, etc. Then in the winery: back in the mid 80s, father was asked to test a case of experimental vats - horizontal stainless steel with a propeller inside meant to do the punchdown. At d'Angerville we never punch down - we do pump over twice a day. Father agreed to do that but he never knew how to use the propeller. Neither did I know what the impact would it have on the grapes. Anyway it crushed the grapes, was not the extraction we wanted. So I decided to get rid of the two horizontal vats which traditionally we would put Champans in. We went back to the normal classical open vertical vats for Champans with the normal proper care of pump overs twice a day. Normally at least 3 vats of Champans.

2006 converted to biodynamics: very quickly after father died I consulted all friends in the area - in fact the proactive help I received was amazing: Jean-Marcolou?? on the phone telling me how to use the press for my first harvest of Meursault. Many others Michel Lafarge, Aubert de Villaine they all helped. But I consulted my friend Anne-Claude Leflaive (long time friend, same age, Puligny-Montrachet) and she immedately taught me with her own experience of biodynamic and encouraged me to research that which I did. Initially my aim was ecology I have the conviction that putting chemicals in is not good for the terrior in long term. Soils were compact didnt feel right. I was looking for a way to treat to the vineyard without chemicals and biodynamic is one way to do this. Then I had this difficulty internally because my brother in law agricultural engineering, who wants everything explained "If you cannot explain how biodynamics works over my dead body I'm not on board." So I was looking for concensus and hesistated a few years so only happened in first season of 2006. If you are so unconvinced we do it piece by piece and evaluate along the way. Only later did I find it had an impact on wine too though it's difficult to pinpoint what it is because by definition you cannot compare the same wine in the same vintage being bidynamic or not but I believe the purity and energy we have in wines today is part of the reflection that we moved to biodynamics but it was my second aim my first aim had been

to protect the terrior. To give the terrior a better condition as it moves to the next generation than I have received it.

In the vineyard: sorting in the vineyard as we have a team where there's nucleus who have been coming every year for many years and know exactly what I want and they teach everybody in the morning what to pick and not pick. But of course its not exact science.

In the winery: sorted precisely on a sorting table. Pinot Noir is only interesting when its complex and its complex when its not ripening in the same way. Clones is a fake good idea - because one good thing about clones is that everything ripens at the same time, good because it makes harvesting date easy to pick and logistics but you lose elements of complexity crucial in making an interesting Pinot Noir. Now theres the electronic sorting tables that work with discreet ... My hypothesis is that they are too extreme in that they get rid of everything that's not exactly ripe or perfect which I feel intuitively is wrong. I think I gain by having berries of different maturation. We do sort and I personally spend most of my harvest time around the sorting table because its a crucial area to work on. From the sorting table we destem 100% as always. I feel no pressure to change that, works well for my wines. And from the destemmer they go into the vats. There I have changed a few things to make sure we don't crush the grapes or berries too much. I changed the system to get the berries from the destemmer to the vats so that the berries get to the vats in the best possible state. Then nothing much happens. I compare the temperature curve with the density curve to make sure the proper relationship between the two, if there's a deviation that's too wide we use thermo regulation to correct that. We adjust the temperature accordingly. Our cuvaison lasts ~2.5 weeks like everybody else. At the end of the cuvaison we reach maybe 32 Celsius. Then the wines are pressed and go down to the cellar below by gravity. Philosophy: minimize human intervention - not in the vineyard, in the vineyard we make it look like a garden - but once grapes are in, wine is in the barrels later, the less intervention from the human side, the more terrior can express itself. At the end of the day, the secret and diversity of Burgundy are all about the expressions about terrior. When I have a range of 2011s today its very nice to see each terrior expresses itself in a different way in that particular vintage. That's why we try and let the terrior speak.

Clones: with clones you lose the complexity/diversity that makes an interesting wine. There is this clone Pinot d'Angerville selections named after the estate, the result of collaborations between grandfather and father in late 40s, mainly coming from Taillepied still in use today, a fine producing Pinot tiny berries beautiful Pinot style throughout the region available at TVB which is the local place where you can get cuttings. We have now gone back to massale selection, during 70s father used clones but various many clones so some diversity but he used clones.

Wines from different 1er crus age differently in the long term? If there's hierarchy: Clos de Ducs, Taillepieds would last the longest or be more austere in the early stages, Champans can be very attractive very early on like Fremeits and Clos des Angels also. But Champans can last a long time. 2 years I was invited to do a dinner here at Daniel bouled?? in NY, two people brought 2 64's one Clos de Ducs, one Champans, in fact Champans really stole the show that night from the Clos de Ducs. Of course there's questions of storage etc. but the power and the freshness of that Champans was really amazing.

Vintages: Big discoveries (knew it theoretically but discovered in practice): there aren't two vintages that are the same. Every year there's new challenges of some sort. **2004 vegetal** in style complicated vintage in Volnay another hailstorm a late one in Aug 22, late in the season cuz normally you are done with hailstorm end of July. That complicated maturation. Overall I'm happy with 2004s they are coming out more and more interesting over time. **2005** is the vintage I always remember with the most amazing aroma in the winery during harvest. Splendid fruit*** remained the beautiful fruit but now the wine is super tight completely closed not just mine I think it's a general thing in Burgundy 2005s. It leads to the question how long will it take for it to reopen. We may have another **1976** in our hand - **very closed** for a long time. **2006** is a difficult vintage for me not a success for me. But people seem to enjoy it. I found it difficult with all the changing you never know whether it's over mature etc. A complicated vintage is how I remember it. I've kept mine on the side, need to wait. **2007** is one of those very early vintages/harvests - very warm spring, very precautious flowering - we thought we were gonna harvest in August and we started 3rd Sep. Wines are tender attractive not a huge personality but pleasant to drink on. **2008** very much a Pinot Noir vintage, brings out the Volnay style with elegance refinement finesses direction precision like **2010s 2011s** same style generally, compared to solar vintages like **2009, 2005**. My personal view if I were to choose between exuberance and austerity I'd choose austerity. I think it makes sense for Pinot Noir. Austerity can be attractive and elegant not boring austererity, but clean precise directional austerity like a monk. **2009** is a magnificent vintage, explosive when we first harvested it, and refined itself a lot during elevage and now become more distinguished and I think the wines are gonna be magnificent for a long time.

Last few vintages brought you in terms of hail: sore points of Volnay. More than our fair share in the last decade of hailstorms. **2012** was really the most horrible year. Michel Lafarge didn't remember a more difficult year than 2012. First hailstorm on 13 June, the day when the village has its annual fair - "elegance de volnay" invite people to come in, taste wines inside the terrior and gala dinner underneath marque courtesy of poseidon?? we were all sitting there about to sit down for dinner so most of the 40 owners of volnay were

there with clients friends journalists and the hailstorm starts. 10-15 minutes we knew already the season was gone. That year we also had very strong mildew attack directly on the grapes. Then Aug 1-3 yet another hailstorm to finish up the job, after that heat waves so some grapes were burnt. Volume wise difficult season but quality wise magnificent wines I'm happy with. I made a quarter of a crop in 2012. It made everything complicated allocation was difficult commercially too.

2013 yet another hailstorm in July not as bad as 2012 in Volnay whereas in many villages 2013 was worse than 2012 but in Volnay 2012 worse than 2013. 60% down, 40% of a crop in 2013. We definitely need a big and beautiful crop in 2014.....

Old books talk about firing the canon into the clouds to break up the clouds so that hails don't happen. NO we haven't done that in many years. Now we are looking at another system which we are putting in place this year we need many villages to agree - still one village holding out - new system where you put on the ground reservoir of small dust brought up by wind into the clouds. There's so much dust that the ice cubes form around the dusty cubes and if there's a lot more dust each cube is smaller therefore dilutes the strength of the hail. Because its the big hailstorms ripping through the leaves/grapes that are the most disastrous.

How has the market changed over time? We have this long history with US constant throughout years. Every year a constant ~20% of production goes directly to US, though some end up there too indirectly eventually. UK has been loyal for a long time, 3 agents with whom we have 30-/40-/30-year relationships with. Growth of Asia, visited Aisa - Japan, HK, Shanghai - first time 5 years ago. Interesting progression. In Japan our estate has been present for 35 years, collectors there, they know the vintages, they don't need any teaching any more, they ask the right questions. In Shanghai, the very beginning, met a bunch of sommeliers most of them westerners, very high quality but they are starting. HK in the middle - my wines have been in HK for 10-15 years now. And it's a very steep curve, demand is huge, they ask for more wines every year. High quality audience with a lot of financial means. There's pressure to bring more wines there. Conversely France has been down. Less wines consumed in France, less in big restaurants 3-star restaurants, which is the conventional clientele of d'Angerville over the years. So we continue to sell to those 3-star restaurants but they buy less wine every year. Belgium, or continental Europe in general is down.

Certain vintages at certain ages close. How to think about that? Curious to see if my vinification style is going to make a difference. In general my vinification makes the wines more approachable at an early age than my father's. Biodynamic probably is part of the explanation. The work on less filtration, working on turbidity - one of my key objectives - liquid is very clean... Too early to judge. There's periods when it's less approachable you have to be patient and wait to open the next bottle. That's where communication with consumers is important and I'm still struggling the right way to communicate to the largest possible group. Every time I drink a bottle of my own wine - I just drank a 96' you can drink you 96' bottles. Or I just tried the 98' they are not ready yet you should wait. Of course social network should help but I haven't found the right rhythm to do it on a regular basis yet.

Recently released the **Domaine de Pelican** wines from Jura. Excited. Got interested because wanted to do something different and in Jura particularly because I got it wrong on a blind tasting which was a Chardonnay from Jura which I was certain it was from Burgundy. Really opened my minds about Jura and needed to work to understand what can be done there. Didn't want to do it on my own cuz

geologically/exposure/wind/hydrometrics it's complicated area to understand, so I asked a friend geologist born in Jura, worldwide known, Eve Aiodi??, also does a lot of work in Burgundy. He offered help with investigating Jura terrior. There's quite some similarity with Burgundy in geology. Limestone, marl, fallen rocks, etc. look like Burgundy but its not north-south kind of coast, its plenty of different hills, you need to be sure about exposure, altitude, position on the hills, etc. took us a while to get to the right things. Finally in 2012 two pieces of properties came to market he felt was worthy of my attention, I completed two pieces of acquisitions in 2012. One bit of 5 hectares replanted 12 years ago magnificent conditions biodynamic from day 1, very nicely located in village of Montigny-lès-Arsures, which is where Puffeney and Tissot and a few other very famous names of Jura are also located. Separatedly I bought another 5 hectare piece from a guy called Jean-Marc Brignot who was quite well known in the circles of natural wine, no sulfites, etc. who was bankrupt. I was to pick up the land but the vineyard was not in very good shape there. He had not spent right amount of work in the vineyard. I decided to ?? the 5 hectare piece do some hydrolic work on it to reduce excess water as it rains twice as much there as in Burgundy. The problem of getting rid of excessive water is crucial for Jura. Then we will be replanting next year and producing in 2016 or 2017. So far you've released a Chardonnay, a Savagnin, and a blend of red varieties. Initially aim was to focus on whites because Pinot Noir was what I was doing in Volnay why do it again in Jura. But the first piece of land I bought a large chunk of it was planted in Pinot and I was not gonna let it go and I was intrigued by the idea of blends as it does come naturally to a Burgundian to blend, and Trousseau and Poulsard are very tiny productions and I had no option to put them separately so I tried to blend to see what it's gonna bring. No scientific approach to blending - just putting the entire production of Pinot and the entire production of Trousseau and the entire production of Poulsard. Roughly comes down to 60% Pinot, 30% Trousseau, rest Poulsard ~5%. The result generally is

interesting - you can feel the Pinot backbone but the two Jura varieties bring fantasy/funkiness to the wine which I find pleasant. It's unmythically Arbois yet Pinot Noir is there to provide elegance i find it works well. LD: I find in all three wines a lot of freshness to them in a region sometimes you associate with deeper more oxidative styles of wines, and the red was particularly fresh in its style. Is it the trousseau/poulsard or climat? I think you don't reinvent yourself that easily I certainly have a Burgundy approach to Arbois even though my aim is to make it a Jura domaine, eventually we are making Vin Jaune too as it's not Jura domaine without a Vin Jaune. But its probably safe to say my vinification style how we handle elevage/harvest is with the Burgundy approach therefore oxidation is evil in Burgundy because we don't know how to control it. Jura people are wonderful about controlling oxidation in a very positive way, I need to learn from my new friends in Jura there but for the time being my wines express the winemaker in there that's what you are finding in there.

Savagnin: ripens normally later, harder to express the aromatics, etc. interesting grape to work with. When I replant I will certainly plant more Savagnin there.

LD: There's not so many people from outside Jura working with vines there - there's Rejar? who's been there for a bit, I guess Cahan ne Barge?? has Burgundy connections he used to work in Burgundy. Do you feel that now that you entered Jura with your strong ties internationally it might change Jura's market internationally? Jura is very close to Burgundy, 1 hour's drive from one estate to another. Large % wine ~3/4 from Jura consumed locally, whereas Burgundy exports ~ 3/4. Mutual benefit - synergy. With my ties from Burgundy sales I developed trust and all those clients' trust that helps putting our Jura wines onto international markets which will benefit the village as a whole. As before, Volnay first then d'Angerville, Arbois first then Pelican. We work together. The Arbois people are genuine people, we will work together perhaps in the future doing tastings together in foreign countries.

Why called Domaine de Pelican? I was looking for a different name, I didn't want to call it Chateau Chavanes as before, I was looking for something with a meaning and sounds well. Credit to my partner in this venture Francois Didier, a registeur in Volnay, partner of Domaine de Pelican with me. He came up with this idea that Pelican is on the crest? of the city of Arbois, and there's no domaine called it yet even though Pelican is all over the city of Arbois being on the crest? Even more fun it that the legend says that the reason why the Pelican is on the crest of Arbois is because **in year 1497 or so, masimile johahnsburg who was married to mary de Bourgogne who was the daughter of charlaten mera? the last duke of Burgundy. The two were married and they walked through the city of Arbois with the Pelican on the leash. At the time it was a state of symbol to be walking around with an exotic animal which not used to the coldness of Arbois died in the city of Arbois and as a sign of compassion the city said we are gonna use the Pelican on our crest. This gives me the sensation that this gives the link between Jura and Burgundy because Mary de Bourgogne was there with the Pelican in Arbois. And its a beautiful name.

Happy to be back after a career in banking? Could have been a free man without hails, land, etc.? Resounding yes as I was wired to go back at the begining, feel privileged that I had two completely different professional lives. Still meet my old friends from JP Morgan like ones in NYC. But this domaine has been with my family for 200 years, only the 6th generation getting more and more for a domaine to stay in the family, difficulties with many children. Thank god I was in banking for many years so I was able to buy out certain areas to make sure it stays in one hand at least for one more generation. But time will tell. Not an obligation at all. I went back because I wanted to. Wonderful way to have a second life.