

Real history of Burgundy terrior begins 250-200 million years ago when dinosaurs during which Burgundy lay under water and European dominated by huge crockerhouse. All the sea creatures - tenth and Jurassic broth can still be found as fossils in ancient limestones of Burgundy. In Cote de Nuits the oldest limestones are close to the surface and in Beaune, newer crumblier close to the surface. Fast forward several millennia, we find ourselves reading poetry of Anree Dandelly who wrote a poem in 1224 describing a wine competition. The title of the poem is a battle of the wines: Onree wrote a few lines of Beaune wines noting that a wine is good if not too yellow: More is green than oxhorn. But alas, Beaune did not win the ultimate bell of wines prize, which went to a sweet wine from Cypress made from partially dired grapes. Beaune became more famous in the 1300s when the Papacy was located in Avignon. Beaune wines were considered higher quality than what can be found in Italy then. Later in 1395, Phillipe d'Or outlawed Gamay in Cote d'Or, which in a way helped guide the way of modern day Beaujolais, during this time, whites wines were valued more than reds by aristocracy and high quality white Burgundys were popular but weren't made from Chardonnay and most were likely similar to Pinot Gris. As regions of the former Roman empire broke apart into kingdoms, several factors affected the wine trade: Burgundy political history became highly varied and volatile and many Roman viticultural practices fell by the wayside, we are also seeing a shift from amphorae to oaked casks, they last together side by side but when amphorae eventually gave way to oak casks it greatly changed the wine trade. Vintage wines aged in amphorae were common in ancient Rome and when they went to casks won't last as long and much of it was consumed within a year. Still Burgundian were considered to be of high quality. In 1522, Erasmus compared Burgundy compared Burgundy to a mother's milk. In 1591, Greggory Towards writes about vigneron around Dijon mentioning they gave the inhabitance so find of Falernian (Compania) that they despise wines of Sharlone. In this passage he liked Burgundy wines to Falernian which is a famous high alcohol in Italy a favorite of ancient Roman leaders like Casear most like sweet oxidized aged for decades and slightly resinated. But Greggory's words might not be literal, he seems to use Falernian to refer to great wines in general Louis the 14th loved the Burgundy wines back in late 17th century. By the 18th century Burgundy and Champagne wines were similar and were market rivals in Paris. In 1855 - Bordeaux classification but Burgundy classification was also published in this year. A few years later the Beaune agriculture committee based the classification on this work. Later 1936 the ancient AOC system was launched partly based on this previous work. In the last 60 years or so, a lot of focuses have been placed on soil health - after the devastating effects of phylloxera, depression, world wars, many producers farmed chemically which ultimately threw acid levels down and potassium levels up. The enology movement that took hold in 1980s is slowly restoring the living balance to the soils which encourages the roots to go deeper to fully translate the unique voice of the Jurassic bedrocks. What is the future? The global warming is shrinking the growing season and in some places it is reducing the complexity in wines. Top topics today also revolve around Chateau-lization, acidification, oak usage, tractor use, the effect of cold maceration, how to back fend off worms or pests. Burgundy has redefined its image in the last 30 years or so but still a dynamic region with a lot to look forward to as many philosophical and winemaking ideas continue to play out in the near future.

Making wine for two centuries - still short from French point of view as Burgundians have been making wines since 15th century. We arrived in Burgundy in 1815. At one point had significant amount of holdings in and around Vosne. We came from Loire, after wars. Liger of Liger-Belair is a lady from Loire where we are from. It's the nickname of the family in the middle age. Then we came from Loire valley, moved in 1555 a few decades ago from Loire valley to Champagne to follow Louis 16th the 4th king of French Revolution in 1555 during the 1789. In 1793, the French decided to cut the head of Louis 16th, then no more king. So our ancestor decided to become an officer. Liger-Belair decided to become the lady of Burgundy?? If she did not come to Burgundy, she might as well have made Riesling, etc. She fell in love with Burdundy and began to buy very good plots: La Tache, La Romanee, 7 parcels that had been separated since 15th century of La Romanee that had been monopoles today since 1789??-1826. Chambertin as well. A visonary: knew where to go and with good money. We continued to buy vineyards in the 19th century: one of the five familites that bought Clos Vougeot in 1889, first sharing it until 1888. More than 65 hectares in Cote de Nuits. Never had any sites in Cote de Beaune. At the end of 20th century, we had 3 hectares of Chambertin, 8 hectares of Clos Vougeot - just the top one, 16 hectares in Chambolle, in Vosne we had La Tache, La Romanee, La Grand Rue the monopole - 3 in Vosne. 0.5 heactare Suchots, 3 hectare Echézeaux, 3 Malconsort, Brulees, Reignots, Chaumes, etc. We had succession problems in the 30s (1933), when we were one of the biggest 5 estates in Burgundy. Great grandmother died in 1931. Age 21 to be eligible to succeed, and the brother needed money so they sold the vineyards. 1929 greatest depression in US, but 1933 the worst time in Europe, also was prohibition. We didn't sell any wine in Russia either which had great relations with great grandfather. Didn't sell any wine for 15 years in Russia, which was a big market calming down. Then phylloxera arrived in late 17th century in Burgundy destroyed all vineyards during 19th century. We began replanting with grafted vines in the 20th century but quality was so so. All combined, no one wanted to buy the vineyards. There was

succession of Rielsh?? Family in the 30s - they owned Chateau d'Yquem the two centuries ago. But back then no one wanted d'Yquem but wanted the farm because there was no other way to make money. In the public auction in 1933 there was only one guy in the room to buy it. Worst time. We bought at the auction La Romanee at 25000?? francs per hectare (2.5 acres), La Tache sold for 10000 franc half the price of Romanee. All 1er crus were sold for 1000-5000 franc, two times less than grand cru. Also bought Reignots the plot right above La Romanee because no one wanted to buy vineyards then so grand father and grand uncle purchased at that auction where most of the family holdings were divested and they purchased back some. They bought La Romanee due to monopole, but not La Tache since it wasn't monopole any more (and no money, the real La Tache - the original plot is 1.45 acres aka 3.5 hectares, now its 15) so just kept the 1.5 hectare aka 3.5 acres it was like nothing cause the Romanee is the smallest grand cru. Grandfather was involved in this, didn't engage with the negoc side of the business but he died in 1941 due to war. Father didn't want to own the wine business and became an army general. I decided to be in the wine business growing up in the army. Father let me do me. When I was 8, travelled a lot with the troops, lived in Germany in Ben-ben?? went to the Carvanian warehouse?? American troops occupied Germany until early 1990s. We lived in this nice city of Ben-ben, a spa town, if you are 70-90 years old. Like the Palm beach of Germany. I came to harvest in Burgundy every summer when we already had Chateau de Romanee, never went to the beach in Germany. Ended up being an engineer so that parents gave me - only son of four children - the key to the chateau in Burgundy for me to be in the wine business and live here. Slowly brought back the family estates in 2000 for the first part then at 3.5-4 acres, now 26 acres expanded. Mainly crus in Vosne. When grandfather died in 1941, we had farmers /matee-yeer/ aka sharecroppers take care of the vineyards and sell wines to negoc in late 40s, 50s, 60s. In 1962 it was Lawardd?? a well-known negoc in Burgundy in war, from 1972 it was Bichaud?? til 1975. From 1976 it was Bouchard because Bouchard family were cousins that was why we came to Bouchard family. Until 2000s, they still had rights to sell wines to United States - selling because they were never involved in winemaking or vine growing. We still had the sharecroppers who made wines for us and we sold the wines in our bottles and put on their labels - Bouchard's labels (fancy, with a cross on top). When I came back from the engineering school in 1991 we sat with the farmers and announced the beginning of the end, as well as to negoc that we'd end slowly. We started/stopped slowly. From 2002 until 2005 for our 1er cru we had half: so half were labelled Bouchard La Romanee and half were labelled Domaine du Comte Liger-Belair but the wines are the same. Bouchard brought their own bottles and we bottle them. The only difference was the oak treatment/regime on the bottling. And the racking Bouchard did to bring the wine to the cellar, I didn't do any racking. Very close. 2005 was the last shared vintage. From 2006 we had the whole cuvee from Comte Liger-Belair, at the same time we were lucky to rent the estate from Lamadon family in Romanee as well. They were one of our farmer sharecroppers (for 50+ years since 1940s) and came to us in 2006, asking us to be their farmers. Thanks to this, we have 15 acres, with extra acres from these two estates. Some Bourgogne Rouge/Aligote, a nice plot of Echezeaux, 1er crus of Vosne-Romanee: Petits Monts, La Tache, Suchots, Brulees, Colomberie, tiny 1er cru from Nuits Aux Cras, etc. Our holdings went from 8 to 21 acres in one day. Bought in 2012 monopole premier cru Nuits-St-Georges Clos des Grandes Vignes. 5.5 acres of vineyard out of which 1 acre is Chardonnay and we will produce it as well starting vintage 2012. It wasn't supposed to be Chardonnay since it's not a Chardonnay area but it'd be much more fun. Moved to organic biodynamic farming in 2008.

La Romanée Grand Cru Monopole is a grand cru vineyard among the others as it's at mid slope. Burgundy is a succession of slopes with fisherman soils. We are between two fishals??hills?? different than others. We are in mid slope with the perfect amount of clay and limestone of the perfect sizes. Burgundy grand crus are usually at mid slopes because of the perfect level of clay and limestone and *with the right size*. Areas in Vosne, Chambolle/Gevrey, no grand cru south or north of Romanee before Aloxe Corton 10 miles from La Romanee just because no good size of limestone. La Romanee is the perfect place with the right size of limestone and clay, and this particular climat is different from others. Not sure why, perhaps planted east to west unlike others mostly north to south. But the decision to have a grand cru is not that of one person or one day but collective wisdom esp in 19th century a lot of writers pointed out La Romanee, Richebourg, etc. are different. There's something more that makes it grand cru above a perfect 1er cru. When you taste a wine from grand cru at the top level, it's 90% dream and 10% wine. Some vineyards give you 90% dream when you taste, something to latch on besides just the taste. Tasting wine is more about description, whereas drinking is more about perception.

The taste of Vosne is delicate, elegant, but firm, a bit like Chambolle - delicate and elegant. Different than NSG esp middle part of NSG, rustic in a good way if you will. Vosne is aromatic, balanced, elegant, red fruited on clay soil, more tension/brightness on limestone. When on **clay** soil, fruit is more **round and smooth**; limestone I realize more now thanks to Peynord Obar?? when he was here. Clay gives a sweet and round taste, limestone gives more angularity, more mid palate/tough. That's no one type of Vosne. There's lots of single vineyard climats - 5/6 1er crus in Vosne farmed/vinified the same way but major differences in wines. 1er cru Chaumes has **more clay** than limestone, you get an **easier rounder** wine - I call it 1er cru from the bottom slope like Chaumes, Suchots, a bit of Petits Monts, the go-to-bed wines. The other 1er crus from

the top of the slope with more limestone - vibrant, fresh - pick-you-up wine.

La Romanee, avg vine age ~60 years old. One quarter of them 95-100-year-old. The middle half were planted in 1953-1955, and the last quarter - 1/10 planted ~20 years ago. ~15% we change from last years from 0 to 50. Avg 55 years.

Echézeaux is more flat, deeper soil compared to La Romanee. We have two major parcels at Echézeaux. One is Les Cruots/Vignes Blanches [JM: The two names indicate a high incidence of chalk and that the vineyard was formerly planted in white grapes. The topsoil is certainly very poor and full of little stones. Henri Jayer was particularly enthusiastic about his plot of vines here. Producers include Domaines Arnoux, Cacheux, Grivot, Lamarche, Comte Liger-Belair, Rouget (formerly Jayer) and Sirugue.]: white soil, not deep, only one part within is deeper - kinda sandy soil whereas other parts decomposed limestone. Les Champs Traversins. Echézeaux is basically these two parts blended together. Soil is more homogenous at La Romanee - more shallow soil.

Over 13 years (of my tenure), and over the course of family domaine, vine growing and winemaking evolved a bit so not easy to say how two grand cru wines evolve differently. 1923 La Romanee was the last vintage by great grandfather, at the same time 2002 my first vintage in 2004. I found 80-year-old wine share the same elegance from the same family. I helped at the very beginning with father since he trusted me enough, and he asked Henri Jayer his old friend to come. He did not give out recipes as to how to make the perfect wine but he gave me "lights" (insight?sparkle): if a wine is not good from the vats, it'll never be good. If tannins are green, huge big wine, etc. time will not change that, tannins will not ripen, elegance will not emerge. I am not looking for a deep wine. I'm more working by infusion rather than extraction. Infusion: elements from grapes in vats can provide juice if they wish but we don't want to extract the elements that don't want to come - by pumping over not punching down the mechanical extraction. When you extract, these elements will come at the beginning then you fix them but the elements that came just because they want to come, to fix in the juice naturally, will not come at the beginning because that way it'd be totally disconnected. La Romanee is probably less big than past. Also because we make wines as we are. The previous winemaker is tall and big and makes tall and big wines - Regie Forey??. I'm not as tall or big and I make a different wine more like me. Making wine is a combination of ~250 small decisions, one small decision can make a big difference. Every year we make small changes, so it evolves/improves little by little, just like Burgundy as a whole that has been improving over the last 20 years, because we have riper grapes, vineyard management is much better, quality improved, the fact that wine has become a pleasure rather than just an ordinary element in daily life, and winemakers are travelling much more than before - most of my peers have spent years after finishing school in Napa, Australia, Chile, etc., just to open our eyes. A lot of times we are blessed with the long history of AOC systems in Europe and are complacent but things have changed now that we broadened our horizon.

Farming changes: pleasure is the reason, we can't have pleasure if we do harm to the environment. If I can lower my impact on my plants it'd better and we in Romanee know the harm pesticides could do. We ferment grapes and not comfortable with pesticides within. We want to give pleasure and it's better to give longer pleasure without getting people sick. That's why I moved to organic. Biodynamic wasn't on my mind that much. Some say it'd b**s/placebo, it might well be but I don't mind. My team are happy to work in the vineyards without pesticides/herbicides with copper/sulphur. In this way we also work with greater precision viticulture. I think it'd become the only way for Burgundy.

Changes due to climate change? Global warming has been helping Burgundy so far. During the 50 years of our domaine, we had one of the weakest vintage compared to others, 2004, but even the weak one we still love it. The green taste you get after bottling has largely disappeared now. But as it gets warmer and warmer we will get riper and riper Pinots so I am now working in Chile and Oregon to deepen my knowledge of Pinot in warmer climate: how to find the right balance in Pinot from warmer climates, so that I can be prepared for what might come in the future.

Vinification: destem - we follow the Henri Jayer system, we still use a destemmer for most of our wines but since 2007 now we have been doing some tests of whole cluster to see the difference. 1 out 3 visitors ask if we use whole cluster. A guy I met 8-10 years ago in California said you can make better wines if you use whole cluster. I said - not sure about better but it'd be different, but do I make wines for you or for me first? For the more low-lying 1er crus - the go to bed wines, just to push them to be more like wake-up wines I am using more whole clusters. So it matters what the soil, what the parcel, knowledge of the vineyard and vintage, my experience from years in the vineyard all the small things, nothing scientific just my feeling. So a little of whole cluster depending on parcel/soil/taste. After that, cold soak for one week at 15C to catch the flavors with the infusion. I am really focused on the flavors - not the color, not the tannins - they will come if they want to come. Pinot is not a heavy color wine - I probably made heavier colored wines 10 years old but then it was dark worthy, not exactly right. Everything about Pinot is flavor in my mind. Native yeasts, fermentation then begins, takes ~3 days up to 10 days, during which pumping over twice a day unless there's more sugar then we do only one pumpover per day. We leave them in the vats, not keeping the warm, and we taste every day to track evolution to decide on pressing: sometimes we don't press for a few days sometimes 4 presses a day. Decision made between me, enologist (15 years now), and another guy. We press with a small pneumatic

press bought in 2009 - best buy I made, cheaper prices - it's only piston-operated press and we are present the entire time of pressing and tasting until we get what we look for. We always add free run juice to press wine since press is part of the wine if we begin to separate then there's smth wrong with my wine. We let it settle for a week to get clear lees then we fill the barrel. Afterwards we age in barrels - 100% new oak since 2009 - let them sit in cellar, no racking, no sulphuring, just topping up once a week and we taste, until we think it's ready then we add a bit sulphur then bottle. Simple, lazy.

Vintages: 2007 early vintage, picked late Aug/Sep. I love. Decanted??decandant?? vintage. Wines are very clear, not exactly Pinot looking but love the taste. 2008 early vintage, lower crop, hard to achieve ripeness, colder vintage, picked later in September to keep more density in wine. Balanced. Cf. 2010 which is one step over the 2008 in terms of balance between tannin/acid, more zip, more vibrant. 2008 a bit closed last year. Much more open than expected. Underrated-ish. 2009 easy sexy taste vintage good crop, American style vintage than European, good ripeness maybe lacking balance. 2010 perfect balance, low yield 30% less than usual, vibrancy. 2011 early vintage, picked early as in 2007 late Aug/early Sep. 2003 was early vintage - picked early Sep. The last time we picked in October - 1893. 2011 is not exactly 2007 but pretty serious. Also crop was down 15%. Shut down for a long period, great potential. 2008, 2011 are in my eyes bargains for Burgundy because people are focusing on 2009, 2010, 2012 but 2008 and 2011 great potential. 2012 small yield, 30% lower, picked not too early, long aging process, summer was cool but not so good, didn't burn the acidity. I think it's one step over 2010s now, closed down now, should be bomb in 15 year. 2013 bottled in house, picking started 5th October - my birthday, never picked that late. Since 90s we never picked later than first week of October. 70s and 80s we always picked in October so I never saw my parents on my birthday then. But 2013 late harvest we lost 40%, but we had good concentration/quality if we lost less quality wouldn't be as good as ripeness was achieved late - between technical (sugar/acid) vs phenolic ripeness. 2013 was so good. 2014 was picked 15th September, we pressed La Romanee and Reignot the same day we picked them last year. 2014 okay quality - not big, but okay. Quality wise it's looking like 2002 which is a pretty good vintage for Burgundy. We picked in similar picking dates in September. Summers were different: 2014 summer was awful in Europe. But ripeness came in September when we had sun and northerly wind which concentrated the grapes and avoided rot/disease pressure so we had a good vintage.

NSG 1er Cru Clos des Grandes Vignes: obliged to the village/vineyard as a farmer as you need to be intimate with the site, know its weather conditions etc. Vosne is my home ground, 2006 we had this large parcel ~6 hectares of NSG 1er cru and a new guy on our team. Creating a new winery for more space in winery. Our brains need to be exposed to new things to improve. Also the white wines is new and exciting. White wine vinification takes 4-6 months whereas red wine making is one month only. For the whites I have one employee focused on it who takes charge of it and I take care of all the reds. We have a new bottling line finished in 2008. A lot of new projects. Bouchard 2006 La Romanee bottled from your wine won prizes, not expensive one but now you have your own wine La Romanee monopole that can sell for top price. The same wine but Bouchard's label sells for 1/3 of Liger-Belair of the same vintage 2002, 2003, 2004, ..., 2006. I guess people look for estate wines because of its rare. Not to disparage negociants but to make a great wine you need to be bold and take risks with your money. When you have a negociant company, you are not risking your money, you are playing with the money of the owner of your company so you can't take risks. I'm on the other hand taking risks every year with my own money like gambling. To make great wines, you have to at the limit and push the limit all the time. Now negociants in Burgundy are doing very good wines but they rarely are at the limit as we are as estates. Wine lovers are willing to pay for the price of risk taking.

Interesting ride since your arrival about 2000: a lot of interest in 2002, then skyrocketing vintage since 2005 which seems to be the turning vintage for Burgundy. Then three short vintages in a row, now a lot of quantity perhaps pushing prices even further due to scarcity. 2014 would be bigger. After that there is a real demand everywhere in the world for Burgundy wines, US, Asia - China: not much as US but yes, HK is definitely craving for Burgundy. More demand than land. We can't manage prices on secondary market.

Our family went through ups and downs - top and bottom really. Father was born in 1928 to one of the wealthiest families in Burgundy, by 35 he was one of the poorest among the wine business. We know where we came from, not sure about where we are heading but we have some ideas.

Consulting project in Oregon happened in 2012, Mark Tarlov I've known for a long time, former owner of Evening Land, Alit Wine, have a new site in Oregon based more on Pinot not Chardonnay which was previous focus of Evening Land. He asked me to join the team which I thought was an opportunity for me. Good weather, no limestone for Pinot Noir. Oregon is fun, a lot of new info for me to improve in Burgundy. We brought a lot of techniques too like infusion that makes wine more drinkable.

Consulting project in Chile: same thing, 8 years now recently new own projects with good friend Monsieur Terrior and another enologist friend. Fresh air for me, very interesting. Working with Cab Sauv, Merlot, Syrah, Petit Syrah, Chardonnay, Rhone grapes.

Much more than knowledge, Francois has deep knowledge in these grapes, Penoir?? has deep knowledge in terrior. We also have Maipo Cab, making a second wine.

Future: building new winery in Burgundy - not big house like Cheval Blanc just more space more efficiency,

expand our estate in our close neighborhood - Cote de Nuits; I like consulting projects but I don't want to be Michel Rolland a bit too to the limit but fun for me. Being the 17th Comte of the aristocratic family gives me honor and rules to follow too. To create and give to the next generation - three kids.