

the famous vineyard of Romanée Conti was first sold under the name in 1790s during French Revolution when the vineyard was seized by nobility and auctioned off, before that it was known as la romanée, before that c DRC co-owned by de Villaine and Leroy/Roch families

AdV is the successor to Jacques-Marie Duvault-Bloch who inspired him

at 1976 Steven Spurrier Paris Judgment

DRC in 70s? always respectful for soils. never used herbicides, used pesticides, yields in some years

considered more important than it should be, 72, 73, 76 are much better than in youth - terrior speaks well

DRC Terrior:

climat like La Tache from top to bottom at least 5-6 different soils which shows that te climat not only shows natural conditions but men's conception - through the history of time forming the boundary

Romanée-Conti: homogenous terrior - same type of soil everywhere whereas very different soils in La Tache - the diversity of soils is key to the wines it produces, so you need to be careful - sometimes the compost applied to a particular vineyard has very different effects in different parcels. one thing for sure: the least you do the least you are going to the vineyard, the greater chances you have to have the wine of two personalities of the wine??

Underrated climat? in this hierarchy:

La Romanée Conti Grand Cru - 1.81

La Tâche Grand Cru - 6.06

Richebourg Grand Cru - 3.51

Romanée St-Vivant Grand Cru - 5.29

Grands Echézeaux Grand Cru - 3.53

Echézeaux Grand Cru - 4.67

i think Grands Echézeaux is a very great wine, soils very different from Echézeaux where shallow soil, rocks very close to surface you dig up rock very often when you plow, and GE has much deeper soils with more clay, thus the two wines are very different, the Grands Echézeaux much closer to La Tache than Echézeaux. Its more Grands than Echézeaux, it deserves a much higher ranking.

Richebourg is unique: very different from La Romanée Conti in that it lacks the silky texture in the mouth as in LRC, very different than the Romanée St-Vivant (very close to LRC) in that it lacks the fine bouquet of RSV. Richebourg is muscular, not very fine or ethereal, very feet-on-the-ground, like a bodyguard of Romanée-Conti. To find out what makes Richebourg like this: on the slope as the same level of Romanée-Conti, plus 1/3 above against La Romanée, and the combination of the slope part and the upper part gives a very diff wine than RC where you dont have a fine bouquet but more immediate on the nose, more powerful, less fine in the mouth, than RC without the same texture

the best situation of the slope "primier" the prime of the slope - is bottom of the slope where RC is itself, La Tache is the old Grand Cru area from bottom to top, Richebourg takes from the middle and the top, RSV at the bottom and RC at the middle which is the ideal condition to make a good wine

revitalization of RSV: formerly belonged to the Marey-Monge family, but farmed and made by the domaine since 1966 and bought in 1988, it made very good wine interesting but always shocked in the mouth by a certain woodness i thought not part of the terrior that i wish to take away from the wine so we vinified by parcels/plots and singled out where the woodness is coming from, did it for several years and it came out one of the parcels have very old wines that produced harshness and from another parcel too so we revived these parcels by pruning differently using weeds as cover crops but did not change anything still vinifying parcel by parcel and made RSV out of only 3-3.5 hectare out of the 5.29 so we decided to get out at the same time we developed our own selection of fine types of pinot (after 35 years) in our old vineyards esp those replanted with cuttings from the old RC before torn out in 1945 finally we have ~25-30 own clones of pinot. so we tore out the 2 hectare in RSV gradually and replanted with the clones selected from, the last was planted in 2014 - these new vineyards are picked apart i hope to put these in RSV grand cru in the coming years. RSV has the texture thats more like Romanée Conti silkier more corresponding to what you'd expect from RSV more feminine

Results from your numerous experiments? Destemming, after various experiments its obvious in a sunny year when you have phenolic maturity then you can keep the stem add the potential for aging, in a rainy when maturity was reached at the very end when the stems/skins dont have complete maturity then its important to take some stems away, and the answer to destem or not is always in the middle each vintage its the question of how much, they say we dont destem, which is wrong, we dont destem when we think there is no need to, and we destem when we have to, i think to keep part of the stem even in a rainy with less maturity is important because what's important with the stems are they enhance the delicate characters in the bouquet

Cold maceration? No never. if the grapes arriving the winery warm over 25 C in the afternoon in the cellar then we will try to lower the temperature to 16-17C so that fermentation doesnt start immediately but takes a few days; in some cold years like 2011, 2012, we have to warm up the grapes which came in 10-13 C when the fermentation wouldnt start itself, we have to heat up a bit to 15C but i dont believe in cold maceration -

any method that extracts more than what will be naturally extracted is bad in my opinions, anything that goes further than what nature would do is a mistake

Ever flambe the wood - start a fire in the fermenting tank before putting the grapes in? this is an old thing, it has no influence on the winemaking, just to disinfect/sanitize the wooden vats, clean with water  
young DRC - always a mouth numbing sensation? like a charr? no no no there's no charr no effect  
wood of vats you use? vs. wood of barrel? wood of vats is not important, just a container; for the barrels: a bad experience we had many years ago arto meyeal?? made us to choose to buy wood ourselves, to ask ??- Francois (Frans Farfaros) to store in his cellar where its windy and a good situation to be outside, we asked to use this wood for our barrels so we had wood necessary for 3-5 years of barrels in storage there and every year he makes a certain number of barrels we need using these wood. we use wood that has been aged for 3 years or 4 years, tried 5 years not good. we tried a few other ones comparing and keep a few from each cooperage  
noblet family who have been worked generations at the domaine: they are part of the domaine, they belong to the domaines, the cellar master, bernard noblet, his father andre noblet was important in domaine gaining reputation during WWI. we work together they are essential they are the soul/salt?? of the domaine  
addition of sorting table: we are probably the first one to have a sorting table, but i recall the vinateg 1976 a large vintage and finally as we picked late the grapes not very healthy, warm and dry year but we picked after the rain. that was the last year we harvest with no sorting at the winery, sorting was done at the vineyard. It was then we needed sorting. he (who builds big vats for the industry) built us big sorting table to use in 1977 then a better one afterwards now even better it greatly improved our wine, we also learnt the most important thing is to sort in the vineyards (sorting table is only fine-tuning)  
soil expert Claude Bourguignon since the early 1990s: w/o him we had no idea the importance of clay for instance, and how important it was to clay with internal surfaces with clays its easy to shut down. most important thing Claude taught us if we dont find ways not to compact soils, not give life to bacteria microbial worms in the soil we will not reach our goal  
special tractors designed to not compact the soil: what came from the teaching of Claude, and the use of the horse bc i decided to use a horse because it compacts much less than big tractors by doing so you realize at the same time if you use a horse you have to use a big tractor to spray afterwards so we need to find light tractors which we did find but you have to buy in bulk at the time so we had it built for us. the horse was important but its not the horse itself - it was then we realize we cannot have both the horse and the big tractor so we opt for light tractors

wines you do not commercialize:

Bâtard-Montrachet Grand Cru (not bottled) - 0.17

we make a case every year - usually drunk at the domaine, at the level of Montrachet, bc its from 100-year-old vineyard small clusters good berries in piece juice comes out beautifully its a wine that makes itself, its a great white wine but not in the market

but i dont think you can make many greater white wines in burgundy

old cort is a vineyard we bought same time as RSV in 90s, it makes a good wine, a nice old cort which we drink, sold in bulk to merchants, nice wine but nothing great terrior is not there

next steps for the domaine? Corton challenge is something i'm happy we did we understand the vineyards now started to replant some to plan out for the next 7 years

challenge for the future: to keep our philosophy the way it is, its a vineyard also an enterprise, a company, a team, every one has to strive with the same mindset. it could be fragile, you know the jealousy and whatnot we need to keep the momentum

now cultivated biodynamically by the chef de culture, Nicolas Jacob. DRC experimented for seven years with biodynamics on seven hectares of vineyard and was sufficiently happy with the results to convert the entire domaine in 2007

Corton Clos du Roi Grand Cru (2009) - 0.57

Corton Bressandes Grand Cru (2009) - 1.19

Corton Renardes Grand Cru (2009) - 0.51

Vosne-Romanée 1er Cru (not bottled) - 0.60

(Whites) Le Montrachet Grand Cru - 0.68

Bâtard-Montrachet Grand Cru (not bottled) - 0.17