

born in 1928 november(, died jan 2020 at 91), 1st vintage 1950 after military service
back to domaine during harvest 1949 grand father died 1940 but father was there
very difficult years during the year appreciates US
since 19th century the family has been tending the domaine, ancestors planted roots and founded domaine in
early 19th century. great grandparents commercialized wine in paris but in bulk
1934 financial crisis - difficult to sell, started to bottle commercially 1904 oldest bottles in cellar
father (during liberation 1945)/grandfathers (during WWI)/ML all mayors of Volnay: great joy to organize san
fran song ?? a lot of work but able to make a lot of improvements in volnay village due to it
worked with father 1949-1966, at the same time father was the director of Hospice de Beaune which took a lot
of his energy/focus, in spite of that hes very involved with the domaine esp harvest
father was open, a lot of disipline among parents at the time but father geneous and open towards young
generation, siblings interested in wine but not viticulture/vinification so they assumed marketing roles, self
always more involved in winery/vinification since youth, same applies to own son towards whom he's open
since 1955 commercialize/bottle everything at the domaine because being in contact of clients is part of the
complete experince of being with the domaine
domaine bottling as opposed selling in barrels: worked a long time to sell in barrels to clients in switzerland
but had to adapt to the preference/mood of clients who prefer from bottles than barrels
1940s/1950s economic crisis: at the domaine since 1946, really experience after early 1950s which were
difficult due to climate not economic crisis
50 large harvest
52 53 beautiful vintages, 51 mediocre?
55 good vintage but a lot of hails, lost 2/3 harvest
56 grape freeze, harvested almost nothing
57 spring frost 1er cru spared but generic/village eliminated
58 average year, better than 54, son's birth year
luckily 59: abundant vintage, difficult harvest: no sleep at night, discovered importance of malo, and how to
determined if achieved malo
57: reopen bottle to the tank to finish malo and rebottle
old bottles w/o malo knowledge? enology/technical side helped him succeed in producing wines in almost
every year that's healthy/good, whereas before the malo knowledge, it was just instincts or savior faire (know-
how) of the vigneron left to chance. eg grandfather vinified the 1926 vintage - dry and hot - and the wines
stayed tannic, lack finesses, not balanced. no pleasure in drinking them, had ~150-200 in the cellar and made a
cocova?? one bottle for 6 people. there was no real fault with the wine but no pleasure either. 1937 vintage
resembles 1926. But since we keep records (passed on to generations for continuity) at the domaine so we had
a different experience with 1937 than 1926 because father adapted a vinification process very different: no
pigeage, keeping it in barrel for shorter length of time, and 1937 from the domaine was superior. Then 1976,
father was no longer alive, it wasn't **hot but very dry** during vinification, so I applied techniques learnt from
father of a shorter vatting period. So experience decades can be passed on to next generation: vinification in
1976 was adjusted according to mistakes made in 1926 and mofications made in 1937. My 1976s are open,
nice fruit, balanced tannins, still life ahead of them, and I remember tasting all the 1976 vintage wines and
amazed how good Lafarge Clos des Chenes 1976 was. 1983 more difficult, terrible botrytis attack, sort*** to
eliminate rot, had to leave an entire hectare on the vine not harvested because of the terrible conditions of
grapes, impossible to sort to save anything. Lessons between similar vintages: what's important for vignerons
was to succeed in mediocre vintages as well, can't miss a great vintage today like **1985 or 1979, 1990**. It's
completely abnormal to miss a vintage with potential success such as those, yet to succeed in a vintage more
difficult is more gratifying. One vintage when I had a lot of satisfaction was the **very difficult vintage 1981**.
Great deal of luck since 1994, have been making at least good wines every year. **1984 was difficult**, 1986
made very good wines, 1994 made delicious wines also when grandchildren were born so I kept a lot of
1994s. 2004 many beautiful wines too. 2003 was an excellent but difficult vintage: had to start harvesting in
extreme heat and adapt techniques to heat conditions. After July, you couldn't even step into the vineyards
you had to leave the canopy to shade grapes, no treatments needed very healthy - never needed to treat one
month before harvest anyhow, nothing to do in vineyard until harvest, which starts at day break and stops at
noon. So the winery was air conditioned and they had means of cooling the tanks: everything in place to
protect the grapes. It was easy becasue of a small harvest. Grapes didn't suffer from the dryness in 1976
because they had several drops of water every 10 days and it was a very small harvest. Excellent vintage,
starting to show typicity of the vintage and wines from Volnay as they age. Can enjoy today, and will be good
in 50 years.
Typicity of Volnay vs Pommard: in Volnay we have a lot of light, eastern exposure, nothing south all east,
very few villages like that: Puligny, Chambolle. Extraordinary terrior. A lot of finesses in our wines, also fruit
expression, floral, elegance, and if we just adapt our techniques to vintages, we are able to achieve silkiness,

floral finesses. Difficult to achieve silky tannins but in Volnay it's not acceptable to have harsh tannins. It's our advantage that these wines are enjoyable when young and have the balance to age for a long time.

Reds

Volnay 1er Cru Clos du Château des Ducs monopole 0.57: vineyard at the foot of the chateau of the duke of Burgundy, they are lovers of Burgundy, something I love very much, the image of Volnay, fruit and elegance on the palate even when young, but you do have to **wait longer than Mitans** as it's more reserved and modest, takes time to come out.

Volnay 1er Cru Clos des Chênes 0.90: In our parcel of Clos des Chênes, you have the ensemble of all the characteristics of the best of Volnay, very well situated parcel. Charm, length, fruit, complete/complex. Soil rather homogenous: shallow top soil, then into hard rock, about 30cm of soil. But vines are able to penetrate the rock and dig deep since the rock is fractured.

Volnay 1er Cru Caillerets (from 2004) 0.30: richer, vineyard on more stone, more tannic, a rather tannic Volnay. Closer to Volnay Santenots, power. We have a lot of Caillerets parcels close to Clos des Chênes, because in the west you have Clos des Chênes, in the west you have Taillepieds, in the east you have Champans and Caillerets.

Volnay 1er Cru **Mitans** 0.40: **very Volnay, most supple of all, flora, fruit, soft, higher class wine than Château des Ducs.**

Volnay 1er Cru Chanlins 0.26

Pommard 1er Cru Pézérolles 0.14

Beaune 1er Cru Les Grèves 0.38

Beaune 1er Cru Les Aigrots (from 2005) 0.70

Volnay (two cuvées) 2.48

Côte de Beaune Villages (Meursault) 0.28

Whites

Beaune 1er Cru Les Aigrots Blanc (from 2005) 0.25

Meursault (two cuvées) 1.00

Harvesting practices adapted to vintage: regrettable today these are fashions. Unfortunately there were few domaines that sorted grapes which is very important/indispensable. Grandfather in 1920s already had a sorting table. After that destem or not destem: even my grandfather destemmed, we believe in destem. Very good equipments that destem without damaging them. A belt transport grapes to the vats. Today the fashion is whole cluster certainly in Cote de Nuits it can bring something to the wine but in Volnay neither I or Hervet?? believe in whole cluster.

Massal selection is our preference, with a little clones perhaps. Clones could have some advantages but were put to markets too early. Now there are some good clones in the market that's not productive but we prefer not to have too many. There was a period when many domaines were oriented towards chemicals and a real movement with the young generations towards natural organic farming. We never used any chemicals pesticide insecticide, anything poisonous. There was a period in Burgundy when the official services encouraged to produce more and more and marketing chemical treatments. We are returning to more natural ways no chemicals not just Lafarge but in general wineries are respecting the terrior and biodynamics more respected and used. Today quite a few domaines use biodynamics but Lafarge is one of the firsts. Started in 1995, full 2000, we didn't have troubles converting because we never used chemicals thus no problems with potassium levels. It brought purity, energy into the wine, a clear difference. It's impressive.

Adjustment in the winery/cooperage in response to climate change: most difficult being setting the harvest date, when most phenolic maturity is obtained. We are lucky to have vineyards in 1er cru, village, regional because we can adapt our harvest dates accordingly.

Volnay personalities:

Gerard Potel - unfortunate he is extraordinary, contributed greatly to Volnay, engineer-trained, worked in the domaine in the region of Carcasson before. Very different style/grapes. He came to Volnay in 1964, a good year to start, he succeeded in 1964 which was incredible. He is very simple, befriended many vigneron in Volnay and brought a lot to the village, open and available to all and well respected by all vigneron. Able to demonstrate the responsibility each vigneron is up to. Even the entire Burgundy is indebted to him as he carried through multiple reforms that greatly improved the quality of Burgundy.

Jacques d'Angerville: well respected, gentle, wines of the domaines are always excellent. He started to estate bottle their wines as early as many important estates of Burgundy and commercialize the wines from their own cellars.

Hubert de Montille: very different, a lot of qualities, I like him very much - he understood the importance and value of terrior of Volnay, he carried the flag of Volnay very high. He is in Mondovino, affirmed a lot of things in Mondovino. He was bon vivant, appreciates gastronomy and the marriage of wine and food, carried

on the traditions of wine and food. He died during a great meal surrounded by family and friends. Great producers in Volnay, relationships in between: there are other domaines very good as well, with d'Angerville, de Montille we taste each other's wines a lot and despite different styles, we enjoyed each other's wines very much. Pousse d'Or (Gerard Potel) is a little different, but they are making very good wines we had a little more trouble tasting there. He's not as involved in the village life. Villigon sourvener??: village celebration of wines of Volnay, for 2 years in a row this festival - savoire - was at the Pousses and for 2 years the village suffered from terrible hailstorms so I said perhaps change to a different location, he said maybe change date to winter. The terrace of Pousse d'Or is magnificent and we are thankful they opened their door to the village. It's a small village, Pousse d'Or had a lot of space for us.

Frederic wanted to be a vigneron: I was happy and today one of his daughters wanted to come back to the domaine. I've worked hard for the domaine and happy to know its succession. We have a lot of contact, we discuss everything, don't always agree, but talk about everything. Frederic's wife Chantal is always at the domaine as well. Very important to have a spouse who also work at the domaine because in the 50s it was very difficult and my wife was very supportive, critical for the domaine to succeed. Everything comes into place at harvest, we have only one grape variety in Volnay, and one harvest - the key - once over there's no going back. Everything is decided in the 15 days of cuvaision, what's gone is gone. Most proud: exported wines to the entire world, more positive response than negative, can't please everyone. Climate changes, more violent, more extremes, so there are consequences. We have an anti-hail system we hope it's effective maybe didn't have it in 2014 so devastated the entire Cote d'Or. Vignerons in Burgundy have to be conscious of what they have and defend it as much as they can - protect, preserve, transmit to future generations, conscious of our luck of being born into this terror. We still have a lot to do to protect the vineyards from erosion, a big topic for consideration too. We had these hailstorms but also unlucky to have storms with tremendous amounts of water that contributed to erosion of soil. The last storm that damaged vineyards was **1986**, so much water that carried away the vineyard the **erosion was extreme**.