

The 1870s, 1880s, and 1890s were volatile times for French winemakers. The Franco-Prussian war had left France in shambles after a long cease so that restaurants started serving rats and other unusual animals in order to combat starvation. During this time of political and social chaos, phylloxera raged through the vineyards and there was no clear plan of action of combatting it. In the early 1870s some blamed steam ships in bringing American vines across continents in record times, which didn't give enough time for phylloxera to perish during unusually long journey. Many people still deny there was a problem at all and they chalk up the dying vines to brief malady to changing weather and geology. But soon the problem couldn't be ignored or brushed away as a strange one time phenomenon. Desperate farmers drove wagons of dead vines to the markets to sell as firewood. Others pulled out all vines and burnt their land in an attempt to exterminate phylloxera. Yet others spent much time and money injecting sulphur into soils to kill the bug. After seeing some vines survive on waterlogged river banks, some vinegrowers flooded their vineyard to drown phylloxera and they met with some success. Soon American etymologist started making connections between Darwin's theory of evolution and why phylloxera affected European vines but not US vines. The evolution of the American grapevines over long periods of time with phylloxera made them resistant but in Europe Darwin theory of evolution was still being debated and contested but a clear link between pest resistant species and evolution wasn't made strongly by many farmers in France. In the early days of evolution, non-Darwinists made logical assumptions that led them to look for causes of the problem in wrong areas: they pointed to the differences with American and European vines as differences in soils and climate. Meanwhile things got worse: local economies were disrupted, vineyards and farmers soon had to either seek work in cities or start planting other crops besides grapes. Dismay spread through winemaking towns as many people are faced with loss or diminishment of their livelihood. Some scrambled to order American vines from US to plant. Wines from these were received poorly by wine critics. Soon grafting became a viable option, nurseries began supplying grafted stock. During a long period of replanting after the devastation, several wine regions were reshaped: many settled on a few varieties to focus on, in part because of what was available and in part by limiting grafting experience to a few varieties, it would be less variable and the results of grafting better observed. Trapet was one of the earliest families to plant grafted vines in Burgundy, and made great wines. Family has a long history in Gevrey esp certain grand crus eg Chambertin, Latricières-Chambertin and Chappelle-Chambertin. Family comes from village of Chambolle-Musigny, after a very long trip before 1870s the WWI. Great great grandfather married the ?? of Gevrey Chambertin and then gradually we afforded to buy more best grand crus in Cote de Nuits. Great grandfather was Authur? No the first Louis. His son was Authur, grandson was Louis Trapet, then father of my father Jean Trapet, then my father Jean-Louis, then two sons Pierre and Louis. For a long time it was Louis Trapet on the label. But in fact the first Louis Trapet comes from Chambolle and the idea of vinification started during 1870s war against Persion?? he had the idea to receive some people from Dijon (Dijon Gadijon??). At this time it was just before phylloxera he met a soldier from south of France who told my great great grandfather that your cellar was awful — being open-minded, he discussed and was told Louis had a different solution to phylloxera. It was a first method: sulphur every year which requires a lot of money and work. The other solution was to flood the vineyard. A third solution - a nice one to graft the vineyard. Then it was not allowed in Cote d'Or it was only allowed in SudeNoir?? So he drove his tractor?motorcycle? to take the American plant from Cham-ee?? and grafted overnight and replanted. Gradually it was very effective, as we saw the damage of phylloxera first hand in Clos St Jacques area in 1882. At this time it was awful because people didn't realize what phylloxera could be. He started to plant some nice 1er crus eg Les Combottes?? Combe d'Orveau?? etc very close to grand cru. At this time, it was not allowed because it was normal and fair then as people didn't know the effect of grafting on wine but people saw the potential/future of grafting in Bourgogne as it does transmit the typicity of soils in wine. Some merchants really love it and presented it at the famous fair in Burgundy on 3rd Sunday of November: La Vin des Hospices de Bourgogne. There was this special exhibit: the exhibition de vine of Bourgogne where he presented the wine and people liked it as it presents the terror. So gradually Louis could afford to buy some 1er crus eventually in 1904 he bought Latricières-Chambertin that he was so proud of. Louis was curious and pioneering in grafting vines in the dark, while a friend of the owner of large plots of Chappelle-Chambertin whose name is Touche-te? he was clever innovative: inventor of a machine engineered to add sulphur??. After 10 years, he couldn't really do anything against phylloxera and he told Louis he had to sell grand cru Chappelle-Chambertin, which was the first step for us.

Summary of the history of Bourgogne: a monastic land, very important that time because the monks did things very slowly at zero consumption of their own soil and could taste the soil to see the difference between Latricières and Chambertin for example. And I think it was very important since it time: vines need peace and time, the idea of which we are inspired. We at Trapet was the first one with the idea to graft the vines. I think Latricières is a fantastic place because in Jan 1904 he bought this land and was very proud. Then after the monastic time in late 18th century when French revolution a large plot of this land owned by monks had been sold to large owners eg banker ju-vou-oir?? being one of the Nepolean providers of weapons and also a banker, he bought land in Clos Vougeot and a large part of Gevrey Chambertin. After this time sold to many

smaller vigneron just after phylloxera. The third we added vineyard plots was during crisis 1929 when a lot of domaines were sold to many people just after WWI troubled time when my family afforded larger plots so they bought their very first plot of Chambertin just after WWI in 1919.

Domaine bottling at large scale? Louis Trapet, son of Aurthur Trapet, was clever and won the first award of "pupil de la Bourgogne?" and got awarded grant money to buy even bigger plots. Just after my grandfather Louis Trapet - gentle elegant kind man - but never had opportunity to buy land, also the past president of Secretary?? of Gevrey-Chambertin. He decided to keep what his father did. Afterwards my father Jean Trapet was the first to do estate bottling. Our first customer was alex lechien???. My father said alex lechien was fantastic, they met after WWII as alex lechien came after the war and really appreciated his wine and said it would be a good idea to bottle the wine to sell to the American market. So we bottle the first vintage in 1959. A lot of domaine bottling into the 60s. In 1990s there was a split in the family. (Married to an Alsacienne, Andrée, and together they maintain links with and make wine from Alsace.) We took many responsibilities in the vineyard to respect the land, appellation your family gave to you. I believe we are a link towards the future. The land stays, people pass through. Important to respect soils and vines.

Today significant holdings in Chambertin, La Chambertin, Latricieres, Chapelle, 1er crus Clos Prieur, Petite Chapelle, and smaller 1er cru holdings blended together including Corbeaux?? Aux Combottes. Then Gevrey village and Marsannay Rouge and Blanc from a blend of vineyards. Even in Chambertin, geology is very different: father used to plow but also used herbicides. When I took my tractors to plow the Chambertin I found the soils very different. Multiple strata: at the bottom was deep clay soils in 1992 I decided to replant a small parcel of Chambertin and told my friend to dig the land, who dug 3 meters deep yet still couldn't the soil - there was no bedrock. Then middle layer was well-drained limestone. So the vines are well balanced warm or cold, wet or dry. On the top there's this place ancient le lar de frieurior?? meaning cool fresh slope, the white marl (limestone and clay) that gives grapes and wines afterwards the nice well structured backbone. I own three parcels in Chambertin in different parts of the three strata. I experimented - separated into two different vats: in one vat I put gently my grapes of my older vines, the other vat I put grapes from younger vines. I see a big difference at the beginning but after 18-20 months of elevage, they appear the same. So it was more on soil. If someone had a single parcel of Chambertin as opposed to three, their expression would be very different because they would only have one kind of soil from the three strata as opposed the blend from three soil strata. Three parcels of Chambertin are very different, some grapes are smaller, more compact clusters whereas some are bigger, in some parts thicker skins on Pinot. We must respect the real differences. After 20 months of elevage you can really feel the difference, but after 10-20 years there's this common idea of Chambertin, even if my friend other vigneron did something difference and the wines appear different at the beginning but after years you can feel the Chambertin essence running through all our wines. For me, a long time is needed for the expression of typicity, you must lay down the bottle and forget it for 10-20 years and then you can really discover it. It's the expression of soil, weather, human constrictio? which is less important when you take time. Chambertin takes at least **10 years** for the bottle to show, a minimum for me to comprehend Chambertin. **Chambertin itself is the blend of the fruit of Chapelle Chambertin and the earth of Latricieres.** Chapelle is very special: so little soil much stone and rock. The first time I took my tractor in 1990 and father didn't warn me of how rocky Chapelle Chambertin is. I had this idea that I needed to plow deep to get more air to aerate the soil which is not a good idea. I saw the soil moving 1 meter below my tractor (Rocks were so long so that if moved on one side, it'd move on the other side too) because it was too rocky to plow, like hard table rock. So I realized I need to respect nature and started using small cover crop and jungle seeds to plow this parcel. Chapelle Chambertin due to its rocky soil, has an early growing season with early birds, first flowering, usually the first to harvest. Sunny place, perfect ripeness sometimes overly perfect. Grapes are small and beautiful. Latricieres is cooler, near a small combe (affected by the Combe Grisard), a combe of Bourgogne which is a more prominent type of landscape. In Gevrey Chambertin there are three main combes: first, la Combe de Lavaux next to which there is Clos St Jacques - fantastic perfect place best 1er cru in Cote de Nuits. Second, Combe Grisard in the south part of Gevrey Chambertin, where Latricieres: both effects of freshness of winds that go through vines and grapes, slowing down ripening and imparting the wine with the purity of fruit to make room for appreciation of the complex aroma of Pinot Noir. On the left Latricieres the second effect comes from the well-draining gravelly soils (the topsoil is deeper here than in most of the Gevrey grands crus, and dark in colour. The underlying rock is a hard Jurassic limestone with a high silica content, needing a limestone-friendly rootstock), which reflects energy onto vines. These are the two forces against each other: cool wind and warm reflection from rocks, thus Latricieres always develops the complexity slowly, it is for me my favorite, where my grand father bought his first grand cru. This geological elements give the wines profound complexity.

1er crus: Petite Chapelle is close to grand cru Chapelle Chambertin, just like CC, PC has limestone soil, lots of small rocks too. It's just like CC where you find well balanced grapes: both acidity and ripeness (sugar level). Clos Prieur is shy at the begining, needs more time to develop complexity, very different kind of wine. [JM: One of the many vineyards with a religious connotation: the Prieur was the Prior of Cluny. The vineyard lies below Mazis-Chambertin, still in the alluvial fan of the Combe de Lavaux, with heavy clay in the lower,

village, part of the appellation. Both parts make relatively easy, accessible styles of Gevrey but there is much greater depth of fruit and rather more class in the upper, premier cru, part.]

Gevrey Chambertin village: nice parcels from the Brochon side. There's no grand cru there, on the northern part on a nice slope. Continuation of some 1er cru eg Perriere, Champeaux. Where we have old vines so we can age the wines very well. My grandfather Louis Trapet had the opportunity to replant Les Chambertin when it was not allowed to do so. It was only allowed to cut the roots of the plant because it was serious work of vine management for the future. His father gave him the responsibility to cut the roots but not put down the root into the soil. He never remembered when he replanted the plot of Prieur?? We have very old vines at this place. Perhaps before WWI. Impressive rootstocks.

Clones or selection massale? During the past 20 years, we slowly replant with clones resistant to virus (coeur neveur??) and quality. Father decided to replant with clonal selection, at this time we had some nice selection but not so good as what we can find now. When I took over I decided to replace our vineyards with massale selection. Every plant is different and can express different things about the soils - Pinot Noir can be a perfect translator of the soil so important to have a wide selection. Our own association called bogarde de Pinot Noir - every member must select from its own vineyard the best plant and now we have this nursery in Alsace with Christopher Abachey?? We select our plants and cultivate it. After 3-4 years we could plant these from our own vineyards. It's like a transmission from what my grandfather did. Before phylloxera vinegrowers were also nurserymen, knowing which plant is the best for which plot is an important skill for vinegrowers. Throughout 90s started biodynamic and changed over to be completely certified in 1998 which is early in Burgundy the same year Leflaive went 100% biodynamic. Thanks to wife from Alsace which is the stronghold of biodynamics: the office of the syndicate is in Premar?? important for us. When we took the responsibility in 1990, a good friend had some poison with chemical treatment., he was a good viticulturist, knows how to plow with a tractor but still became ill. When you are a vigneron, you are close to the leaves and so we can't continue using chemicals and decided directly to organic farming but still not enough for us. Since with it we still use Bordeaux mixture, contains copper and copper destroys the balance of the soils. So if you directly to organic farming, you will damage your soil. At this time, my father had a cousin - a famous viticulturist. He showed me how to do biodynamics. After 3-5 years we are very confident/happy with farming. Vintages in terms of biodynamics? First time, in Marsannay in 1996, I used some preparation like 500. During Spring of 1996, we decided to do 501. Then the effect was amazing. Even though the guy working with didn't recognize the vines in Marsannay as the immediate effect of biodynamics showed in the vines just after a few weeks, the disease in Cote de Nuits disappeared?? It was incredible. People wanted to know more and etc. We felt the effect of biodynamics on our old vineyard after 5 years in the wines: fast and quick changes in vines but takes longer in wines, back then we had low acidity but after biodynamics it was well balanced. 1997 was a low acid year, and started fully biodynamics in 1998. The first biodynamics preparation was done in 1996, then on a large plot in 1997. After seeing the result on acidity, we decided to go with it fully. The challenge now is to find the perfect balance between tannins and ripeness of the grape: some parts due to global warming the grapes can be very ripe and the biodynamics gives us the ability to harvest sooner to preserve nice acidity but also ripe tannins. In a different period of time, experimented with low sulphur in Pinot Noir and Gamay in 2013: when started with biodynamic we had a trainee Julian from Switzerland based on Jules Schuvet?? who wrote a book, a mini negociant, scientist, from Chappelle ?? from a domaine in Beaujolais said the best way to compare Beaujolais is less is more - do less as possible: no yeast, no sugar, no acidification, no sulphur, etc. Jule Schuvet said we don't need these artifacts to make great Beaujolais. So I said to Julian we could experiment with this natural wine idea, no sulphur, on a small parcel well located in Gevrey Chambertin called Le Grand Chaume?? After one year after this nice experiment/experience we decided to do more experimentation on Gevrey Chambertin Marsannay but I think it was not the right way for this appellation. Still an open question as even though we have this nice acidity but for Pinot Noir if we really want to capture the typicity of the soil the technique of no sulphur is perhaps too heavy not a good way to respect the wine. New oak: élevage is important to get well balanced wine which has to go through different stages: some reductive some oxidative. The cask is one element to add air to wine, the wine breathes through the cask. But I dislike the oak taste and I think traditional élevage is important to give air but oak flavor is better avoided. Stems: in progress, one of my trainees' experiments. I had this idea to do whole cluster, which is not common in Gevrey Chambertin. My great grandfather in early year of 1990s used a destemmer. Due to global warming I think the aspect of the grapes is important: if you have very ripe grapes you must counterbalance with other elements like stems. It's not maths, depends only on grapes: tiny grapes with thick skins we sort and taking the small cluster into small basket then into the vats. More often we have nice ripe berries like 2012 we decided to keep a larger part of whole cluster into the vats (50-60%), even more for Chambertin. It's a different kind of vinification. Also we use a very gentle destemmer, while preserving the entire berry. When you put berries into the vat - aka oncuvage - it's like a pyramid by gravity into the vat, its because we respect the grapes. Length of malo: it depends on the vintage. Background information. Wine is alive: 99% of the wine is due to the respect you have for your vineyard, after that you pay your due diligence to select the grapes, but after vinification it's minimalist: pumping over the juice, sometime at the beginning of the fermentation punching

down gently. If the wine decides to stop early its fine, if it decides to stop after spring (la pusdi parton?) (when the ancestors didn't realize what malo is) its fine too. We never force a wine to start its fermentation early or later.

Press wine: wine is made of sensation, of earth, of taste, etc. We taste the wine every day after pressing, depends on the vintage we use press or not, depends on the tannins, structure of the tannins, if the tannins are not so good I only use the vin de goutage??

Wife brought holdings from Alsace: Riesling, Gewurztraminer, Pinot Gris. Colmar??Schoenberg??. We spend the week in Bourgogne and drive up to Alsace - the petit paradis. We love Riesling. Geology in Alsace is fantastic as in Burgundy we have clay limestone but in Alsace we have loess, volcanic, granitic. limestone, clay, etc. For me the Riesling is the perfect translator of such complexity. When we decided to take on the tiny domaine in Alsace it was quite difficult as you have to be full time. 2003 was the first vintage we decided to go biodynamic early. We can't vinify at both places at the same time - we tried two years and quit. Gradually we grew the vineyard to 13 hectares and each terrior is there and we are in the Haut part of appellation. Four grand crus, two Gewurz grand cru: one on Sporen in between Riquewihr and Bennwihr (in Schoenenbourg), another one in Beblenheim (in Mandelberg) for Gewurz. We also own Schlossberg - granitic soils and another parcel in Schoenenbourg which is close to Chambertin. Schoenenbourg is very close in terms of geology despite Alsace quite far from Burgundy. In Chambertin we have clay, limestone, and white marl and in Schoenenbourg we have clay, limestone and blue marl. Same kind of soils give similar characters to wines as Chambertin can be shy at the beginning you must lay it down and forget about it, exactly the same for Schoenenbourg: long aging, bitter shy at the beginning but with nice structure. Schoenenbourg is better kept for a long time. These are the best demonstration of terrior.

Marsannay: brand new appellation. Father bought 1st parcel in 1990, 5 years later he could produce Marsannay appellation. In 1935 the creation of the Burgundy appellation the vigneron in Marsannay used to sell easily their wines to restaurants in Dijon, at this time when you add the appellation you had to pay tax, so they didn't want the appellation then since they could sell their wines easily within 6 months. In late 60s they found it difficult to sell wines so joined the Cote de Nuits village appellation but still couldn't sell. Then Cote de Nuits people didn't want Marsannay included as it could tarnish its reputation. And people from Marsannay are dynamic, energetic, etc. thus obtained the appellation in 1995, our first vintage. After 10 years it decided to get 1er cru level, they asked professors in university - like Garcier Appeti?? so they drew up the first map of terrior using modern technology to localize hail spots, early blooming, etc. about geology also surveyed vignerons. Presented the work to Appellation de la vin?? and opened the newest possible to add 1er cru to Marsannay. Continuation of Gevrey Chambertin soils, some plots are deeper, more red clay and limestone with more iron that gives more structure, power, more of a backbone, austere, tight tannins at the beginning. People in Marsannay are very dynamic who know the terrior well and adapt vinification to the terrior/soil to make wines more finesse. The future of Bourgogne. Young engaged generation.

Ideas for the future: open mind, respect soils, go further in that way about soils, vinification, elevage but always respect. Important to be in the vineyard to look at vines and gentle vinification. Vines are a link between soil, sky, ground, a link between vine and vigneron, a link between consumers and me. Sensibility and responsibility for the vineyard.