

Richebourg sits in the village of Vosne-Romanée. In total, Vosne-Romanée contains about 200 hectares of vineyards, 8.03 hectares of which are Richebourg.

For centuries, Vosne-Romanée was simply "Vosne" in various spellings and permutations. Its famous vineyard, Romanée, was not appended until more recently in 1866.

The word Vosne was formerly Vaona, and this name can be traced back to a Gaillic word: either *wadana*, which means water, or *vidumos*, which means forest; and certainly, Vosne-Romanée is a forest... of vines.

Romanée came to be the name of a vineyard when Ceasar drafted Gauls from Vaona (now Vosne), and later gifted them vineyards in return for their army service. One of the gifted vineyards was named after Rome.

In more recent history, the area experienced about two centuries of hardships, starting with the Austrian occupation of Vosne in 1814 and 1815. The region suffered again in 1870 during the Franco-Prussian War, and still again later with phylloxera, two World Wars, and a global recession.

Before 1924, Richebourg was two separate vineyards: Les Richebourg and Les Verroilles sous Richebourg. Joining the vineyards in 1924 ignited a heated debate in the area. The two climats are different in several ways: Les Richebourg has vines planted latitudinally, so it gets sun all day long and usually ripens before Les Verroilles. Les Verroilles has vines planted longitudinally and the wines from here usually have a slightly different pH. In a cooler year, you might get better fruit from Les Richebourg, but in a warmer year, Les Verroilles might be slightly more desirable.

The Les Richebourg climat was Church owned by the Cistercian Abbey of Citeaux before the French Revolution, and in 1791 the Abbey sold the Les Richebourg to a lucky man named Jean Focard (he also bought the Clos de Vougeot!).

A neat thing about the walled part of Richebourg is that before the French revolution Les Verroilles was referred to as Clos de Verroilles and a part of it was privately own. Though in 1800s the neighboring vineyards became appended onto the name and the area became known as Les Verroilles sud Richebourg.

Despite their differences, in 1924 the vineyards were joined together under the name Richebourg, bringing the Richebourg vineyard to a total of just over 8 hectares, and today several producers bottle together the wine from their holdings in both climats.

Soon after, in 1936, Richebourg was named a Grand Cru AOC — it was one of the first AOCs. Today, the Richebourg vineyard is flanked on two sides by La Romanée, La Romanée Conti Vineyard, and La Romanée Saint-Vivant vineyard, with Premier Cru vineyards on the other sides.

After about two centuries of troubling times due to occupations, three wars, phylloxera, global recession, and a period of getting AOC system organized, in the mid-1900s this vineyard experienced a sort of renaissance with the wines of **Henri Jayer, who leased the Meo Camuzet plots for over four decades.**

Wines from this area often produce **deep, rich, intense** and almost **smokey** wines.

Arrived in Burgundy in late 80s. When the family needed me to take over domaine I decided I would take on the responsibilities. Father was not a vintner, we had tenants (sharecropper) farming the land - Henri Jayer who decided to retire in 1988 and we needed to decide whether what to do next. Father talked to me as early as 1984 and asked me to make a decision quickly within one week if I'd like to take it - you do what you want but if you do not want to take over I would probably end up selling it. Historically would have been a bad time to sell, and would have gone on for years.

Two major names associated with this great Vosne-Romanée domaine. The first is Etienne Camuzet, a political figure - a member of Parliament - who was deputy for the Côte d'Or from 1902 to 1932, and who bought some significant vineyard holdings as well as the Château de Clos de Vougeot, which he later gave to the Confrérie des Chevaliers du Tastevin. His name frequently appears in litigation to decide which parcels of vineyard might or might not be included as part of a grand cru.

His vineyard holding passed to a daughter, Maria Noirot, and thence in 1959 to a more distant relative, Jean Méo, who had a career in Paris. At this stage the vineyards were looked after by sharecroppers and the wine sold off in bulk. Domaine-bottling only began in 1985 and reached full throttle with the arrival of Jean-Nicolas Méo to take charge in 1989. By then most similar domaines have sold or done the work themselves so time for a decision. The various sharecropping agreements have now come to an end (the last being **Jean Tardy** in 2007) with one of the former sharecroppers, Christian Faurois, remaining as Jean-Nicolas Méo's

right-hand man in the vines.

The second great personality is of course Henri Jayer, who was invited to look after the Camuzet vines as long ago as World War II, though not having been involved in the business before. Jayer remained a sharecropper until his (first) retirement in 1988, after which he continued to advise the domaine.

Back then each sharecropper had ~3 hectares of vineyards to care for and vinify at the domaine where we had the facility, cuvee, a cellar and a second cellar to keep cuvee for a second vintage. No tractor, no team, etc. So I started with a few hectares ~4-5 hectares and let the contracts run until everyone retired later. I started with 4-5 hectares and had to build the whole operation and heavy investment for at least 10 years.

Things were changing in Burgundy at that time, I realized it quite early one because I had precursors like Lafon, Roumier etc already at the hill with experiments going on, you can see the old world still dominant but vanguards already active then. I saw it quickly. Also it was the first time US discovered Burgundy and my first trip abroad to US - going to California tasting Pinot Noir made me realize we turned the corner but we need to be on top of it.

I was educated with red Burgundy since childhood. At the time in 1988 when I had to make a decision when winemaking was not glamorous in Burgundy. I simply realized the uniqueness of this place Richebourg etc and couldn't let it go, otherwise I would regret for the rest of my life if I let it happen, not my passion etc.

Vineyards:

Clos St-Philibert (Hautes Côtes de Nuits Blanc): family holding we had for a long time, the name suggests there had been vineyards at that time. Father paved the grounds for planting in the vineyard for me to plant in 1990s. It's above FLAGEY-ECHEZÉAUX, still in FLAGEY-ECHEZÉAUX, 100 meters away from ECHEZÉAUX, elevation really different at 380m compared to 260m in the village level. So cool there and soils are stony. So Chardonnay preferred over Pinot there. Then no one talked about climate change but today it's different. I think we were right to plant Chardonnay there as Pinot would be a bit austere and difficult to ripen and it wouldn't be a really good wine year in year out. With Chardonnay it could be mineral, easier to ripen. Generally picked last for acidity and minerality, and ripeness from the parcel. Sometimes we have contrasts between nose and mouth: very ripe nose and taken aback by mouth which is upright leaner than the nose would suggest but this comes after a few years. Important to get the ripeness. Usually picked 8-10 days after the beginning of reds harvest. Exceptions are 2006 when we had to stop harvesting reds to do the whites and in 2015 we harvested whites before reds - first time ever but absolutely necessary. First white wine planted for the domaine. All the mistakes: I thought it should be handled like a red wine which took a few years (3-4 years at least) to realize that - my intentions were good but counter-productive. I had to understand the site first, and the grape and site together, so I made a few mistakes but now I got better. White wines are different perhaps more tolerant than reds. It's not your usual Burgundy white: it's your Chablis (natural minerality, acidity) + Macon (generosity as in the Burgundian way, a little bit of lees stirring but not much, standard vinification in Cote d'Or). Not filtered, goes to stainless steel for 3-4 months, process long, I want to retain as much substance and life in the wine - whatever generosity stays in the wine. But it does lengthen the process quite a bit. **Press:** Grapes are slightly crushed before going to the press to free the juice. I resort to a method that's not yet a standard but spreading: protect the juice as much as possible for the free run and early stages of press. Later on I let it oxidize to precipitate what is supposed to be the bad lees. Then we pump through the tube, we control the temperature, add a little bit of sulphur then goes into the barrel for fermentation. Vine material for the parcel: **Clonal selection**, we wanted to have as much diverse a selection as possible. Clonal selection for Chardonnay was more advanced than Pinot so we got some fine clones at least 7-8 different clones. I have a little bit of Pinot Gris in that wine as clonal diversity because PG was kinda traditional in old Cote which I wanted for the wine for the sake of tradition, and it also adds some fatness to the wine. PG higher in alcohol, helps with balance of the wine. Barely 10% but it helps increase the sugars so you get ~12.5% natural alcohol in the wine. 12.5 minus in cooler years, 12.5+ in warmer years. PG helps raised the alcohol content by 0.2%, a little lift is helpful for the wine. Ferment the two varieties together as we don't have enough to ferment separately.

Recently started to make a new white wine from the hill of Corton. How did experience in *Clos St-Philibert* influence that decision? I've learnt how to handle Chardonnay, avoid easy mistakes: selection is arguable a good idea, absolutely necessary with Pinot and red wine, not necessarily as important with white wines. Didn't mean to say Chardonnay can be overcropped but it's not something you absolutely should do. We implement a general handling/vinification, a classic standard method to let the specificity of the sites shine better. I don't think there are many differences with Corton Charlemagne. We are of course a bit more attentive and are blessed with nice consistent harvests for the past few years. Started making Corton Charlemagne in 2011 now 5 vintages in, in the last three vintages it was the same plot. The first three vintages we were dealing plots on the Ladoix side: high elevation, under the woods, eastern exposure, the part closest to the reds. This part is richer than the part of Corton Charlemagne facing south and the side Pernand facing

west and southwest, definitely more austere. But the south part in Aloxe and in between Aloxe and Pernand is also not necessarily the most generous. The wines above Ladoix and Aloxe the reds possibly make the most serious wines whereas the rest makes lighter more mineral quaffable kind of wine classical Corton Charlemagne. As a mostly Cote de Nuits winemaker making grand cru of Cote de Beaune wine, I feel Corton in the cellar is like an ugly duckling. We've always had Corton Clos de Rognets the vineyard in our family since 1927/1928. It has always been difficult to place in a tasting progression: Cote de Nuits, Cote de Beaune, 1er cru, grand crus, and Corton is a world of itself. We have big vineyards in Corton. Father bottled Corton Clos de Rognets regularly for family so I have a couple 60s, 70s in the cellar: powerful and seductive. Some people not that informed in wine, so not prejudiced against Corton took a liking to that wine immediately. So enough power, concentration, severity, also attractive and sweet. I know the potential of Corton, partly why I like it and jumped at an opportunity to acquire another Corton in 2009 to go into the trade of white wine and make white wine in Corton.

LD: difficult to place in the tasting anyway because of a tremendous Richebourg and a tremendous Au Cros Parantoux so different: Richebourg is so Baroque in a great way whereas Cros Parantoux more Rococo a bit more flourish?? with a bit of austerity. We usually pour Cros Parantoux first and Richebourg last because R has more length and I like it to finish so that it lingers on your palate and goes on and on.. CP is like fireworks, R is a lasting experience which is a nice stopping point. Does it change with age? Does the austerity go away with a longer finish? It's a wine with a slight austerity, which goes away/intergrates with age. I was at a wine dinner earlier where we had a Clos de Vougeot 2003 and Cros Parantoux 2001 as #5 and #6 wines in the tasting and it was surprising that CdV 2003 was lush but the two wines are not far apart. When you think of the two opposite vintages: 2003 warmest of the century and 2001 cold vintage and Clos de Vougeot harvested first and Cros Parantoux harvested almost last. So very opposite wines but there were not so much contrasts in the wines. Of course 2001 was fresh and 2003 lushier but the two wines shared a general nice balance, hard to for me to pick a better one. Of course the general audience prefer CdV 2003 as its less austere and easier to understand. For me I really recall how close the two wines in balance.

Clos de Vougeot: [JM: The vast majority of this holding comes from Les Chioures, adjacent to the château itself, acquired by Etienne Camuzet when he bought the château buildings in 1920. There is a small slice as well in Grand Maupertuis. Clos Vougeot can be on the chunky side and Méo-Camuzet wines certainly have their structure, but this is a remarkably elegant Clos de Vougeot] right next to the castle, directly linked to the history of the domaine as Etienne Camuzet was able to buy the upper part of CdV in the early 20s, CdV remained a monopoly one century after the French revolution, first divided in 1890s and 20 hectares + castle were bought by the negociant - a figure of the time, lots of receptions/parties in CdV who died in 1912 then heirs went out of jobs then WWI ensured so it took 10 years for this part of CdV to be on sale. Etienne Camuzet with his both political and vintner's interests in mind, did not want to buy the plot himself which would have been damaging to his political situation, enticed many vintners in Vosne-Romanee to buy a piece, that's why many in Vosne Romanee still own a piece of CdV, not all of them ?Guyvot? have bought before but Mouja?? Andre? Naoel-Genee?Harnu?Minuet?DGou?? all from that date. Since nobody wanted the castle Etienne bought the castle for himself with 3 hectares right next to it. Did not live in the castle. This piece is unique in CdV. Terrior is quite different even just among the upper tier. Very little soil - shallow, which you wouldn't expect from the glance of the soil - it looks stony but not too stony. But when you dig, you hit the stones quickly and at 80cm-1m deep you hit solid hardrocks and can not go deeper so the roots have to go along the cracks. Mineral terrior. Doesn't really show as such in the wine as it's really ripe which compensates its minerality and vice versa. For a grand cru ours is quite pretty, less massive than normal CdV would suggest. Given the vineyard location, the fact the grapes are ripe and its pretty, we do not vinify in an extractive manner but this is a vineyard/wine that you can push a bit. Complexity is a given in that wine, not hard to reach but we could look for a bit more concentration in it. Naturally it would make a very nice wine, extracted slightly more than other vineyards of our domaine. We hit a middle ground of what CdV has to offer. Evolution of vinification: I needed time to learn my vineyards, I did not expect Nuits St George to taste exactly by the book so is CdV so I took the credit/criticism of this wines, a bit frustrated at the beginning that it didn't have as much volume as Vosne-Romanees, Cros Parantoux in our portfolio but you really have to rely on the intrinsic quality of the wine: approachable in youth, ages well too, pretty and charming the pretties in the cellar before bottling during the first few vintages. So we build on that prettiness, try to complement the wine with - maybe it's not natural in the vineyard, maybe its a bit lacking - attention to harvesting ripe but at reasonable levels, two or more punchdowns at the end, and leave the wines on skins a bit longer than other wines but these are just finetuning, not changing anything fundamental. To understand terrior and know what's necessary for each vineyard.

Holds parcels in Vosne, Corton, Nuits St Georges, Clos de Vougeot, for a long period of time farmed by three different people. Differences in farming, techniques based on parcel, vinification, style? Rapidly became a problem for us selling under the same Meo-Camuzet label. With differences in vilification in Henri Mayer, Jean Tardy, Christian Faurois family, it was not consistent. After elevage maybe more consistent but one of my first responsibilities was to bring some unity to these: everyone uses a different technique and wanted to keep the

identity, it was a slow and progressive process. Jayer had Richebourg??, Aux Brûlées, Cros Parantoux: slightly different techniques but less so than today when vintners' techniques vary more than before. Henri was pruning a bit more conservative, fertilizer usage was more conservative. He believed in natural fertilizers in reasonable amounts whereas others have used - bad at the time - more potassium the miracle fertilizers at the time in the 60s that brought more crop in then but proved un-wise in the long term but nobody knew it at the time. That was the major difference. His teaching was important but more important is his philosophy: he likes very sensual wines, also on viticulture already quality oriented. You must be reasonable in the vineyards eg harvest when its reasonable not just convenient. In terms of winemaking, he had his techniques/ideas and in first year 1989 we followed his instructions but I really felt in love immediately with his style of wines no need to look elsewhere this is exactly what I wanted to do and liked. He is very sensitive to the pleasure in the mouth, the brightness of the fruit, the texture and he loves to eat at good restaurants in an informal club with vintners in France. They went and delivered their wines to the biggest restaurants in France: Manot, Blanc, Foigot. He really loved his job and I think it really is in his style of wine - nice elegant pleasurable to drink great with food.

1992 vintage: a little deceiving because it was very ripe, didn't have a lot of acidity, thus was quite light, this was a change to me. Generally in Burgundy 1992 was a large vintage so shouldn't come as a surprise if its a bit light but at the domaine we really don't know why as we tried and controlled the yields and had a smaller crop than from the start. I had no real reason to have a wine that's light. This was a bit disturbing to me as we had easy vintages 89, 90 big ripe concentrated. Pleased with 91 too, not well received at the time as conditions not easy, a cold vintage but I really believed in it and never disappointed. But 1992 the conditions were nice, grapes were ripe and we ended up with a light vintage. A few wines, most notably Henri's plots Brûlées, Richebourg, Cros Parantoux, had more acidity and therefore more vigorous, to this day have held very well. The others were pretty wines, could be deceiving, with a disappointing harvest and I underestimated it so I advised customers to drink it early on and arguable it was better in 2000-2005, showing way better than in 1995-2000. They do last and benefit from a few more years, but now 2015 it should be drunk.

With key 1er crus in Nuits St Georges and Vosne, how to summarize them: Vosne has natural elegance to it, wines above the crowd, combines elegance with a certain seriousness. It has everything a wine amateur looks for in a Burgundy. NSG is a bit more variable in character, pretty wines, structured wines with amplitude, certainly NSG is aristocratic severe sometimes but there's more terrior diversity. More difficult to define it, even the south side of NSG supposed to be most austere as the Vosne is more elegant on the north side, I'm not sure it's true. Our Aux Boudots is very elegant and our Aux Murgers more structured. We also have a small 1er cru Aux Argillats (Jean Tardy) very structured. Another 1er cru from which we've been making since 2003 *Les Perrières* in the south of NSG extremely elegant.

Aux Brûlée in Vosne [JM: A glance at the map shows Aux Brûlées on either side of the small road which winds up towards the hamlet of Concoeur-et-Corboin. This road is in a slight dip which would suggest that the vineyard sloped down to it from both sides. In fact most of the southern portion is exposed due east, with only the top part falling away somewhat to the north. Across the way the land is lower and flatter, so probably does not have the more favourable exposition which the map would suggest.

At the top of the vineyard, on the northern side, a small block of La Combe Brûlée has been included within Aux Brûlées.

The name infers that the grapes get very ripe here (burnt, even) and certainly this is a very full, rich example of Vosne-Romanée. The biggest holders are Domaines d'Eugénie (formerly Engel) and Méo-Camuzet, while other first-class sources include Grivot, Leroy and Bruno Clavelier.]: a plot divided between 2 expositions: northeast and south. We are at the northeast, the exposition next to Richebourg, I've had an interesting comment from a journalist at a Richebourg vertical: as a comparison a few brulee and cros parantoux, he told me you have a **Richebourg** located such that its *fresh and cool*, higher on the slopes the passage between two slopes, a touch of coolness in the wine, *not exactly the classic Richebourg whereas your **Brulee is like a classic Richebourg***. It's located a bit lower, an old vineyard, certainly is a wine whose expression is close to a classic Richebourg. A wine that's big imposing lush mouthfilling at the begining - you thought you'd have a very powerful wine but you end with a very spicy peppery lacy finish not heavy at all. Interesting wine favourite of many customers.

Richebourg is a classic vineyard, not much to do, we pay attention to yields, but that's it, no grubbing. Cros Paratoux where grapes are bigger we have to pay attention to yields its not terrible like grubbing half of the crops etc now that its 60+ years old reached a good balance now but we do need to harvest very late and ensure the conditions for late harvest were there: more air flow pull out a few leaves, things to prepare for late harvest. Exposures different too Cros Paratoux facing north - leading to a late harvest. That CP was the place planted to cabbage/artichoke during war, it was found everywhere in the old maps, in 1855 classification of Lavalley, and the subsequent maps at the turn of the century. After phylloxera, WWI, economic crisis, WWII, etc., it was a difficult vineyard to work so only the easiest the very best vineyards were kept, CP was not famous then so abandoned as its slopes quite deep, not surprised it was abandoned. After WWII conditions changed again more steps in place for its renewal ever since.

Micro-négociant program: started in 1999 a good time to do that as wine cycles are not exactly the same as business cycles and Burgundy at that time was not extremely successful. We had one/two demonstrations in Beaune where vintners were not very well off. Quite rare in Burgundy. So wines were more available. We chose to begin with a small appellation and still very much concentrated on these small appellations: Bourgogne, Morey St Denis, Saint Romain, Saint Aubin, etc. and it was a good time to start a négociant business as opposed to today it'd be challenging as the fruit sources are scarce, the bulk prices doubled just in a few years. Really a seller's market but back then it was buyer's market. It broadened my horizons: living in Vosne no hands on knowledge of Gevrey why one plot is better than another which vineyard is better than the other, just to really know the region and gain experience.

Passtoutgrains: at the very beginning made it until 1998, I hated it, the vineyard, had bad memories about it. It was a vineyard located beyond the railway line, its a site I worked when I started in 1989-1990. 4.5 hectares with Castian Leon our vineyard manager, I had to learn how to prune etc. It was so hard, 300 rows never saw the end of it and in the winter it being flat made it very cold. I dreaded going there. We had success with the wine: 89, 92 were very good vintages because the wine had natural acidity that was lacking in those vintages. But also some bad wines. The wines are really different than other wines, difficult to master and I was not on top of - it was a different grape. I decided to focus on Bourgogne Rouge, a nice entry to the greater ones of the range. With passetoutgrains it's much detached, very different style, difficult to relate to Richebourg or Brûlées. So I was over with it and responsible for not making that wine any more.

Old book - early 90s book - would say Meo-Camuzet 100% new oak, always destemmed, riper bigger fruit. True but there has been some evolutions since. Henri he did not like stems at all, and frustrated with peers who use stem extensively. Nowadays stems are very much in fashion, but not the case in 90s. The debate between the two is really as old as red wine in Burgundy. I've experimented with stems - one vintage a small cuvee with 80% stems to know how to vinify that and to know how it tastes in a Meo-camuzet environment. This is definitely not my preferred style but I've experimented with it - 30% vs 0% same cuvee. I can speak about what it is to vinify and what goes after, etc. Now we've introduced with great caution a small % of stems in some wines, generally no more than 10%, does wonders to bring a bit of tannins, volume, texture to wines, never too much that's why max 10%. Softer tannins combined with color, stability of color, at this level you, don't lose color you don't have the same kind of pale wine you could end up with at 80% stems, definitely add some austerity, fresh (mint) aromatics, complexity. At this low % it doesn't really change our style but its a tool for complexity. Higher % is something I respect but not what I prefer.

Cold soak: almost always done, we want the grapes as intact as possible coming to the winery, we destem as I said, then if the natural conditions not cool enough, we cool down to ~15-16 degrees celsius, generally enough for wine to stay at the temperature for at least 4-5 days then go on barrel fermentation towards the 6th or 7th day on barrel very slowly progressively. Some years are very cold, after harvest we get grapes at ~10 degrees which takes longer 8-10 days to start, we generally have to warm the grapes. 10C is too low a temperature, doing a cold soak of 10 days vs 5 days brings no advantage at all. Its really the early days of cold soak that matters.

How fast do the reds typically take to malo? A good 6-9 months. The standard is that it's stuck in winter and resumes in March/April when the cellar gets warmer because its a cold cellar and the wines are often times low in pH so malo not triggered immediately.

Cooperage: moved away from 100% new oak everywhere, still have high % of new oak esp on grand cru almost 100%, decreased in 1er cru and village. Besides %, we've worked on provenance, type of grain, toasting, where most of the work was done on experimenting with these factors. A higher toast is certainly flattering during élevage but deceiving as well since it has a lower impact on wine at first then after 12-18 months you end up with a wine heavily toasted, not what you want. Choosing a light toast - a bit scary at first as you do feel the chewy wood there - makes integration after 12-18 months much better more subtle: a bit of vanilla, licorice, cinnamon, caramel, etc. much more subtle than coffee, toast, bacon which is simple. Also tried to find the best mix of type of grain for each wine. Tricky as it's not very scientific, not an exact operation, not replicable. It's a general tendency try to replicate what type of grain gives Clos de Vougeot or Richebourg and find the best match while hedging the bets too - we know some type is great 2/3 or 75% at the time but the remaining is too heavy. It's great but you don't want all of your wines in the same type of barrel. Not advisable.

Approach to racking on reds: racking at least once during élevage, and another racking before preparation of bottling. We tend to reason that more nowadays not to rack the wines that don't need it. Like some wines see very nice evolution like Clos de Vougeot - always the prettiest wine in the cellar the first few years - for the best of two years do not seem to need racking. It wouldn't do anything to the wine, perhaps quite contrary. On the other hand, we now have wines more austere, some reduction in some wines, a problem pervasive in Burgundy, linked to organic viticulture. We have to deal with this - some vineyards/cuvees are more prone to this more tight thus need intermediate racking during élevage.

Link between organic viticulture and reduction due to nitrogen, vegetative growth, more green matter in

vineyards that show more reduction? Difficult to articulate since there are vineyards that defy the model but appears to link to vineyards with high acidity, colder climate vineyards, mostly an exposition factor. Can be linked to odium/powdery mildew. Some sites are more sensitive so we use a bit more sulphur though the sulphur factor in the vineyards is certainly not the main factor. Cooler vineyards have more reduction issues. Key realizations: vintages I enjoyed a lot: **1999** was perfect, a big crop but we were aware of it and took away some excess out of the large crop not over large, 3 weeks of good weather - not too hot - before harvest, really ripe, great balance, harvested before the rain, a vintage right for us, we were on top of everything. Love **2003** as it was panicky upsetting - opposite to 1999. This is perhaps why other vintners didn't like 2003, caught off guard. Great lessons: vineyards take care of themselves, maybe in a given year, the best is to change nothing because in 2003 in retrospect it was the best strategy: change nothing in vinification and don't expect the vintage to end up having its usual personality but a good vintage for what it is. Like **1996, quintessential cool vintage**, fine weather 15 days of good weather before harvest but wind coming from north, so cool harvest much **acidity** in grapes, low temperature ripening a vintage really evolved but remained fresh and lively, so typical of Burgundy: ripe, lively, acidic; great on the nose, fresh basket of black and red fruit, austere in mouth biting with acidity in early years, also the kind of vintages difficult to pair with food: sensitive if food is too sweet, too creamy, too rich, makes acidity even more prominent then wine tastes out of balance; lighter than riper vintages could be good with food, but more difficult to handle not a vintage to drink as aperitif for any food; goes very well with fish though, charm and liveliness of such vintages are unmatched esp with a few years. **2004** challenging year: a large crop, August was difficult, very ripe (contrary to general sentiments), reached 13-13.5% w/o a problem, very light, has **green aromatics** we discovered only after bottling unfortunately we didn't think/find it before. Would have been a charming/easy-going vintage. Ended up being a little green, displaying some severity/greenness very unexpectedly. It's more combined now after years, mingled with secondary aromas, much more acceptable now. 2015 appears to be a vintage when everything went right. A great vintage, great ripeness, high alcohol 13.5%: managed to not go beyond 14%, we have just one or two wines just touching 14% - pitfall of the vintage. It's deceiving these vintages like past few years, contrary many people imagined alcohol levels were not too high. 2015 is the first vintage since 2009 when we reach and go over 13%, reached 13.5% everywhere. Vintages between 2009 and 2015 were around 12.5%. In 2015 we believed at some point the grapes were slightly unripe so we let the grapes sit in vineyards for a longer time it seemed the sugar was not increasing and perhaps conditions in previous years were repeating that they would not go over 12.5% but in the end it was that kind of vintage when weather was calm, perfect, warm, no variation in forecast, and turned quickly at the end. Almost a large crop but in fact not. Almost as if it would be underripe and next day it was overripe. It was that quick - happened in 2009 but then it was a large crop. In 2009 in 48 hours, the grapes went almost slightly overripe. So 2015 was a bit like that: nice calm relaxing harvest no worries no monitoring forecast, but a vintage with its pitfalls.

Oregon: three vintages so far. Started as a consulting project now a partner in the project. 30-year-old friendship with Jay, met at UPenn, same program as Jay's sister Jill who threw a party where I met Jay who was very much into wine. When Jay involved in the wine business (after his first career day job), Oregon was a rational choice. I offered to help since it was Pinot Noir etc. We decided to start from scratch on our own, became very involved. Discovered the great potential of Oregon: yet to come, vineyards are young still since big difference in complexity of young vs old vines. Unsettling for a Burgundian to vinify wine/grapes with far less acidity. For an Oregonian coming to Burgundy he'd have to know how to vinify grapes with much less ripeness. This is main difference between the two regions and has vast implications. The canvas of vinification is the same but you really need to adapt because not everything in Burgundy can be applied. [LD: in the fruit profile (perhaps not the structure) I was struck by the resemblance between Meo-camuzet and Nicolas-Jay] Techniques were similar from the start, naturally needed to adapt under different conditions but principles are the same. Nicolas-Jay grapes are riper, more generous, less reserved, less held back but the fruitiness and brightness are things I like and thus enhanced in that wine. Vintages 2014, 2015 were very warm less so in 2014 when we did a trial cuvee. Nice since we had a forthcoming appealing wine easy to understand. Also wanted to make balanced wines so these were the vintages that presented a set of challenges: to preserve the balance, freshness, fruit, prettiness of the wine and not end up having something syrupy boring heavy or too sweet. Foilage? At harvest: not harvest too late, we did early in 2014, even earlier in 2015. I think Oregon can ripen grapes without doubt, remains to find the balance for each plot. We should not think Oregon can have problems to ripen esp compared to California from Burgundian perspective. I think ripening/picking not too late is important to keep the balance, freshness for Pinot Noir which is not Syrah. Soils' water retention different than Burgundy even though both Burgundy and Oregon have diverse soils. Dry conditions in Oregon: most vineyards are not irrigated, some sites suffered in 2015 but not as much as I expected. Soils are deeper in Oregon but poor, depth of the soil certainly a factor in water retention: keeps humidity deeper down whereas in Burgundy it's more about soil texture that retains water. Vine materials used in Oregon: mostly clones, traditional clones in Oregon are Pommard, Waldenswill, and Dijon clones 777, 667, more recently 115, developed in 1980s, are the most pervasive clones. Of course I'd love to play with more clones but the quarantine process is long and cumbersome and certainly slowed down the spread of other clones. When you

plant a new vineyard, planting a known clone alleviates the uncertainty. I'd certainly love other clones introduced into Oregon to increase the diversity. Pinot Noir is prone to mutation, so it's only a matter of time for 777 to mutate wherever planted, those 20km away would be different in no time.

20 years from now the goal of Nicolas-Jay in terms of releases: currently do Willemette Valley cuvee - a blend of many AVAs in WV, this is going to be our core of our offering, which we will refine, the objective being to make a widely available wine from Oregon aiming at in a few years 60,000 bottles like a small to mid-sized domaine in Burgundy. Currently remains small ~20,000 bottles. Will develop single vineyard program or 1er cru program. Coming from Burgundy I'm highly motivated to discover great terroirs and nurture them. We have begun with two special cuvees in small quantities to see where it goes. Our goal being to single out 4-5 terroirs for single vineyards.