

Nestled in Cote de Beaune, up against the hill of Corton is the commune of Pernand Vergelesses. In the 1700s, Charlemagne own vineyards on the hill and the history is peppered with Charlemagne legends. Soil: limestone based iron rich tinted with red in some areas like Charlemagne's beard. Of its 1er crus, its famed vineyard is Ile de Vergelesses. The regions produces half red and half white wine, equally known for both - unique in Burgundy. Once known for high quality Aligote, now its more and more well known for aromatically rich Chardonnay drinks great for 3-5 years and spicy Pinot Noir. Quiet Renaissance recently. Appellation expansion: Pernand-Vergelesses 1er cru has several vineyards added in 2002. PV has become more popular as a semi affordable choice for Burgundy drinkers.

Savigny-les-Beaune, 5km to Beaune. 7 generations, 4 generations of women. Used to be own by the architect of the house (who designed a part of Verseille - the garden, designed by a student of LeNour?? House designed in 17th century, not a castle). Ancestors decided to buy the properties in 1830s. Great grandmother bought first site in Corton - wanted to be 1st to buy the land in Corton area so sold more than 500 hectares of forest in Haut Cote and bought 4 hectares in Corton. She sold the grapes. After phylloxera, we were making wines but selling barrels to negoc ~1920s. Wines were made in winery and shipped to Beaune then. First bottled for the family a few very good vintages when mother got married - 1959, some Ile de Vergelesses and Corton Bressandes - he only old labels we have at the domaine. Some others include 1966, 1972. Then we started bottling completely in 1978 because the domaine was getting more important and father wanted to sell wines abroad - first market in US. First sold wine in US thanks to Moet et Chandon company with father's relation - cousin of my father Chandon de Boiyei?? used to be the manager of Moet et Chandon (shortened to Chandon to be easier for consumers), but not any more. Only family link, no business link. The only contract we had to sign was no sparkling wine, only still wines. Great to piggback on their distribution network, in 1970s one of the first to be in NY, father good at marketing.

Worked with mother, joined domaine 18 years ago. First more interested in making wine than selling so studied viticulture in Beaune and Dijon, travelled a bit, trained in Oregon, New Zealand, then back to domaine in 1981, worked with mother for 12 years. Mother with experience, me with theory. Mother clever in working in a natural way without technology. Other influences then: visited a lot of winemakers thanks to Patrick Bize who introduced me to the association of Domaine Familia de Bourgogne where I met best winemakers in Burgundy. I am the president of the association now. Couldn't be more grateful to Patrick. He was intelligent/clever, wanted the wine to be very pure, very similar to us in winemaking: whole clusters, take care of the vineyards in the same way.

Mother has been using whole clusters for a long time already there when I arrived in domaine in 1981, when it was less fashionable, being impressed by De Montille wines. Whole cluster, no new oak. Intelligent, gentle, and simple man who helped us a lot. Mother retired in 2003, started in 1984 when the domaine was in poor condition. Now the quality of the vines are there. Very lucky to have very good and large parcels: Corton Bressandes Grand Cru 1.5 hectares, Savigny-lès-Beaune 1er Cru Lavières 2.6 hectares, Pernand Ile de Vergelesses 4 hectares in one block, rare to get such big sizes. In terms of Corton Bressandes, a red and a white is made: white is a mistake: when mother planted the reds, the nursery was lacking in Pinot Noir they asked her if she'd be willing to plant some Chardonnay and she tried it. Not a mistake since wine are tremendous but I believe the whites of Corton are very good upper hill, but even though Corton is a funny wine (not Corton Bressandes because Bressandes is only for reds) and we decided to blend with a parcel called Corton Chaumes below Chaumes Charlemagne, adding freshness to the wine. Drinkable young, younger than Charlemagne, and ages very well. Bressandes reds is the heart of the hill of Corton. You can enjoy the wine really young but can age forever. Soil interesting: clay, below which motherrock where roots bump into it and get this nice vibrancy - the wine finishes fresh and elegant, and the middle is smooth. So Bressandes is the very best balanced Corton of the hill. 250m high in Bressandes.

Higher 300m in Clos du Roi. Clos du Roi is very different because of the soil. Bressandes has this smoothy earthy character from the clay, Clos du Roi has this mineral floral spicy character from much poorer soils. Apporachability is complex: Bressandes and Clos du Roi have to be waited for a long time but in different ways. Bressandes is always nice to drink. Clos du Roi can close so you need leave it there.

Corton is half in white half in red. Most interesting part is in the middle of the slope where the balance between clay and limestone helps the wine to be very balanced. Bottom part Marechaudes is heavier thicker tannins shorter in mouth because of clay. When you climb up a bit, you find more elegance, big in structure but also more elegance and more refined tannins, spicier, lighter but fruit more structured so the wines are more like white wines. I'd think the top part is better for white wines. It's big hill perhaps why its not so famous. I believe we can make amazing wines at the frontier of Cote de Nuits: the style of Cote de Nuits but with the elegance of Cote de Beaune.

Temptation to blend the parcels into Corton Rouge given clay vs limestone in bottom vs top? Only do that in very bad vintages: hail, disaster, small crop because it'd be the only way to make Corton but otherwise its best to separate different lieu dits which have their own signatures and show themselves so differently that it'd be

shame to blend.

Do make a Corton Charlemagne as we have a very small land of Corton Charlemagne - only one barrel every year, in Corton Haunaud? If planted to red, it'd get Corton Haunaud, but since we plant whites, we get Corton Charlemagne wine.

Replanting as vines get older? Not thought about it probably not as the lower part of Corton has to be planted in red. Top part in white. Why not plant Corton Clos de Roi in white? That could be possible but not sure it'd be classified as Charlemagne, so maybe the top part Haut Corton can be called Corton Charlemagne but not sure about Clos de Roi - let's stay in red.

Usually Corton is the earliest picked than Savigny or Pernand. Ripe earlier, less cool winds, because of the place of the hill - Corton is in front, Savigny and Pernand behind which ripen later. I always started with the middle part of Corton - Marechaudes cuz hot spots - name meaning it could be hot or humid - careful against over-ripeness, then up to pick Bresandes, young vines first cuz they ripen and lose acidity earlier and then close out with Clos de Roi. But sometimes we pick Pernand before Clos de Roi because CdR is very high on the slope.

Vine materials: older vines in Savigny planted in 1950s. Massale selection bought from Touloubé?? they used to have a nursery. All our Savigny - 5 hectares are massale selection. Pernand is massale selection mixed with our own selection from Bressandes and also some different clones, same with Corton: half and half. Some Pinot clones are more refined and have smaller berries - refined wine resulted, which is what we look for. We mix Classic?? clone and Pinot Farm P05?? [LD: seems to come through in wines the signature of that clone.] We also use SO4, there was a period when it was the only choice so some of our vineyards are planted with SO4, which is a bad thing, we would love to remove it.

Trellising? Pruning? Same for three communes. We prune late, with biodynamic we believe the later you prune the better you get because the blood of the vines are really down deep in the soil. We train them high because for the ripening of the fruit its better to have more leaves so we keep it at least 2m high. Much higher than neighbors to get a healthy crop with buds more distant to each other, to avoid the problem of suzuki fly. The large training/trellis system helps keep the vines clean. **Height** perhaps helps with the aromatics: the more leaves, the more fruitiness in the wine.

Pernand Ile de Vergelesses for both red and white: nice area to work in, you can see the hill of Corton. Very windy, keeps vines healthy. Soils different from bottom to top: wines expressive of the soils - shows the tension of the soil, spiciness from the soils, elegant wines.

Les Vergelesses and Ile de Vergelesses are very different in altitude: Les Vergelesses just below so style of wine very different - more clay makes for "bistro wine", and the middle slope wines from Ile de Vergelesses for "gastro wine", separated by the road.

Ile de Vergelesses white and red show similar expressions: same spicyness, same freshness and elegance, perhaps cuz we work the same way the vines and vinify naturally for both red and white. Interesting to plant both red and white very smart for mother to make the rare decision in Burgundy - the other exception perhaps from my husband Frédéric Drouhin's Clos de Mouches where he planted 7 hectares of red and 7 hectares of white. Not sure if you could do that anywhere else perhaps in Chassagne since they have red and white. It's fantastic to have both colors.

Savigny vs Pernand at the commune level? Not very different as they are nearby just a hill. The styles are equal. But the finished wines taste different? Soils, and exposure maybe? Savigny is very south, Ile de Vergelesses is very east. Each vine really shows where its coming from. Austerity from Pernand than Savigny might be because the Savigny is facing south getting more sun. It always been that Savigny is more fruity than Pernand which is more spicy peppery. Savigny has a lighter style whereas Ile de Vergelesses and Les Vergelesses are more muscular and tannic wines. Also because of winds, cooler climate from east exposure. Savigny Lavières is very well exposed.

In the cellar: decide on whether to do some whole cluster depending on the ripeness of the fruit, where vineyards are from: Corton is separated by different vine ages, if younger vines, we don't keep the stems as they are too young/green; older vineyard whole bunch as healthy ripe enough. Each wine has its own tank in the winery so the total 14 hectares can fit into the winery.

No cold soak. Pre-carbonic maceration rather I'd say as it's not cold at 15C. I believe its a better way to extract the fruit and then the fermentation starts naturally with natural yeasts. The grapes come in, they crush the grapes in the bottom of the vat, which starts the carbonic maceration. With stems gives balance - structure and spiciness together with the pureness of the fruit given by carbonic maceration. Fermentation happens after carbonic maceration and at the same time we extract the ripe tannins from stems and skins, we try not to be too strong during fermentation regarding plunging - we still plunge by fruit very gentle with stems we dont

press them. This year we will have a vertical press - the Roll's Royce of the press - to get very nice pressing and the tannins are gonna be even more refined and expressive - very happy with the new investment. Pneumatic press for both white and red in the past. Tried vertical press 2 years ago and very happy with the results. This vintage is gonna be very tiny due to frost, no Savigny, a little bit of Pernand, hopefully Corton will be safe.

Advantages of vertical press: you don't have to end a press, you can use the total amount coming from the press, so we can blend right away the free run juice with the press juice bc its so nice and clean.

How soon does malo happens depends on acidity - if the acidity is low like vintage 2014 then malo happens right away because its still hot which is helpful for bacteria to work, sometimes it happens a year after like 2013 high in acid, so we had to heat the cellar a bit to get the natural bacteria working.

No lees stirring, leaves the lees during the entire barrel aging period of one year, thanks to which not obliged to use sulfur. Try to use sulfur as little and as late as possible.

Rack only once and try not to move the wine, except when there's reduction then we rack more. Very gentle, do not touch when not needed.

Usually with more clay soils, there's more reduction than from lighter soils. So Corton Bressandes has more reduction, Pernand Vergelesses more reduction than Ile de Vergelesses, for Savigny Fourneaux experiences more reduction than Lavieres. Fairly consistent year over year, even more evident when yields are low.

At the end of barrel aging, taste every barrel to see if they have the capability to stand up to the level of appellation if not declassify. So assemblage in the cellar first by tasting them, and after that we blend them in tank stay there for one month then bottle.

Usually not fine, depending on vintage. Fine if not clean after barrel aging, or if you have some harder tannins after some cooler climate vintages we would use some egg whites, and for the whites we sometimes have to use some bentonite - very rare. Cellars are very cold, so clarification is natural usually no need to fine.

99% Chardonnay, a few rows of Pinot Blanc in Ile de Vergelesses Blanc planted by mother in 1980s because then weather was cooler and Chardonnay was not ripening very well. Because of global warming, my brother and I decided to separate it and for fun we decided to make an orange wine with it. We vinified the wine in an open top 600L tonneau barrel and we do a fermentation for 10 days, then press, then stay one year in bottle, and bottle without sulfur. Just two vintages so far 2012, 2014. Interesting so far people enjoy it. Not exporting now.

Stages of the domaine: under you and your brother what has changed since 2004: evolved regarding farming going biodynamic in 2005 from mother's decision of organic. For 3 years now we replaced sulfur with low fat milk - we spray low fat milk in our vineyard just as prevention method against odium and against mildew we are using half? copper because still not easy to get rid of copper completely and a touch of essential oil of orange, still experimental. Citrus oil... Low fat milk - still experimental but we believe the casein destroys the fungus and as we spray as a cloud spray it doesn't do anything wrong on the berries and leaves. It's the right way to work and we believe it to work forever. Thanks to that, we don't have to use sulfur so that we don't have as much reduction in wines - reducing reduction in the vineyard as much as possible.

How do old vs young vines respond to hot vs cold vintages since biodynamic? They are much more stronger against diseases and react well when facing big pressure. Most important thing is to get as much leaves as possible - to do that we get a lot of 501 - a mix of Silica to get leaves into shape - which reflects light and helps with the ripeness of the fruit. In cool years without much sun, we use a lot of 501, very helpful. 2015 we did not use any as there was already too much sun so we used 500 to help the soil to be in good shape but the rest of year we leverage infusion of nettles, and the slope of bedrock? slow-ve-nock? to prevent odium. 2015 was the high pressure vintage with odium. It was dry all the time but the nights were humid - fungus invading which we had to be very conscious of until end of June.

Drinking window depends on terrior: start with lower terrior as wines are soft less tannic smoother less acidity shorter in mouth like Fourneaux les Vergelesses they can be drunk young. But as you get to mid stop you have to wait and try to start drinking after a min of 5 years.

Easy 2009, 2010, tricky because of cold or hot climates 2003 when we had to make decisions quickly come back from holidays quickly and wine were already ready for picking.

Future in the hands of our kids in 15 years - work we are doing now will help them as now the soils are very healthy they will hopefully understand what we do and keep the domaine entire the 14 hectares intact, keep the quality and have then mentality of working in a natural way - horses to plow the Corton, preserve the great terrior.

Reds

Corton Clos du Roi Grand Cru 0.45

Corton Bressandes Grand Cru 1.45

Corton Marechaudes Grand Cru 0.40

Savigny-lès-Beaune 1er Cru Lavières 2.61

Savigny-lès-Beaune 1er Cru Aux Fourneaux 1.25
Aloxe-Corton 1er Cru Les Valozières 0.28
Pernand-Vergelesses 1er Cru Ile de Vergelesses 2.88
Pernand-Vergelesses 1er Cru Les Vergelesses 1.22
Savigny-lès-Beaune 1.07
Whites
Corton Blanc Grand Cru 0.67
Pernand-Vergelesses Ile de Vergelesses Blanc 0.90