

born in Paris, father working in Paris as an engineer, until 7 I was in Paris, father took over in 1956. A family of 5 when I wanted to sell the domaine and we stopped the attempt. Had sharecroppers working for the family. We get half the crop, sometimes people sell the other half, we have always been making wine from the the half crop. One the sharecropper is Pierre Morey (PM). We have 7 sharecroppers from Volnay and Meursault but PM has the biggest chunk in Perrieres, Genevriere, Charmes, La Montrachet, so it was a big deal when we had to stop the contracts with him. PM is a very cool collected serious at work, as a vignon 30 years ago he was quite advanced in his thinking (not necessarily his viticulture/vinification I meant) and open minded. Burgundy was very traditional and conservative. Among all the sharecroppers he was the most moderate - back then many stopped plowing and started using weed killers heavy fertilizer - but he has always been careful on that so he's moderate but smart to be like this back then. He's very aware of quality in contrast to other sharecroppers who sell to shippers for mass production type viticulture.

You dad is known for leaving wine in barrel for an extra year or so if its not what he wanted it to be - funny stories about that eg 1963. Mostly because he didn't care about money at all - it was fun .. If fermentation was slow or not we might lose the wine we might never sell it, which is why we took over the domaine was broke. My interest in wine started with agriculture, as I get older I got more interested into wine. Wine is art too. Another interest being land art which reflects what we do in wine in a way as it disappears after a while. Just like wine/viticulture - it's just a way of life.

Born in 1958, back in Burgundy 1967 from Paris. 1968 with all the revolution in France - Beaune was quiet but even in Beaune people were celebrating in the streets. Becky Wasserman was buying wine from father and after my study in eonology and viticulture I was looking for an intern in US so father asked Becky who gave me a job in California selling the wine. My job was as a 20 something to go around Burgundy to find more wines more producers to visit with people like Michel Chapoutier, Michel Lafarge, DRC, many others and to be in contact with them, learn their technique, to learn how to be a wine buyer and promote the wine in US and sell to US. I made three trips to US every year and learnt so much on the commercial side on selling, and on the production side from producers like Pierre Morey, Lafon, Domaine Michelot in Meursault, etc. It was a tight group around Becky and Ja-pu-teh?? was one of them Michel Lafarge. Ja-pu-teh was very strong in my memory, and showed me a lot, when to harvest, when do you know its ripe, how should it taste like, how to handle the grapes/tanks, what was their vision of wine. It was good for me to be exposed to visions other than my fathers so I quickly understood there are many ways to make great wines. Jean-en-Javille?? and Hubert de Montille. Hubert was very strong on Trior what we call climat now, and was very serious about how a wine should taste like in relation to the crus - his philosophy was very strong like very low chaptalization very tough wines strong wines but his old wines are amazing. Talk to growers about what they did... but most of my job involves finding more growers. eg in Vosne-Romanee and I'd take the phone book and taste one after another and if I like the wine I'd take some samples call Becky about..

[Christophe Roumier, Etienne Grivot, Pascal Marchand, Patrick Bize, Jacques Seysses, Emmanuel Giboulot and Jean-Claude Rateau]

LD: Interesting that you have so much exposure to the older generation because you are mostly associated with the younger generation Grivot, Roumier, Patrick Bize, Jacques, etc. My generation has one foot in the old time one foot in the new generation. Since childhood I've known pierre harmonie??, Mr Raynaud from Rayas etc. real old time people. We are the generation that switched things in Burgundy but we know the old generation - know their stories about how hard it was to make a living in Burgundy in the past. We had this annual meeting at restaurant in Annee Chapelle all those producers came - Emmuel Gia-ee? ?? Pierre Harmonie speaking with Burgundian accent and Raynaud speaking with southern accent were fighting because of misunderstanding so I translated for them.

Emmuel Gia-ee? must have influenced you in terms of stem exclusion? He was very special, really nice with new generation, we used to visit his cellar every year to taste with Christopher Roumier, Grivot, Patrick Bize, and yes he is a no stem guy completely.

All of us learnt viticulture in university and found out we had to do it another way - effect of weed killers, chemical fertilizers. Meanwhile in the cellar our generation brought cleaner more seriousness about everything more control on fermentation yeast temperature everything but the major thing has to be getting better grapes.

Stopped the sharecropper contracts in 1987 as those contracts' terms are 9 years so I finished taking over 1993. Slowly which is good as I needed to learn as a newbie with just 4 hectares in 1987 at the beginning since father never did it.

When changed crusher/destemmer? We bought our first crusher/destemmer (a machine in vogue back then) in 1987 for the first crush - it was not that good -took me 10 years to find out - because it was crushing it was going too fast. I like the whole clusters, the freshness it brings but not the woodiness stems bring. So the idea was to get whole berries not crushed and work on the inside fermentation without having stems. At the time there came new destemmer - not crusher - on the market that did the job. So I changed in 1997 and bought about another later since newer models coming onto market. I still have an eye on that.

For Monthelie I use a lot of whole berries today, and for all the wines, and Santenots, etc. I even experiment with % of whole cluster, 1 little bit, 50%, etc in small tanks just to learn but I'm not as comfortable working with stems being destemmed. It's like I see where I'm going if its destemmed, but I don't where I'm going if I use destemmer and whole clusters. Whole clusters is so much in fashion in Burgundy. Some clients would ask if you are whole cluster, I'd say sorry I'm not that into fashion I destem. But then in Cote de Beaune the tradition is always to destem, as a joke I always say Cote de Beaune could be more wealthy than Cote du Nuits because you couldn't afford a destemmer. Lafarge destems, Don Genon?? destems, De Montille always destems, mostly people I met in Beaune destem. Roumier destems, Grivot destems, Rousseau destems so leaders of whole clusters then are Patrick Bize, DRC, Dujac, then Jean-Pierre at Domaine de Laveau?? But we are all friends so we compare and talk about techniques.

In 80s market exploded in US.

First experiment with biodynamics in 1995 with 1 hectare. Met Nua Taget? in Loire who was quite advanced in that, Laflaive had a small trial and Lalou? was creating a lot of noise around it already and then great people I know like Chateau Latour was into biodynamic so I had a vineyard manager who visited whose vineyards with me and came back started trying our hand together as a team all on board, which is important. 1 in 1995, 2 in 1996 all successful. First tried Volnay Santenots, then Chardonnay, then added one hectare in 1997- the end of the experiments with great results. That's when I met Pierre Miersot who is our consultant til today. He is a consultant with Lafarge, Don Gaveu?? everybody now. We have working groups do 2-3 meetings a year, compare and discuss about successes and failures and identify solutions. He also works Duviols, Jean-Louis Tapet, kinda a key figure for biodynamics in Burgundy as he's pragmatic in the vineyards sensible for growers.

Comtes Lafon is now 16.5 hectares, 2/3 whites, 1/3 reds. Small piece of La Montrachet 0.32 hectare in the south. We had the chance to have parcels in each of the great 1er crus in Meursault not too long since 2011. Charmes ~2 hectare, Perrières 1 hectare, Genevrières 0.55 hectare, Goutte d'Or, Bouchères, Porusots 1 hectare, big vineyards by Burgundy standard. Then Meursault of pieces of scattered vineyards but all together ~2 hectare. Big chunk of >2 hectares of Clos de la Barre just in our backyard. 2 hectares with a good crop is like 15 barrels~15k bottles.

North of Meursault, huge chunk 4 hectares (out of 8) of Santenots - as a joke its the best parcel of Volnay - my friends in Volnay hates me because its in Meursault. Then a little bit of Champans, Chenes next to Lafarge vineyard, and a nice chunk of a Monthelie 1er cru Duresses only 1er cru for red, and village/1er/grand for the whites. Desiree white is next to Volnay Santenots? That name is old pre-AOC and one section is Desiree and our family is not the only one using Desiree. When they set the appellation that place was called Pertou/Pervou Meursault 1er cru but as its on the border of Meursault and Volnay if you bottle a Pinot Noir you call it Volnay Santenots - also where Don Gavenon makes his Meursault Santenots and we kept the old Desiree name (my grandfather bottled under this name too) but as this 1er cru doesnt exist any more we sell it as village wine. Why did you choose to do white there? I didnt choose it has always been that way. I think its a distinctive wine always more open more luscious always a charming wine. Half a hectare - interesting wine always very good when young very charming so you'd think it doesnt age but I have beautiful old bottles too. If I were to plant Pinot Noir there I'd call it Volnay Santenots not Volnay Santenots du Millieu I'd rather keep VSdM - the heart of VS - the best place of this appellation - that white wine on the side. Its good for reds too eg Pierre Morey makes Volnay Santenots too, an amazing example is Pierre Matou? you can see when comparing with Santenot du Millieu its slightly smoother more elegant theres more depth in SdM. Barre vs Charmes? So much more complexity in Charmes because exceptional site - we are at the top of Charmes large vineyards south of Meursault so I have a small truck - I have a neighbor to the south whose soils are pretty compact from Suzet??, and its Charmes-Dessus which is the best part of Meursault. Theres more weight in Charmes but there's also more elegance much greater length. The fruit in Cru La Barre is kinda fat, because of clay, the finish is has razor sharp acidity, very lemony in youth quite different. A lot of times in older books they refer to Meursault wines as a rich wine nutty somewhat thick fruit its kinda difficult to find fruit like that these days a lot of it is more mineral defined. I think of Charmes and Le Barre to some extent as bigger expressions than other 1er crus you make? Genevrières is very Meursault in a way in that it has the roundness and sweetness you dont expect from Meursault but its so elevated so elegant so lean mineral in the finish that it doesnt fit into that description. I think in old times theres more making the cellars than terror than now - more new oak batonnage long aging losing part of the fruit would drive those descriptions. Still Meursault might be stronger sweeter than Puligny it doesnt mean you cant find elegance in any of those wines Genevrières, Perrières, Boucheries are exceptional in that sense.

Water tables are different in Meursault vs Puligny. The watertables are closer in Puligny that's why they don't have deep cellars like those in Meursault. We Comtes Lafon is located in deep cellars that also explains the styles of wines - we can age in barrel stronger longer. I think there's more production potential in Puligny than Meursault in terms of crops. In Puligny the average crop is always bigger than Meursault, perhaps the soils are poorer on the slopes in Meursault. Its an interesting subject about crop - the number doesnt mean much. eg

Gevry Chambertin and Chambolle-Musigny is the same story - CM is not generous - 40 hL/hA is big in CM but small in GC because GC is very generous. It depends on where you are. What you want to do is to listen to the potential of your soil - if your soil lets you do 40 or 50, take them down to 30 is stupid and the wine will not show well either - the importance is the balance of vine and soil.

Vincent Lafflaive: we tend to keep a few more clusters than others that's our style. When you think of Meursault Perrieres you and Roulot work - its a rather low yield site. The soils are really poor in Perrieres. You could possibly up the yield by fertilisers but then you are out of terrior and everything.

Perrieres vs Genevrières: our two vineyards are right next to each other: the most south part of Genevrières and it links to Perrieres, perhaps 100m apart. Perrieres is the greatest vineyard in Meursault and makes the best wine in Meursault. Genevrières not as good but Genevrières vineyards make the most beautiful wine in Meursault. Theres something luscious seductive floral round without being heavy - lightness. You dont have high ratings for Genevrières you have high notes for Perrieres. Genevrières is the type of wine you can drink too young. Perrieres is slightly bigger, huge tension than Genevrières. When young it attacks you, you need to let it soften. If you drink a Perrieres at the right age its a grand cru wine but its a pretty strong experience - can be too much for me. I'm always confident to open Genevrières whatever. I have to think to open a bottle of Perrieres - food to match, it has to be an occasion/event/something special, its not as easy to drink.

Genevrières more aromatic, Perrieres more textual. Genevrières to me as a description is in the air, the soil is very light - not too much soil being more in the air, whereas more earthy in Perrieres not as much as in Charmes which has more clay. Perrieres is amazing because it has clay in both sides - there's one part that's more ethereal like Genevrières, another part stronger more powerful like the best part of Charmes, best of the both worlds. Ours is in the most northern part of Perrieres, which is the best part tete du cuvee. Theres two tete du cuvee in Meursault in Dion Laval's book: Meursault de Perrieres de Sud and Volnay Santetots de Millieu. Volnay Santetots de Millieu has always made great wines - if you talk to shippers like Jadot about bottles of Volnay Santetots de Millieu, its amazing how it ages.

First vintage I produced was 1987 - not an easy vintage honestly the wines are getting there (in 2016) good to drink definitely not fading.

Perrieres seems to age in a linear fashion - I know where it goes. Genevrières appears to come and go. Genevrières if you put it in an intellectual way - elegance, refinement, there's something more forcharm?? to it. Its also harder to make - its sensitive to over ripeness, you have to pick at the exact right time - kinda in movement all the time not as stable, which I think makes it intellectual.

Porusots vs Goutte d'Or: Porusots quite new for me - 1st vintage 2011. When I took over the vineyard I looked at the soil - there's a lot of clay here we are gonna make it heavy gonna be big, its the same with GdO in the northern part of Meursault topsoil very different you get harder limestone at bottom and more heavier clay. GdO is powerful, big, huge energy in finish, huge tension I was expecting that and more in Porusot but surprisingly theres that power richness from clay but the finish is more refined than GdO. If you look at your map GdO is transitioning into Genevrière could it be like a blend of GdO and Genevrières - the power of GdO but in the finish there's something refined less abrupt than GdO. Great aging potential but I only have since 2011. On the other hand I've always had Porusots at Franso-Jobart which I was buying wine from for Becky. LD: That's a cold cellar - your cellar is known to be quite cold too. We are in the same area - the so-called new area in Meursault built in 1870s its a slightly higher elevation on heavy tough limestone its hard to dig cellars but there's no water. We dug two cellars in our area 7-10 m down there was no water so no problem. Ours is more further up the road than others.

Le Montrachet is on the sunny side. I took over from Pierre-Morey in 1992 and I decided for the first year to work myself. I was so proud being able to touch Mantrachet - the place has fairly deep soil more than Perrieres a lot of rocks, timing for plowing has to be very precise - too dry too wet would be impossible. Its a tiny plot 1/3 hectare. Manual work is easy. There's some virus. I ran experiments on Montrachet to see how to live with virus - low vigor very short crop exceptional when we do 40-50 hL/hA usually we do 20-25 which is very small for Chardonnay in Burgundy. We pick it a little bit later and riper than Meursault. eg you pick when its possible at 12-13 Brix in Meursault you get the right balance. In Montrachet you have get above that to 13.5 perhaps. Because if you pick earlier it will end up very strong high acid big tension the wine'd be muted very hard to appreciate. It holds the clusters very well and you can wait, it doesnt turn overripe wrt flavors and you need the extra ripeness/sugar level to make the real Montrachet to realize its full potential. A lot of people pick vey late in Montrachet maybe Deuss-Charmes side more than the Puligny side.

Millerange? Its virus there's always a lot of it in La Montrachet. It changes the texture - adds concentration but its a disease. Some Montrachet has a degree of Botrytis at some times. I don't like it in dry wines. I am very careful with Botrytis - if its below 5% its not a big matter. Botrytis with Chardonnay depite lovely, hides Terrior loses expression of the place. Quite some peple use DAMI the cooperate eg Lafaive Roulot. We've also always used DAMI in our family they are from Meursault convenient we know each other very well. Its my main source of barrels for the whites - only whites. For my red barrels I tend to use Chessan - I've done experiments with different coopers. For the whites I also use a little bit of Sevanoir which is in Saley? I also use a bit of Bion - DAMI's brother in Beaune. I stopped asking the coopers. Longer warmer burn etc. fine

grains, time of air dry etc. because these very cooper to cooper after 15 years I stopped asking for that. but I do tastings blind with all the coopers once a year and tell them I like that and do it like this or no more this. I use normal Burgundy-sized barrels as opposed to puncheons because of tradition since its always been in Burgundy. I've always been trying to stick to tradition... doesnt mean I'm old traditional guy but the base has to be tradition like barrels in Meursault. The tradition in Meursault is ovals - big wooden tanks and puncheons so nowadays many use stainless steel so that disappeared but I really wanted to start and work in this way that's why I'm doing this way now. Maybe handling the wine being more modern and more technical but I like the base of having the puncheons and having the ovals in the mâconnais because that's what people always have done. I think Macon wines are more simple in a way so you want to protect the fruit in a larger volume, and aging in barrel needs a stronger wine - it doesnt work in Macon.

Difference between barrels vs puncheons? Fruits are more reduced if not careful enough sometimes slower fermentation because lack of air (yeast needs air). The larger the volume is, the greater the issue could be finishing fermentation if you are not careful with oxygen. Paid my dues in Macon in that. Usually with a fast ferment you get more reduction with heavy lees, faster fermentation is linked to higher temperature thats when you get reduction. Reduction can be nice as long as its controlled. Slow fermentation leads to less reduction to the point where its too slow the lees will start building oxidative notes into the wine, not in a good phase. Slow fermentation associated with nuttiness? No. in old ways people blindly pride themselves on long fermentation. But no one is checking if its sugar or malo fermentation. Neither too fast or too slow is good for Chardonnay, somewhere in the middle, wine should be fairly dry after a month or so in the barrel. I dont like sugar still in my whites after Xmas its not that bad if malo goes right after that because that's a good way to keep freshness in the wine. Too long periods between sugar and malo fermentation without sulphur protection could lead to the volatile sulphur compound molecule ASL?? then you have to add so much sulphur to wine not good.

In the cellar the process for Meursault whites: first get into fairly recent or new barrels roughly 1/3 or less new, or nothing for Meursault or la Barre. Then they go through fermentation (alcohol, malo) and are kept in the cellar until end of July when I assemble all the cuvee in the tank, take all the lees, no air, and put it back in older barrels to finish aging which will last until Jan-Mar next year depending on which cuvee. Then I move up in tank and start bottling in March until May June the latest

Approach to lees in Meursault cellar: heavy sediments theres a time where I did less and I got back to it. Out of 58-58 hL tank of juice maybe I take out 5-10 L of dirty earth. I've done trials with very clear juice: fermentation is slower as theres not much nutrients for yeast and the wine ends up more variable?/volatile? doesnt get as much of ?? Sediments lead you to slight reduction. Reduction is an interesting and hard game. I have no interest in produced wines that are reduced - as bad as oxidized. But trying to that edge of reduction is great and part of the work is with the lees and aging, and the edge of reduction protects the wine, gives an extra dimension to it. When you get reduction you get a bit of bitterness in the finish which I don't like in white wines, then you close/mask the other flavors - then you have one dimensional kinda of aromas - to me its a fault.

People often in Meursault are working with reduction to some degree, one element appears to be nitrogen in the soil. You alluded to by mentioning nitrogen fertilisers - any links there? Could be, I think nitrogen in the juice is important as you might get stuck fermentation if you dont have enough nitrogen, which has an effect on reduction. What you are using as fertilisers is important - the only thing I use is dehydrated cow manure. There's more than that to get to reduction because it might lead to that but if your yeast doesn't have enough nutrients it could go very slow & weak then you get ASL? then reduction. Maybe you are finding more and more reduction in Meursault wines because first of all its in fashion people love it, its recognizable, like someone serious everyong believed says this smell means it a great wine - then people take the cue. I fear we might go too far just to please the public. Too much is a defect. An edge of it is fantastic. Its also linked to premox problem - if you show wine with reduction people have no fear in aging it. But you can produce wine with an edge of reduction, protected enough, that will age just as well, and will be much more beautiful than those reduced. Huge work has been done in Burgundy about this issue of dissolved oxygen, which there's a few growers don't care about but there's tools/labs offering it. Dissolved oxygen (DO) which I have been working on since 2010 vintage open my eyes on a lot of practice. First, a guy came to check and we saw something interesting, so we bought all the equipment and photoed everything - how much DO in a barrels, how much arrives in tank, how much after fining, how much after filtration if we filter. We can follow all the way through til bottling. Before/after corking, we follow all that. We found out in some places if you do it wrong, you capture all that oxygen which you can't smell/feel anything just after bottling but after 6 months you've lost the major part of your sulphur then it escapes to combine with average cork which has not a good seal - wine is gone. The variation is explained by the fact no one cork is the same, so if you have a great seal and get a little bit of dissolved oxygen the wine might age well. But if you have dissovled oxygen and a cork that doesnt seal very well, its gone. And we moved to DIAM. After huge experiments about surface treatment, diameter, ogin?, etc., traveling to Spain to find solutions. I also started to make some jam in Macon - it always the best showing wine. I remember we went to meetings and was told for any cork, the permeability to oxygen

might vary from 1 to 15. Even if you did everything perfect - no dissolved oxygen, you use a cork - after 5 years you open 5 bottles they will all be different. I thought a lot about it and just thought it not acceptable. Perhaps in the old time we were not careful, we didn't care that much about how wines taste like, maybe it was heavier rougher in the cellar but now we are trying to show more refinement more terrior expressions, which we have to do as it's more interesting. The big Meursault might be stronger but not enough intellectual complexity. So we have to go in that direction but being protective. That's when you have an incredible wine, gives you a unique experience.

What are the practices in cellar that lead to more dissolved oxygen? Anytime you use a pump with a hose and all, you don't see anything but there it goes. If you don't move a wine in a tank dont neutralize with sulphur you might get dissolved oxygen, and we've worked on it to make sure you don't have dissolved oxygen in the tank when you are pumping in, you need to sanitize four times the volume of the tank with nitrogen, so we bought a machine that produces all this nitrogen because we couldnt afford to buy bottles of nitrogen all the time, and we have this machine to check every time there's no oxygen in the tank. We also use a cleaver to inject nitrogen into the bottle prior to bottling. If you don't inject enough, you get a little bit. The filler if not sealed well, you get a bit oxygen. The corking machine that's a vacuum - if your vacuum doesnt work well you get oxygen. You really have to control every step. We bought a new tool last year so during bottling you can control that all the time, so we can see exactly which bottle went wrong due to which step of the bottling. Now we can really control all the way through and we are really serious about it.

Batonnage: yes globally people do less. Some still do heavy I don't do much, my 2017 2 months in barrels now still not having seen any stirring yet. I might do a couple depending on how it tastes like. I think it depends on the barrel, if it gets strong reduction it could be cause of the lees was compacted and settled at the bottom of the barrel so if you stir you get rid of the reduction. It can also nourish the wine and maybe make the wine bigger but to me to some point if you stir too much the wine will take the lees flavors which is not what you want in respective to the terrior showing the origin. So its always a balance. I have nothing against but not much for it. I wouldnt say it stupid to do batonnage it depends and I don't think you should do a lot. Its been in fashion 20 years ago - growers would say yea I do batonnage once a week for 6 months and most people would say wine must be very good. Some probably wrote somewhere batonnage is good so people assume the more the better... Its fashion. Just like new oak - Americans are strong on that.

Red wines: a few Volnays: 1er Clos des Chenes, 1er cru Champans, 1er Santenots du Millieu, then some Beaune reds under Dominique Lafon label - a project since 2008 from 4 hectares. Almost half goes to Bourgogne Blanc and I have a small piece of Meursault Narvaux, a small piece of Puligny Champgain, and I have 1 hectare in Volnay cru Lurets and Volnay combined so its 1/3 of Volnay 1er cru and 2/3 Volnay. I have 1/3 hectare in Beaune 1er cru Epenottes (BE). I also have shipper liscense because I make wine in a place which is a customed crush even though its my vineyards. In 2014 my Beaune Epenottes vineyard got destroyed by hail completely. I needed a bit of Beaune for my production it was so small so I looked for grapes and I got to know a guy selling a great vineyard in Beaune Vignes Franches (BVF) so I took the entire vineyard - made lovely wines out of it. The same guy is selling Beaune Les Feves (BLF) - I wanted a piece too. So three 1er crus from Beaune in a row. I am attracted by Beaune I think it has great potential, a lot of great wines have been produced and its affordable. If you think about land/vineyard price, its half the price of Volnay 1er cru and as a shipper if you buy Beaune its also cheaper than Volnay 1er cru. So that makes wine at a much more affordable price than Volnay 1er cru in the market.

So after working years with Volnay 1er cru and moving to work with Beaune fruit, did you see key differences? There's a kind of lightness in BE, I find the same but more tension and mineral in BLF, BVF has a nice weight to it. So when you are on the lighter side more elegant, you want to be very careful with your extraction and tannins because even light tannins might over power the wine and when you have a vineyard that makes more powerful you can push a bit more into extraction because it's going to melt well with the intensity of fruit. It takes a bit time to get to know the new place.

Unique to Burgundy that its at a customs and crush facility. Long term partner pierre mange I had the chance to take over the huge place. Pierre was looking for space, I wanted a place to make Dominique Lafon wine so we had the chance when this shipper stopped all its activity and we bought all the equipments + prior shipper's great equipment. Great opportunity. Common in California Oregon where growers get together and divv up the whole vineyard.

With Volnay crus in the Comtes Lafon cellar, differences between Clos des Chenes, Champans, and Santenots du Millieu? Champans is the stronger most powerful richer with great tension, a big part of the vineyard is 90 years old now. Clos des Chenes is most elegant in fruit, ethereal, great mineral tension in the finish, not just in the air nice soft and kind its got a great grip in the finish. Santenots combines both - more elegant than Champans, more richness/density than CdC, always graceful/balanced in youth. One of the last harvests every year is in Monthelie: latest to ripen because its at the back in a valley, leading to a small village like noir2?, open to the northern wind always cooler which is great in hot years.

You picked up something working with red wines in Oregon Evening Land, Lingua Franca. The more projects you take the more they feed into each other. No duplication between Burgundy/Oregon. It has to be in relation

with the place. What you find in Oregon feeds your knowledge and when you go back home you know much more than before. Perhaps not anything immediate to be changed in winemaking in Burgundy but if I find a good trick I'm using it. The vision/understanding of what you do in every place get stronger.

Major differences between Oregon/Burgundy: first we have one single vineyard 60 acres one plot but different altitude, there's variation from top part to the lower part that we have to learn/understand, different clones leading to different place. But its one place so if we produce an estate wine its going to be a blend of what we think is the best of it. Maybe we will do more simple cuvees that's not up to the standard of the estate, maybe a super cuvee with one small piece. It's not what we do in Burgundy where its one shot - one vineyard, one grape, one wine. you dont mess around because if you hand volnay champans its one tank, no room for experiment for blending etc. In Oregon you have more chance for experiments. You can so many workers to do one piece of work and it gets done fast, which makes things easier. Oregon climate wise is similar to Burgundy kinda cool. If you pick early enough it never rains, there's no botrytis no downy mildew. So usually you get to nice ripe grapes every year. There's no ripeness issue in Oregon red or white. Winemaking is close between B/O. We work more on length of fermentation for the reds, maceration/extraction has to be adapted. Fo reds, ripeness and extraction are two keys, so you want to finetune that based on where you are. For whites, the picking date is tricky we have to be precise, maybe we dont get the exact same grapes but I want the same idea: do what we like. What I have pushed in my projects in Oregon is elegance. I've always thought it easy to make big wines with a lot of new wood. You can do it anywhere on the planet. Refinement is another challenge. So small work/thinking, proper ripeness, intelligent elegant winemaking. It's thinking of the way you age it, the time you age it maybe different than in Burgundy to keep it fresh/nice. And the last challenge is to get people convinced you are going in the right direction - because successful wines in US are big. I try to resist that because I think there's more to Oregon than big power, its a place where you can push for refinement and elegance.

Recently you dealt with warm vintages in Oregon and hail/frost in Burgundy. The issue in Oregon is in Spring: budbreaks early just like in Burgundy. Or sometimes cold Spring leads to late budbreak then flowering is late then late harvest. Even with global warming that will still happen. I've been working in Oregon for over 10 years so now I know how it works: if you get early budbreak you pick early, late budbreak you might til end of Sep, 15th of October. Could be tricky but works. You cannot carry a big load of grapes on the vine if you know you are going to harvest after first week of October because its gonna be harder to ripen everything. But other than that, theres been surprisingly early vintages and we tend to pick quite early. There's also strong impact of people like vineyard managers who think its not going to be ripe if its lower than 23/24 Brix and yet its already very ripe. I think you can pick in Oregon at 22 Brix and have ripe fruit, you dont have to go that far - through hanging/shrievelling which in terms of fresh fruit you lose a lot. So if you pick a week earlier than what's normal in the valley, that makes for early vintages.

No surprise there's so many Burgundians working in Oregon: there's always good synergy between the two. I was first invited to visit in 1981 with Becky for IPNC. All the pioneers get together: Ponzi, etc. I rememeber visiting for IPNC in 87 or 88 with Michel Lafarge, Jacques Cortell?? a lot of contact between B/O. We get to taste the wine, and be interested. Drouhin the real pioneer but the last movement I started ten years ago, joined by Louis-Michel Liger-Belair, Jean-Nicholas Meo, Louis Jadot now. Its more recent also because things are going better now in Oregon. Maybe from Burgundian point of view, cheaper land, good wine, less vineyards than for sell, friendly, etc.

Macon: started in 1999 when we bought 7 hectares now up to 26 hectares, huge move in less than 20 years. The last move was acquiring some St Veran and Pouilly Fuisse when we already had 21 hectares. Now I can be a cherry picker in Maconnais because of its size, which is impossible in Cote d'Or. Laflaive has vineyards in Maconnais, Jean-Marc boillot just bought recently next to me. Louis Jadot always had property in Maconnais, and negociantof Pierre-Morey.

How would you compare terrior Macon-Villy Lamartine vs Vire-Clesse, Saint-Veran, Pouilly-Fuisse?

Macon to me there's something more luscious in the fruit, more upfront easy to drink, gentle, I want it light and elegant easy drinking. I have the chance to work with the most southern part of Maconnais because I have Pouilly-Fuisse, Vire-Clesse, Saint Veran, and vineyards in Milly Lamartine and Bussieres and I work also in the northern part of Maconnais in the villages of Maconnais and Uchizy.

There's a lot of nuances in Macon, different exposure/temperature, some are early ripening. You might assume I pick earlier in Macon since its in the south but not really maybe. Some places for Chardonnay in the northern part are interesting - Macon Uchizy is in fact at lower altitude, facing south and they are the first I pick - it always tends to make rounder softer wines slightly lower acidity. The most ?like it? is my Uchizy my single vineyard because the My Macon Chardonnay is called Clos de la Crochette - the subsoil brings a nice tension to it. But its always ripe/open. If you compare with my Macon-Milly Lamartine, its much higher in altitude facing east, I pick it 2 weeks after Macon Chardonnay. Long picking time, shows huge difference. Milly Lamartine: lean, tension, high acid, at this stage, you go to my cellar when fermentations are almost finished the Milly Lamartine tastes like fruit juice - the acid etc very much lemony grapefruit they are ??built with aging?? its always a wine with tension, leaner, outstanding in very warm vintages because it never get

overripe there. Macon-Bussieres Le Monsard is next to Larmartine, same kind of acidity, tension in finish but it turns southwest ripens a bit earlier so theres something more gentle more yellow fruit in flavors flowers than Lamartine. Then crus in Maconnais in 2009 I added 7 hectares in Vire Clesse, my vineyards are on the village of ??, amazing historical place in Maconnais, before its called this name, it was called Macon Vire or Macon Clesse. When I was working for Becky before we used to buy Macon Vire from the coop in Macon Vire because it was the best crop in Maconnais. Great potential. Vire is fairly heavy clay with interesting subsoi, I wine have richness, power, luscious and tension length. In fact the avg vine age is 60 years old. The old selection has a bit of the Muscat-ish Chardonnay not a clone just real old Meursault, adds a bit of floral quality to the wine. Then we added Semillon in 2014, added another vineyard at a different place in 2016. We are all the way in the south and at lower altitude so we pick very early. Semillon ripens fast luscious round easy nost as much tension as what we get in Vire Clesse but very pleasant. First vintage 2014, 3 vintages now I'm still learning, last I had some Pouilly Fuisse all situated in the same place in vergesson? almost facing north, the opposite of the luscious Pouilly Fuisse ours has tension lean almost the last grape we pick. Its hard to describe Pouilly Fuisse because its got so many villages so very different - could be problematic as you dont know what to expect.

Do you alter your approach to fining when dealing with white wines? Yes, I did a lot experiments on fining. Usually if you a lot of material you can cut into it, fining to me is like taking the sides off to show the beauty and principal character of the wine. Sometimes you have off flavors that cover the wine, you can strip it a bit and show the refinement. If you have big power you can go stronger into it, a very light wine if you go strong striping it it disappears. When you run the tests and taste the test. Its a progression - fine a bit, the wine tastes better, fine more you lose it. We've been working on it since 1996. Great intern ?? from Bridgewater?? We set up everything and understood it now wanted to run these tests every year. I convinced them to do it and set up a lab for it now they sell it to everyone. Most white Burgundy producers are good at fining. Less common for red. I stopped fining for reds since 1995 - last fining was 95 when I find after fining it was more cloudy than before. I decided maybe I dont know how to do it so I stopped.

You appear particularly good at running trials - scientific mind. Any other trials? I think to prepare a wine for bottling you really have to know what you are doing and where you are going - filtration experiments with this company. I found for some wines strong filtration is much better than light/none and the reverse for other wines, depending on vintage, etc. It's been a new realm and interesting to me. 1st year I ran those tests was 2012 - reds were hit 3 times by hail I thought before bottling I had rough tannins didnt like it. I was worried and the wine was cloudy. So I ran the filter test - the stronger I did the filtration, the softer the tannins were the nicer the fruit was and the better the wine was. Yesterday I was in NY they opened a 2012 Santenots I was gosh thats the harsh tannin wine but it was beautiful nice soft I think without that strong filtration I wouldn't have achieved it.

Easy or trick vintages? easy - never; tricky - 1998 moving organic we got frost powdery mildew fighting in the vineyard all year such small crop but the reds are marvelous I didnt like the whites but now they are showing well I dont understand why maybe I was very careful because I was frightened/stressed in the vineyard.

Next 5-10 years? Who's gonna take over Comtes Lafon in the family? Its a big family 10 share holders, 7 are of my generation - that's most of what I think of these days.