

There have been Parents in Pommard for many generations; one forebear was Thomas Jefferson's wine adviser for Burgundy. Jacques Parent has retired, making way for his daughters Anne and Catherine, while his son François has taken his share of vines to the business he runs along with his wife, Anne-Françoise Gros, whose holdings are:

Echézeaux Grand Cru 0.28

Richebourg Grand Cru 0.60

Pommard 1er Cru Les Arvelets 0.31

Pommard 1er Cru Les Pézerolles 0.34

Pommard 1er Cru Les Chanlins 0.13

Beaune 1er Cru Boucherottes 0.30

Beaune 1er Cru Montrevenots 0.26

Savigny-lès-Beaune 1er Cru Clos des Guettes 0.67

Vosne-Romanée Aux Réas 1.63

Vosne-Romanée Maizières 0.28

Vosne-Romanée Chalandins 0.34

Vosne-Romanée Clos de la Fontaine 0.36

Chambolle-Musigny 0.39

This leaves Domaine Parent the holdings in Pommard premiers crus Argillières, Chanlins, Chaponnières, Croix Noires and Epenots, plus grands crus Corton Renardes and Corton Rognet, as well as some Beaune, Ladoix and village Pommard. They also control the micro-négociant known as Jacques Parent et Compagnie.

I started 1998 with sister after brother and father, the 12th generation, the 1st female winemaker. Winemaking since 16th century 1700s.

In 1878-1880 destroyed by phylloxera. Before French Revolution vineyards were owned by noble family, we were not noble but owned some, and were able to buy some more after Revolution now up to over 25 acres in Pommard the heart Cote de Beaune

produce only wines from CdB area despite a diverse set of parcels, 2/3 surface in Pommard and Pommard 1er cru, mostly red wines produced, small range of whites. We have grand cru for reds and whites.

2 oldest vineyards in the family: Pommard 1er cru Les Chaponnières and Beaune 1er cru Les Epenots. Some grand grandfathers also bought some Pommard 1er cru Les Epenots later. We always have vineyards in Pommard. Grandfathers also bought some sites in Corton which are very new.

Father took over management at 19 years old, his first vintage 1954 and decided to sell all production in bottles unlike grandfathers. Father did organic farming without knowing or certifying it. Handpicking, sorting are essential and the base of work to choose best grapes. I work like my father with my own expression of my personality.

Many parcels have vines aged 40-50 years old, which were planted by father when replanting. He used both massal selection and clones - massal for two oldest vineyards and we are trying to redo it now as we observed in these two vineyards there are less diseases and less vine deaths, clones as organizations developed excellent clones in the last 20 years - objective being experimenting with vines resistant to diseases. In Burgundy perhaps many other places too the life span of vines is getting shortened, sometimes you have to replant after 35 years which is unusual in Burgundy where average vine age > 50 years is normal. But now with vine diseases, you have to replant every 25-30 years.

Hail increased incidents in the last several vintages. Hail has always been a problem but due to global warming, the area in Cote de Beaune damaged by hail in 2012, 2013, 2014 is huge. Frequency and intensity both increased over time. 2012-2014 yes bad luck but looking back to history there is a hail line in Burgundy from west part to east part. It follows the cote - Cote Chalonaise and Cote de Nuits so hail is not unusual but three vintages in a row with such intensity (>50% crop loss) is unusual and disturbing. So we decided to experiment with nets. Frost is also a menace, which is it even more difficult to prune than hail damage. It takes 3 times more time to prune after frost than hail because the vines will break so you need to take a holistic approach to take every vine in consideration whereas hail damage is immediate.

For every vine you need to decide Cordon de Royat or Guyot? Two different types of pruning: CdR can regulate and manage the quantity but these two years we had to go back to Guyot because we need to restore wood in the vines and to produce some more grapes as the regulation of the quantity of grapes is not so important any more after damages. That's Guyot is useful after hail or frost. You start a new cane because the grapes were damaged but the cane was still there (to be removed). It is rare at the domaine when we had to change pruning like that on a large scale but we need to do it to restore wood and get back energy in vines. But the reactions from vines are amazing because these plants are alive, in 2 years you can restore.

2013 was a fragile challenging vintage - the wines are tender, not as structured or has the same body as 2012. Challenge was to not extract too much but just try to keep the good part of 2013 which is the fruit - pure straight wines without big body. So we reduced the time of skin maceration, reduced the proportion of new

oak because its not a vintage that can support or integrate a high proportion. Its not a vintage to age to long and you can open now to enjoy. A good producer can always produce good wines even if the vintages are not as perfect as 2005 or 2015, not as concentrated as 2003 or 2014. You just have to adapt to what the vintages gave.

Destemmed 2012, 2013, 2014 (some whole cluster in 2015) because hail damaged a lot of stems. If you kept the skins/stems, it would import green tastes, not good. The stems were not that ripe healthy and the structure of grapes - the balance between stems and berries - because it was damaged by hail, you lost a lot of berries, if not adjusted you would have too few berries for the amount of stems - then in the whole cluster vat you'd have more juice from stems than berries. I was not confident with that so I destemmed. In contrast in 2015, very healthy grapes good maturity stems are in perfect states too so I tried to add some proportion of whole clusters 10-20% and for grand cru whole clusters. It was great - aroma, finesse.

"Some Burgundy aficionados claim that in old red Burgundy bottles in general you can taste the taste of hail." — of course if you didnt sort the damaged fruit if you put all the grapes even dry berries damaged by hail in the vat you can definitely taste hail then. Thus sorting is essential. 2015 with sorting removed 0.5%, 2014 sorted out 37% - the price to pay for a good quality, 2016 sorting removed <5%, 2012-2013 removed 7-10%. Since 1998 vintage: ripe vintages 99, 2005, 2015; cool 04; super hot 2003, do different vineyards respond differently? Being a good producer means stereotypes don't apply. 2003: hot picked on 18 Aug for the whites 6am in the morning. "Jammy nice concentration don't age it." But when you taste 2003 now, some are dead but some are great and we are surprised by the potential. Some other vintages take time eg 2011, after 2010 - an amazing vintage very precise everything happening at the right time and before 2012 - nice concentration body very fruity generous expressive ripe tannins, 2011 is a bit more serious austere at the begining but now it opens more and more. 2002, 2005 were my best vintages but I will never make a same vintage - impossible to do. 2005 was an easy vintage - we did nothing so you will not recongize a good winemaker in 2005. But in 2004 I'm very proud more proud of my 2004 than 2005, when 2004 we had hail which destroyed vineyards in 2 minutes workers crying in vineyards. So we were proud to see the results of 2012, 2014, 2016. 2016 bad frost in April but quality solid.

"Good bad year Burgundy is the result of triage." and consider weather forecast to determine the harvest date - the most difficult decision for me. Easy in some vintages, but in some you have to decide within 1-2 days as esp for whites can get overripe.

Weather reporting better than in late 90s. Local info about weather better, a lot more, but nothing replaces your own decision making given your knowledge of the vineyards - which one will be ready earlier or later. Differences in wines from different climats? 1er crus of Pommard divided in two parts: northern part between Pommard and Beaune the best 1er cru on this side is Les Epenots. Here more fine clay - limestone bottom and different parts of clay as topsoil. Finesse elegance complexity long finish precision silky tannin. Southern part between Pommard and Volnay there's the second best known 1er cru Les Rugiens. Soils are in two parts: in the direction of Volnay mostly limestone, brown clay with iron oxide closer to Pommard. Rugiens means Rouge - red, coming from the color of the soil. Here wines have great body, "feet in the lung??" Both Epenots and Rugiens are from the same appellation and same quality level 1er cru but totally different expression - some more generous expressive than others, some shy at the begining open up later. Pommard 1er cru Les Epenots is certainly the high fashion of Pommard, most mysterious. Pommard 1er cru Les Rugiens is certainly the biggest Pommard - masculine, great potential to age. Pommard is red wine only, no white Pommard, and no grand cru Pommard yet, we are trying to upgrade Les Epenots and Les Rugiens to grand cru. Historically these two were proposed in the grand cru classification but in 1935 the French org decided to do an unofficial classification. Wine growers from Pommard didnt agree no concensus, as you have to pay a lot more taxes for grand cru, and average production allowed much lower, so the French org decided to wait for us to reach a concensus. We didn't propose for a long time. 5 years ago we decided to propose again, it'd be along process but we think they deserve it.

Not much red grand crus in Cote de Beaune - the only being Corton which is the only grand cru in Burgundy that is for both grand cru red and grand cru whites.

Other producers bottle Pommard 1er cru Les Grands Epenots or Petits Epenots but you blend them into just one Pommard 1er cru Les Epenots. Why? We choose to blend - we have 50/50 Grands/Petits, my grandfather decided to do that because Les Grands Epenots is great on the label but Petits not so great on the label so for us not interesting to differentiate on the label. But we in fact the quality of the fruit flips the connotation of the lables: we do separate analyses of maturity observed in two vineyard, and often times Petits Epenots fruit is a touch better than Grands Epenots, so we blend.

Own both Beaune 1er cru Les Epenottes (female translation) and Pommard Les Epenots. Soil type different: geology wise one step lower in the Beaune Epenottes fine deeper clay - clay gives finesse elegance and limestone gives the body, less close to the bedrock, Beaune usually more feminine than Pommard but its very close to Pommard 1er cru so it has structure and body that you associate with Pommard, but not the same distinction as Pommard 1er cru Les Epenots.

Norther part includes Pommard 1er cru Les Argillières, Les Epenots, Les Arvelets, Les Pezerolles, on the

other side we have 1er crus Chanlins, Chaponnières, Croix Noires. Two parts and two personalities. Something like Rugiens: Chaponnières - the most generous 1er cru, most expressive very friendly a wine with great centrality it will take you in its arms, my favorite 1er cru is Les Epenots - 37 year vines. Volnay appears more consistently elegant finesse, whereas Pommard could be elegant on the northern side or powerful on the southern side. Chambolle-Musigny for elegance/finesse whereas Gevry-Chambertin for structure/richness. The diversity and richness is an advantage of appellation like Pommard. Special of Pommard: structure/expression of fruit is on **big juicy cherry with a touch of spiciness** unique to Pommard. We say Volnay is more elegance and Pommard more full bodies but you can find two expressions from two villages.

Make red and white Cortons too from different parts of the hill. Two Cortons are located on top of the hills of Cortons but on top of the village called Ladoix-Serrigny - Corton is shared by three villages: Aloxe-Corton, Ladoix-Serrigny and Pernand-Vergelesses. Most of the whites Corton-Charlemagne are located between Pernand-Vergelesses and Aloxe-Corton but our white comes from lieu-dit called Le Rognet et Corton (a grand cru continuation for 1er cru white wines only), on top of hill but Ladoix Serrigny side grands crus, very rare as it doesn't come from where most Corton Charlemagne are. I have the right to put Corton Charlemagne on the label but I don't because it's not logical and it's more rare and more normal to put Corton white. Our Corton reds come from Corton Renardes meaning females fox - you can always find a touch of wildness in this Corton and the soil of Corton is limestone much more than limestone - rocks. A touch of animal, meaty, intensity, dark intense fruit, integrates oak well, can age for a long time. Needs more time than other more approach Cortons.

Behind Corton there's a lot of quarries indicative of the composition/structure of Corton, not a lot of earth, directly on rocks - great structure in wines, but for the reds you have clay subsoil.

Corton Blanc vs other whites from Corton Charlemagne: our CB has more tension more vibrant not the same richness as CC austere at the beginning, opens more later, long length great finish, complexity, a bit more saltiness. Father decided to replant the whites in 1990 because he thinks soils much better for whites than red. In contrary the red Corton Renardes I think would not good for whites, best for reds.

Drinking windows: Pommard 1er cru Epenots, Rugiens age longer than others. Pommard 1er cru Les Argillières can be enjoyed younger always open.

Next steps: buy more vineyards in Cote Charlonnaise, to build new company, next generation to work with us. Pommard the name comes from Pomme d'art - the goddess of fruit and in Latin means orchard, indicative of the richness of this region.