

an actor too, in NYC for a movie about a French minister who came to NYC to give a speech in UN building, portraying one of the advisors of the minister, has done 30+ movies based in Meursault, sister and JMR as 6th generation. Estate built by both grandparents, father acquired new plots in 50s/60s and died in 80s at 18.4 hectares. He worked with his father and made his own wine since early 60s, acquiring Le Tisont?? and rented some plot of Boucheres and buying some plots of Luchets, renting some Meix Chavaux, and he has some plots coming from my mother Meursault Les Tillets, some legotier, some Auxey-Duresses, some Monthelie. Over time the estate increased and he was managing 18.5 hectares in 1982. Cool about Roulot: you bottle each of the vineyards separately at the domaine never going through negociants, for non grand cru, which was relatively new when your father was at it. Because my father then was not producing any 1er cru, only managing Aligote, Bourgogne Blanc, several plots of village level wine, and with Donna michelou?? Pierre Mattou?? We were among the first trying to understand what could be the expression of Meix Chavux alone, Luchets alone. They are no 1er cru, so we are curious, and they are the among first to separate the lieu-dit level wine. And that's continued to this date - never blended any crus together of Meursault. Blend for vintage? Never tried. Meursault is a big appellation and its worth it since its wide from Perrieres to Meix Chavaux it doesnt make sense to blend. There's a huge difference at the lieu-dit level, not only between 1er cru and Bourgogne Blanc, and it in turn promotes the appellation, making it more valuable. Its important to distinguish to give a sense of uniqueness/particularity.

Your father planted/replanted massale selection vines rather than clones in 50s/60s. I am managing a lot of vines 50/60 years old, replanted a bit of Bourgogne Blanc in 80s/90s using a bit of ?Cremant? clones but for Meursault I never use it, I take a common clone from Tesson or Luchet by renewing massale selection from our own vine - replace vine by vine when a vines dies eg Vireutills, but the selection comes from Tesson (Le Clos de Mon Plaisir) Does it bring house character to Roulot? I imagine it from the whole masse selection - to be maintained and passed on. My father made a different cuvee. The house style comes from this decision: by separating Meix Chavaux, LUchet, you want see the difference in your glass. If you have a heavy style too rich too matured, it would hide a bit I'm following separate vinification - I think my father would want to tell the difference btw the plots and in the cellar too. When people talk about Roulot, they talk about transparency, crystalline style not overplayed or heavy with the winemaking - that's very much on purpose to let the site show through, a bit against the traditional image of the appellation as Meursault is considered richer and Puligny more elegant.

Now Dauvissat and Raveneau are very popular and I wonder if that coincides with when your wines got popular? It happened late 90s and early 2000s, I think the trip am paulee helped a lot, maybe reputation increased faster in US than Europe thanks to my trip thanks to Daniel Johnes its helped a lot to communicate explain the style to know sommeliers and those drink my wine. The change happened late 90s. Coincided with elevage changed: extend one year elevage to 18 month, started in 1996 sold in 1998. Never looked back even though it took me a long time to change it. Something textural about wine changed because of the extra 6 months elevage in stainless steel - it brought tension (brisk, linear) and silky-ness and depth (not richness). Since I did this, I changed only one wine of mine - Boucheres 2002. Malo happened quickly and I thought maybe it was too long to wait for the wine, now I taste its not my fav wine. If I bottle early in one year, it'd give something fruitier but its not what we are looking for.

Bourgogne Blanc BB - visicar?? its the biggest cuvee of the estate, this year there will be 22,000 bottles - the one that travels the most. To me this has to speak of what is Meursault. Same style/viticulture/elevage, lower oak level - only 8% as opposed to 15-18% village, 25-33% 1er cru. There are 12-15 plots of Bourgogne Blanc in Meursault, these plots are always located right beside the Meursault plot, very good location for BB. One cuvee for BB, blending across these plots.

For Meursault: several plots in the northern part of the appellation towards Auxey-Duresses: Meix Chavaux, Luchets, Vireuils; not far from that we have a new plot of Auxey-Duresses white very close to Les Vireuils only 300m close to our ranch. Turning southeast: Les Tessons - same level of the plot as Luchets but with better exposition, in Clos de Mon Plaisir we are managing not a monopole but we own 80% the rest by **Pierre-Morey**. South of the appellation: Tillets - irons?? of slope, thinner soil quite different, then a tiny plot of Narvaux. A new one made into a single Meursault cuvee - which is a blend of several plots - Meursault clos leban han?? a big one - a new purchase 2 years ago, and Gruyaches & Crotots for the Meursault. The 2011 vintage includes a new cuvee of Meursault - still separating the plots on the hill but Meursault plots from the south from the lower part of the slope. Two plots of Auxey-Duresses 1er cru for reds, located in between not far from Monthelie and Auxey-Duresses, and Monthelie village not far fro AD, no more Bourgogne Rouge only these two red plots. Among the white 1er cru, we own two plots 1/3 hectare in Les Porusot, and new addition of 0.28 hectares in Porusot de Sud?? and a big new plot of Clos des Boucheres monopole 1.40 hectare - first cuvee 2011. Charmes de Sud and Perrieres du Sud.

Aligote: very old vineyards from grandfather mother side, usually the oldest plot we harvest and this year no wood stainless steel only. Shorter elevage than Bourgogne Blanc, malo used to happen between March and June, bottle July-Aug.

It's been several generations but your father expanded quite a bit to a bit over 10 hectares and you did you. Your father died in his 50s unexpectedly early what happened then? In my 20s I started working with my father my sister worked in the commercial aspect not winemaking/viticulture. My father Guy was successful producing very good wine. I was 21/22 I wanted to quit winemaking and become an actor in Paris by going to acting school there. Then father fell sick and died the 3rd year (last year) of my acting schooling. Difficult time but I decided not to go back so we needed to look for a regisseur. Luckily Jacques Seysses (Do. Dujac) and Aubert de Villaine met Ted Lemon and he went for Aubert's internship ?stash? He commanded both Ted to work for us - he worked for Domaine Dujac (then he returned to the estate), it was very difficult to find someone not in Burgundy/Beaune new to the family. We finally decided to hire Ted by phone after hesitation. Guy died in Nov, we hired him late Dec, he arrived in Jan. Now it's quite normal but back then it was so rare for an American him at 25 years old here knowing no one and working with people much older than him. He had a very difficult time but also interesting for him. He did an excellent job but unlucky with the vintage - we finished 82, 83 was difficult, 84 still difficult, he left after harvest in 85. We keep in touch with Ted and visit each other (Littorai). Meanwhile I had been acting and working at home not vinification but showing cellars and tasting. After Ted, my cousin Frank who had been working with the crew too took the job for 85, 86, 87, 88, then he got an opportunity at Lafaive. So now me at 35/36 years old and took over now that I know how to make good wine and keep it going. At ~32 I know the kind of wine I want to produce which I was not quite there in 20s. I came back in Jan 89 which is my first vintage. Married in 1984, met wife Alix through acting. She's from a historic wine family in Cote de Beaune/Domaine de Montille too. It was important for me to arrive in her family as the involvement in wine is huge. Then they were only producing red wine, but already interested in whites. Dining with the FIL at DdM is always a critic about food/wine. Here in my family I'm very much alone but at de Montille family, it's a team. They also have strong personality - they have a stance and they take it. Interesting to come from a 85% white wine family and marry into a historically red wine family. There's a lot of marriages between Meursault and Volnay. They were only making red and had the opportunity to buy the plot of Caillerets in 1993. They asked me to manage it - I vinified the Caillerets from 1993 till 1999. Since Montille also has a negociant project Deux Montille that does Monthelie, so they make more white now, has Alix looked to you for guidance now? No she likes perhaps more acidity than me I like more bitterness than here.

What happened to Roulot and different parcels - eg you are making a new Bourgogne Blanc soon? Guy died when we had 14.8 hectares then we lost some plots as we decided to leave some lower appellation plots in Beaune that were not so good - decreased to 10.7. Then we bought Boucheres in 1996, not the big plot but another Boucheres a tiny one. Porusot in 2003, " "Metteyaches" - rent a plot of Narvaux then in 2 years 2010 and 2011 I got more Montrachets, back to 15 hectares - right size for the cellar and my head. I like to focus. All the plots are rather close - easy to manage. New acquisitions are Crotots & Gruyaches (half a hectare), Cote Leba-han 1.36 hectare??, new plot of Porusot 0.2 hectare and rest of Clos des Boucheres. Roulot is popular in both US and France, where 1/3 of production sold domestically. My parents built clientele among well known French restaurants.

Style of Roulot: clarity, depth, length. Important for me: you get thirsty for more of this glass. Big heavy 100 points are not my style. I'm just trying to make wines I want to taste.

En Cuvee: I built a negociant for the spirits so that I was able to buy fruit. As a negociant I can buy juice for wine. We have some plots - Le Vireuils? for Bourgogne Blanc we don't own. In the past the owner sold to big negociant in Beaune - same grape/viticulture, now I can buy this juice. In NY market the Bourgogne Blanc is this wine from Vireuils. But I don't want to have a Meursault Vireuils Marcolo?? because it brings confusion between an estate label and Jean-Marc (negoc) label. But I want my negociant to be of the same quality as the domaine so I'm not buying outside the estate only grapes we manage - so only Meursault, since 2012, we have Bourgogne Blanc from Marcolo from same appellation.

Spirits. We make Brandy from distillation machines - I learnt from father how to distill. We still own the machine and produce Marc and Fine de Bourgogne, much more successful then than now. My grand father and father did it not only for themselves but for all the producers and they go to different villages Monthelie, Auxey Duresses, etc. In 70s it took 3-4 months a year of my father during the winter. Distillation is just like wine - it requires precision, you need to know when/how to select the must when to begin/stop you have to be near the machine. Besides Marc, Fine de Bourgogne, my father was producing some fruit for himself too. Poire was famous in Meursault as he shared it with friends in Meursault. They call him La Poire du Roulot - which I want to renew. So I bought pears from the same place/lieu-dit from Cote de Beaune, and bottled as Poire du Roulot. Then I wanted to try raspberry too and bottled La Framboise du Roulot. Then I tried to produce liquor just like my father, apricot liquor no distillation but apricot is from the famous Jean-Louis Chave apricot, which is very successful in France. So these three Brandy in our offerings based on history and tradition.

At what age do you tend to enjoy any lieu-dit of yours? 8-15 years old. 02, 04, 1999 for 2015 but often times too young. What to have with? Boucheres I like to open at the beginning of the meal, then I like to return to Meursault older vintages with cheese.

How did Burgundy change? A big change in 90s as people realize they couldn't follow old school wine viticulture. A new association: Dejeux?? Cote Mondetour de trie de Terrior?? in 1995 for the preservation of soil, a symbol of the time - people realize they need to preserve the soil, reduce chemical, use organic compost. I began to decrease chemicals when I went back and became fully organic in 2000 (father Guy was not organic). Not satisfied then but hearing and reading about organic farming I decided to get certified. Many people are liars and mix up biodynamic/natural/organic. Be honest - so I figure we need to be certified. 2013 is the first vintage to be certified organic. You need three years to get certified but we had been organic since 2000.

How have things changed outside Burgundy? Wine growers are travelling which changed a lot - changed the perception that as a wine producer they should have their own vine, that they should make it, and not just call the bottler and forget about it. I don't think the job is finished when you put on the cork, it's important to know who will drink your wine, who's going to promote it, etc. It's important part of the job - we used to have an importer once a year and don't know where the wines went. This is the biggest change.

Most recent vintages: you like the Luchets 2007 - it's the most representative of my style.

With Alix we sometimes disagree about the quality of vintage..

I like 2009 is a classic vintage if harvested not too late. Precision. I was disappointed at the cellar at the beginning - "it's a shame that 09 is big/heavy", have some magnums and wait 15 years. So I like the 2009 different than the usual perception of this vintage.

2010 general perception is very good. I like the village wine, we had some rain at the end of the harvest so plot esp in 1er cru were a bit damaged, there was botrytis and we had to sort, which is fine but never doing as well as when nature is nice with you. It's perhaps not precise as well as 2009. Powerful vintage. I like village, Perrières, Charmes because of weather. I was not terribly content with 2010 in general because malo was difficult to finish. It was memorable for us. 2010 reminds us of 1996 but perhaps 1996 the quality was more consistent across all plots.

2011 we are focusing on right now and bottling soon in Feb/March. It's not as big as 2010 but it's for people who know about the wine. Good Terrior expression, 0.8-1% abv less than 2010. Focus and tension in 2011. Reminds me of 2007 but perhaps not as much energy as in 2007. I'm producing a huge quantity of magnums in 2011 because it can age really well.

Many 2007s in Burgundy were harvested too early so in 2008 it's more of 2010 style but 2010 is cleaner.

Learning vintages: 2003 difficult to manage, heat never seen, interesting to vinify - turned out not bad. You taste 2003 and you know what acidity is for because there is no acidity. The aroma is fresh in 2003, lacks something but interesting to see how it ages. 2004 challenging too high disease pressure with odium so we had to sort big time. I like 2004 - very lean, we did a good job in the winery, the aroma is typical of us, a tiny scent of greenness which turns some people off but a lot of energy in the mouth, not as precise or focused as 2007 but same style of vintage.

Very good memory of 1996. In US talking about 1996, every one thinks premoxy. You have to know wine growers are investigating and trying to change. Our biggest change is the press in 2009. Separating the last 10% of the press, because potentially oxidative particles are arriving at the latest part of the press. I manage the 90% press as usual *with SO2* then last 10% *without SO2*. Then we separate the juice, let it settle, let it oxidize - so if you were to have oxidation, you provoke it as soon as possible. It settles in a special tank, we separate the clear juice and the dirty part, the dirty part is definitely lost for the wine but the 2/3 are clarified separated added SO2 and added back to the 90%. Now I need time to see if works. It's not my idea but from others I hope it works. I had some problems with 1996 with premoxy, 2002, 1999 sometimes. We need time since 2009 and we do this every cuvee now. Hopefully it changes something and I am very careful with cork, careful not to lay down the bottles right after bottling - no laying horizontally but letting the bottles stand up for 2 days so that cork expands itself without any liquid touching it. I noticed that when making Jeroboam I was able to push the cork with my finger one hour after bottling, which is not possible after 2 days. This is why I decided not to lay down the bottle right after.

Batonnage? I think in Burgundy people batonnage too much, it has started to change. I used Batonnage a little bit to release the tension of lees?? Batonnage once a month and after malo I stop.

Any Burgundian wines you enjoy? Wife's wine Domaine de Montille. Meausault: Dominique Lafon. Dury-Coche stylistically very different from the same village. /ong-ge-jarmar/ very good for a very long time - similar style, linear, lean. Italian wines. Duviessat. etc.

For your red wines? I think it's two different jobs. I'm not as focused on precision when it comes to my reds. My reds are from Montille style... Now I'm thinking about texture since 1978.

You did a consignment directly from the winery at an auction in Asia - Burgundy in Asian market? Good thing many people from HK, Japan (long time not as active as before). HK is a big market important for us. I will find out where my bottles went in Asia.

Where would you rather be making wine other than Burgundy? German Riesling - J.J. Prum, Dr Loosen Austria - there is this famous Brandy producer - Hans Reisetbauer - huge man great stuff

The future of Roulot: 15 hectares is the size of our cellar/head. I am always looking for new plots, I might

increase by 1 or 2 hectares I might let go some Bourgogne Blanc. Increase the quality. There are so many Meursault plots I would really love to have like Genevrières, maybe Jeunelotte. I think its very difficult to capture Genevrières, but if you nail it it can easily be the best of the cellar. Maybe Boucheres is a bit like Genevrières - capricious, you have to be careful about when to harvest etc. not as regular as Perrieres but really good.

What is the future succession plan for Roulot? Two sons. You could imagine the pressure I had when I was 18. Every wine growers sons in Burgundy have to be winegrowers. My oldest son 17 (in 2015) is motivated by food and wine but we never speak about it I don't want to reproduce pressure on my sons. They will return to winemaking only if they want to. It is the only way to make good wine, not a choice made by default, but by motivation. I still want to work for longer and my son's welcome to come but it's his own decision and we try to motivate.

Speical moments in life with wine? Several times, tastings with my father Guy - precious moments, tastings with customers who you wait for every year in the cellar - not yes man in the cellar but honest assessment. I have some old customers who knows Guy, Ted, Frank and me who can share the memories.