



**TERROIRS** The grapes hail from an east-by-southeast facing vineyard just south of the village of Puligny. The limestone and clay soil is a classic representation of the region's terroir.

**FARMING** Officially sustainable, but farmed using predominantly biodynamic principles, Philippe farms without the use herbicides, pesticides, and fungicides. In 2002, he decided to work in tandem with a farming consultant to experiment with biodynamic methods. Natural composts of nettles and chamomile replace the use of synthetic fertilizer. Like most biodynamic producers, he plants cow horns filled with quartz powder, burned vine cuttings and marrow in the fall, which decompose over the winter. He then mixes the contents of the horns and mixes with water and spins them in a special vortex machine to create a natural power fertilizer. In addition, he plows by horse five times per year to aerate the soils, pulls leaves to aerate between grape clusters, and de-buds to reduce yields.

**GRAPE VARIETALS** 100% Aligoté

**VINE AGE** A combination of vines planted in 1947 (1.28 acres) and in 2002 (.98 acres)

**AVERAGE YIELD** On average 38 hectoliters per hectare, but in 2012 it was 19 hectoliters/hectare

**WINEMAKING** Philippe seeks slow, natural fermentations. The grapes are sorted, lightly crushed in whole clusters and gently pressed to maximize aromatics and avoid bruising the skins. He allows the must to settle and rest on its lees, followed by a three-week primary fermentation in stainless steel tanks at a cool 18°C to maintain vibrancy and freshness. The wine is racked into a combination of oak barrels of different ages and provenances, 20% of which are new, where it finishes malolactic fermentation and ages for 14 months with an occasional stirring of the lees. The wine is never fined and only lightly filtered before bottling

**TASTING NOTES** Light yellow in color with flecks of green and silver. As regal as any Chardonnay, this lovely Aligoté is offers up fine floral and fruity notes. Once on the palate, the stoniness of the terroir shines, offering a supple roundness of texture coupled with a zesty mineral finish. This is one Aligoté that can stand proudly on its own without the help of crème de cassis!

**ANNUAL PRODUCTION** ~12,000 bottles or 1,000 cases made (in a “normal” year)

