



TERROIRS A large majority of the grapes hail from Chavy’s neighboring village of Meursault. The vines from one village run into the other. Over the centuries, gravel and red silt have drifted down the slopes resting on top of the 150-million-year-old pink Comblanchian limestone from the Bathonian era. The terroirs of Meursault also possess this limestone, with a vein of Magnesian limestone running throughout. The vineyards enjoy optimal southeastern sun exposure and are protected from inclement weather by the mountains to the northwest.

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% Chardonnay

VINE AGE 50 years old

AVERAGE YIELD On average 38 hectoliters per hectare, but in 2012 it was 18 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 Clear gold color with a tint of silver, this Bourgogne Blanc explodes with fresh aromas of pear and lemon. The fruit is beautifully integrated with the oak, and bright minerals are streaked throughout. Wonderfully balanced, the finish lingers long on the palate.

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

