



TERROIRS The grapes from this famous vineyard come from holdings of just 41 ares (just over one acre). 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 Planted in the 1940s

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 raked into a combination of oak barrels of different ages and provenances, 40% 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 Silky, charming and utterly seductive, this *premier cru* balances generous notes of dried fruits, spices and cream with fine minerality. A femme fatale of the vinous kind!

ANNUAL PRODUCTION ~2,400 bottles or 200 cases

