



TERROIRS Les Foliatières marks the geological fault line that divides the best of the Côtes de Beaune and the Côtes de Nuits stratas. Here, the Comblanchian limestone, laid down during the Bathonian era 150 million years ago, is thinner and has allowed for the development of a rich marl bed of ocre clay and limestone gravel. That Foliatières' humid microclimate generates wispy fog strands after summer storms explains why farmers used to believe that a genie haunts the vineyard.

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 1950

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 raked into a combination of oak barrels of different ages and provenances, 50% 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 This exquisite *premier cru* offers fine, complex aromas of wet stone, honeysuckle, honeycomb and almond blossom. Round and soft, yet structured and compact, Foliatières delivers both opulence and nerve with delicate precision—not unusual given that its terroir sits on a fault line known to lend racy minerality and wonderful consistency to the wines.

ANNUAL PRODUCTION ~1,980 bottles or 165 cases

