



TERROIRS Legend has it that in the Middle Ages, the Lord of Puligny shared his land with his three children: his eldest son (“Chevalier” or knight), his daughters (“Les Pucelles” or the maids) and his bastard son (“Batârd”). Philippe’s vineyard holdings here consist of just a few vineyard rows (.20 ares or 005 acres) planted in a limestone soil with ochre clay and gravel.

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 1947

AVERAGE YIELD 33 hectoliters per 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, 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 Sparkling gold in color, this prestigious cuvee offers intense aromatics reminiscent of lime blossom and fresh notes of pear and apples. A fine mineral nerve runs through a rich and opulent palate.

ANNUAL PRODUCTION ~1,500 bottles or 125 cases made (in a “normal” year)

