



TERROIRS The two vineyard plots of this *lieu-dit* consist of just over half a hectare (1.60 acres) from the northern extremity of Puligny, southeast of Meursault Les Charmes. Over centuries, gravel and red silt have slipped down the slopes resting on the pink-beige Comblanchien limestone laid down during the Bathonian era, 150 million years ago. The plot is on the northern side of Puligny, east of Meursault's Les Charmes vineyard. The vines have southeastern exposure protected by mountains to the northwest. The *lieu-dit* is thought to have earned its name during the Middle Ages when the parcel was worked during the daytime. Les *Corvées* means "chores."

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 1948 and 1953

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, 30% 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 Soft mineral notes, hints of exotic spices and pear blossom gracefully roll across a satiny palate. Supple, elegant and infinitely long.

ANNUAL PRODUCTION ~3,960 bottles or 330 cases

