



**TERROIRS** Puligny takes its name from its early Roman origins, when a certain farmer, Pullius, owned this land. This small and less well-known single-vineyard parcel consists of limestone mixed with ocre clay and gravel and enjoys ideal southeastern sun exposure. That “Rue Rousseau” abuts the famous *grand cru* Bienvenue Bâtard Montrachet is no surprise—this is a rare and exquisite parcel. Philippe’s holdings account for just a few rows or .23 ares (.005 acres).

**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 1942 and 1977

**AVERAGE YIELD** 29 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 raked 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** Aromas of white peach, acacia blossom and caramel abound in this rare and exquisite *lieu-dit*. A mineral-driven attack, followed by an unctuous mouth-feel, flows into dense, long and powerful finish.

**ANNUAL PRODUCTION** ~1,700 bottles or 142 cases made (in a “normal” year) / 2013: 75 cases

