



**TERROIRS** Long ago, when planting the vineyards, the stones that came out of the earth that were piled-up alongside the vines and are called *murgers*. The stone piles coming from this vineyard were thought to look like dogs’ teeth—hence the name, *Les Murgers des Dents de Chien* or “The Piles of Dog Teeth.” The soil here consists of porous and rocky marl over pink and brown limestone and clay. The vines enjoy full southern sun exposure. Philippe’s holdings account for 17 ares (.42 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 1985

**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** This *lien-dit* is all about focus, freshness and clean minerality. Notes of pears, green apples, marzipan and warm spices are streaked with a bright stoniness that carries through a harmonious and elegant finish.

**ANNUAL PRODUCTION** ~1,200 bottles or 100 cases made (in a “normal” year)

