



Viticulture
Certified organic (Ecocert) and Biodynamic; average density of 12,000 vines/ha;

Appellation	Terroir	Vinification	Élevage
Aligoté	0.5ha of vines planted in 1932 in plains below Pommard and Meursault	Whole clusters lightly pressed, then racked into seasoned barrels for alcoholic fermentation over indigenous yeasts; followed by malo in barrel	1 year aging in seasoned barrels on fine lees. Racked and blended in stainless tank before bottling
Auxey-Duresses (rouge)	0.49 of vines planted in 1976 on average located in Les Argillas (southern exposition from upper part of hill; highly calcareous (30% active limestone)	100% de-stemmed, cold pre-fermentation maceration; fermentation over indigenous yeasts, 28 day total cuvaision	18-24 months in neutral oak.
Auxey-Duresses (rouge) Premier Cru	1.08 ha of vins planted between 1920-1985 located in Bréterins (south-facing, primarily limestone soil) and Bas de Duresses (south-facing, brown clay soil)	100% de-stemmed, fermentation over indigenous yeasts in open vats	18 months in barrels (25% new)
Volnay Premier Cru Les Fremiets	0.4 ha of vines planted in 1950 and 1980; east-facing from 260m	100% whole cluster fermentation over indigenous yeasts; 4 weeks total cuvaision	18 months in barrels (20% new)
Pommard Premier Cru Clos des Epeneaux	5.23 ha of vines planted between 1930 and 1986 ; Clos des Epeneaux (Petits Epenots 80%; Grands Epenots 20%); rocky topsoil over hard limestone base; east/southeasty exposition from 240-260m.	Vinified and aged in 4 separate parcels; 100% de-stemmed, 5-8 days cold pre-fermentation maceration; 5-10 days fermentation over indigenous yeasts, followed by 3-15 day post-fermentation maceration	18-24 months in oak barrels (30% new)..