



## 2009, AN EXCEPTIONNEL VINTAGE

2009 WAS GIFTED WITH IDEAL GROWING CONDITIONS THROUGHOUT THE YEAR.

After a long and very typical Burgundian winter, the vines awakened in early April, and the buds then swelled very quickly.

The temperatures rose as of May 15, allowing a homogenous flowering.

August brought true summer weather, with generous sun and heat, and so the ripening process happened in the best conditions one can hope for.

Our very first maturity analysis on August 20, 2009, showed us the incredible potential of this vintage: the health of the plants was perfect, the quantity was more than sufficient, and our taste tests on the grapes enchanted our taste buds ... What great balance! What wonderful richness!

The weather continued to be fine, allowing us to serenely choose the picking dates for each plot that we felt were best, without any constraints. We decided to start our first pickings in the pinot noirs of Volnay on September 7, where the grapes had reached their optimum maturity. All the rest of the plots followed naturally, with us finishing the harvest on the 12 of September in Auxey Duresses.

The 2009 WHITES show a wonderful aromatic purity and completely balanced structure. By being able to harvest at the ideal time, relatively early, we were able to maintain the best balance of sugars and acidity and to highlight the freshness and the personalities of each plot.

The 2009 REDS offer intense colours. We chose to simply let the winter do its work on these wines, and, with cellars at 5 degrees C (41 degrees F), the malo-lactic fermentation was naturally delayed. Because of this the full explosion of fruit, and the density and depth in the mouth are completely revealed.

TO SUM UP therefore, this vintage is quite exceptional, with a great potential for ageing, particularly on the

