



2010 –A WINEMAKER’ S VINTAGE

The winter was long and cold : we had temperatures near -20C (-4 F) in the Cote d’Or in December of 2009 ! Our plots near Puligny-Montrachet, Corpeau, and in the plains below Volnay were in fact hurt by the cold.

Spring was long in coming – the plants waited until a stronger almost summertime heat was restored before waking up and budding.

The months of May and June were marked by alternating periods of cold and warmth, along with a fair amount of rain. These difficult weather conditions meant that many of the plants did not evolve their flowers into fruit clusters, and also the fruit that did develop was of an unusually small size. (The latter reduces quality, but can actually improve the concentration of the juice)

The summer’s weather variations continued, to create very heterogeneous vegetation from one plot to another. This was a season in which we spent a maximum amount of time in the vineyards, to observe each plot, and to make case by case decisions for the de-budding, leaf cutting, and trellising... a huge amount of true vineyard work!

A Burgundian saying says “September makes the Wine”, and this was more than true for 2010, as the return of the sun in this crucial month allowed the grapes at last to mature and ripen. We decided finally to start our harvest on the Chardonnays on the 21st of September. We finished on the 25th, still under the sun, with the reds in Auxey-Duresses.

This 2010 vintage, the first that we controlled from beginning to end (from the winter pruning right up until the harvest) definitely gave us less quantity than other vintages, but also allowed us to see the direct effects of our hard work over the season in the vineyards on the quality of the grapes... we had healthy, ripe, and concentrated grapes that we were able to use with great pleasure and more

