Welcome to The Wine Forum

June 29, 2014

Dear Member,

Many wine lovers believe that Burgundy is home to the highest forms of Pinot Noir and Chardonnay grape varieties. With more than 1,500 years of cultivation, it is hard to argue against this belief. However, to The Wine Forum, Burgundy is more than just pure, scholarly wine. To us, Burgundy represents all that we as a group stand for—that is, that fine wine is not a right, but a privilege. Speaking with the region's very top winemakers, they resolutely believe they are merely the current custodians of cherished plots, and that their role is to make the best wines possible and pass on the vineyard in the best condition possible to the next generation. Working the soil and toiling with vine is indeed, to them, a privilege. And with this privilege come responsibilities towards those less fortunate.

Burgundy has captured this spirit for hundreds of years, most notably in the form of the Hospices de Beaune Charity Auction. This is the world's largest charity wine event, where the Hospices harvests grapes from prized vineyards, and a network of local, talented winemakers make delicious wines that are sold to willing buyers shortly after the harvest, while still in barrel. The proceeds from the auction go to support a local modern hospital and also the original hospital, now a historical museum in Beaune's town centre. In 2014, we are happy to announce we will be supporting the Hospices auction by bidding for one or two barrels, made by none other than Louis-Michel Liger-Belair.

The Wine Forum's 2014 Burgundy Tour marks the third time we have returned to this rich and complex region. In the past, we have been delighted to support not only the Hospices de Beaune, but also a specific initiative called the Climats du Coeur, instigated by a group of top winemakers after the abundant 2009 vintage. This abundance allowed these winemakers to pair up in "dream teams" and make unique wines.

This year, we will again support the Climats du Coeur, which benefits the poor of Burgundy. But also we will be supporting a relatively new initiative called Musique et Vin (Music and Wine). For the past five years, this charity festival has been held to benefit young, extremely talented musicians who cannot afford the very expensive instruments they require to further their careers. We have pledged to support the 2015 event by providing funds to have a cello crafted by France's premier luthier.

So during our 2014 tour, we will combine our philanthropy towards the Climats du Coeur and the Musique et Vin festival by holding an auction for special bottles donated by winemakers whom we will be visiting and splitting the proceeds equally between these two worthy causes. And what a tour we have lined up! We commence with a Gevrey-Chambertin Grand Cru tasting at the Château du Clos de Vougeot on the final night of the 2014 Musique et Vin Festival. This fabled region hosts 9 Grand Cru vineyards, the most of any in Burgundy. The next day, we enjoy a sumptuous Grand Cru lunch with Bonneau du Martray's Corton Charlemagne and Comte Georges de Vougé's Le Musigny. Along the way we will enjoy the wines of Domaine de la Romanée-Conti, Lafon, Liger-Belair, Méo-Camuzet, Dujac, Clos de Tart and many more established, legendary names. But also, we will have a specific session on the region's "new winemakers" with Becky Wasserman, a legend in her own right. Recognising that Burgundy's wines are complex due to underlying soil and rock formations, we will enjoy a lesson by local geologist, Francois Vannier-Pettit. And finally, we are fortunate to have with us not one, but two Masters of Wine. Jean-Michel Valette MW, the President of the Institute of Masters of Wine, will accompany us for the entire tour, making available his considerable knowledge of worldwide wines as well as his passion for Burgundy. On the first and final days, we will enjoy the company of Anthony Hanson MW who has been instrumental in the Hospices de Beaune and the Musique et Vin festival. Many of you will recognise Anthony as one of the world's leading experts on Burgundy wines.

We look forward to this tour as we do all our tours—anticipating great wines and food to appreciate together but also relishing the tremendous friendships we will create and renew during three very special days.

David Spreng
Co-founder
The Wine Forum

Vidhi Tambiah
Co-founder
The Wine Forum
## SCHEDULE

### SUN | 29 JUNE

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
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<tbody>
<tr>
<td>1430</td>
<td>Arrival in Beaune and Champagne reception in Le Cep Hotel</td>
</tr>
<tr>
<td>1545</td>
<td>Departure from hotel to Château du Clos de Vougeot (Dress smart)</td>
</tr>
<tr>
<td></td>
<td>(Rue de la Montagne, 21640 Vougeot, +33 3 80 62 86 09)</td>
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<tr>
<td>1630</td>
<td>Grand Crus of Gevry Chambertin at Château du Clos de Vougeot</td>
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<tr>
<td>1830</td>
<td>Music Concert at Château du Clos de Vougeot</td>
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<tr>
<td>2045</td>
<td>Music and Wine Dinner at Château du Clos de Vougeot</td>
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<tr>
<td></td>
<td>Return to hotel around 2300</td>
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### MON | 30 JUNE

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<tr>
<th>Time</th>
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<tr>
<td>1000</td>
<td>Departure from hotel to Domaine des Comtes Lafon (Dress casual)</td>
</tr>
<tr>
<td></td>
<td>(5 rue Pierre Joigneaux, 21190 Meursault, +33 3 80 21 22 17)</td>
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<tr>
<td>1030</td>
<td>Tasting at Domaine des Comtes Lafon</td>
</tr>
<tr>
<td>1145</td>
<td>Departure to Domaine Bonneau du Martray (Bonneau du Martray, 21420 Pernand-Vergelesses, +33 3 80 21 50 64)</td>
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<tr>
<td>1200</td>
<td>Grand Cru Lunch at and with Domaine Bonneau du Martray together with Domaine Comte Georges de Vogüé</td>
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<tr>
<td>1500</td>
<td>Departure to La Comédie du Vin (12, bd Jules Ferry, 21200 Beaune, +33 3 80 24 88 94)</td>
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<tr>
<td>1530</td>
<td>The New Winemakers with Becky Wasserman (La Comédie du Vin)</td>
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<tr>
<td>1800</td>
<td>Return to hotel</td>
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<tr>
<td>1915</td>
<td>Departure to Couvent des Jacobins (Dress smart)</td>
</tr>
<tr>
<td></td>
<td>(Maison Louis Jadot, 21 rue Eugène Spuller, Beaune, +33 3 80 22 10 57)</td>
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<tr>
<td>1930</td>
<td>The Winemakers’ Dinner and Charity Auction at the Couvent des Jacobins</td>
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<td>Return to hotel around 2300</td>
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### TUE | 1 JULY

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<th>Time</th>
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<tr>
<td>0900</td>
<td>Departure to Domaine de la Romanée-Conti (Dress casual with comfortable shoes)</td>
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<td>(1 pl Église, 21700 Vosne Romanée, +33 3 80 62 48 80)</td>
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<tr>
<td>0930</td>
<td>Tasting at followed by a visit to Domaine de la Romanée-Conti</td>
</tr>
<tr>
<td>1115</td>
<td>Departure to Domaine du Comte Liger-Belair (1 rue du Château, 21700 Vosne-Romanée, +33 3 80 62 13 70)</td>
</tr>
<tr>
<td>1130</td>
<td>Visit to La Romanée followed by a Tasting at Domaine du Comte Liger-Belair</td>
</tr>
<tr>
<td>1245</td>
<td>Departure to Domaine Méo-Camuzet (11 rue des Grands Crus 21700 Vosne-Romanée, +33 3 80 61 55 55)</td>
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<tr>
<td>1300</td>
<td>Lunch with Domaine Méo-Camuzet</td>
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<tr>
<td>1445</td>
<td>Departure to Domaine Dujac (7 rue de la Bussière, 21220 Morey-Saint-Denis, +33 3 80 34 01 00)</td>
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<tr>
<td>1500</td>
<td>“Burgundy Rocks” with Domaine Dujac and geologist Francoise Vannier-Petit</td>
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<tr>
<td>1730</td>
<td>Return to hotel</td>
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<tr>
<td>1915</td>
<td>Departure to Clos de Tart (Dress smart)</td>
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<tr>
<td></td>
<td>(7 Route des Grands Crus, 21220 Morey-Saint-Denis, +33 3 80 34 30 91)</td>
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<tr>
<td>1930</td>
<td>Final night dinner with Domaine Comte Liger-Belair and Clos de Tart at Domaine Clos de Tart</td>
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<td>Return to hotel around 2300</td>
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### WED | 2 JULY

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<td>Departures</td>
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**Return to hotel around 2300**
The Burgundy Wine Region

History

The duchy of Burgundy was once so proud of having the finest wines and finest court in Christendom that it developed into a state, and very nearly a kingdom in its own right. The defeat and death of the over-ambitious Charles the Rash, however, led to its being reincorporated into the kingdom of France. As the monarchy became stronger, the power of the Church declined slowly, so that during the 17th century many of the famous vineyards donated to the Church during the Middle Ages were sold to the increasingly important bourgeoisie in Dijon.

Although transport difficulties still hindered burgundy’s fame abroad, the famous giant Pierre Brosse managed to interest Louis XIV in his Mâcon and the Sun King’s physician, Fagon, prescribed old burgundy instead of champagne as the most suitable wine for his monarch’s health. Roads began to improve in the 18th century and the tolls and tribulations inherent in road travel diminished, encouraging the start of commercial traffic in Burgundy. The first négociant (merchant) houses were founded in the 1720s and 1730s, including Champy (1720) and Bouchard Père et Fils (1731), names which have survived to this day.

Most vineyards remained in the hands of Church or nobility until the French Revolution. From 1791, the vineyards were sold off, often split between several owners. Since then they have further fragmented as a result of the law of equal inheritance among children laid down in the Napoleonic Code. This process has caused much of the difficulty in understanding burgundy: the consumer must familiarize himself not only with a plethora of village and vineyard names but also with the relative merits of possibly dozens of producers of each one.

Burgundy prospered in the early 19th century, although wine prices were low even for the fine vineyards. In addition, there was widespread planting of the inferior gamay grape to provide wine that was plentiful and cheap, albeit mediocre. Transport conditions continued to improve with the opening of a canal system in Burgundy, and the Paris–Dijon railway in 1851.

The earliest major work on the wines of Burgundy, Claude Arnoux’s Dissertation on the Situation of Burgundy…was published in 1728. It demonstrates the fame of the red wines of the Côte de Nuits and the special reputation of the Œil-de-Perdrix (partridge-eye) pink wines of Volnay, while the existence of white wine in the Côte de Beaune earns only a brief mention.

Easy prosperity was first checked, however, by the spread of powdery mildew in the 1850s and then destroyed by the arrival of the phylloxera louse in the 1870s. This calamity was finally admitted in the Côte d’Or in 1878 when an infested vineyard in Meursault was surrounded by soldiers. The Burgundians did not find it easy to come to terms with the problem: there were riots in Bouze-les-Beaune between factions in favour of treating vineyards and those against; a posse of growers in Chenôve actually attacked a team sent in to spray the vines; American rootstocks, the eventual saviours of French vineyards, were banned from the region between 1874 and 1887. Eventually, however, common sense prevailed and by the 1890s post-phylloxera wines were again on the market. Only the best vineyards were worth replanting after the predations of phylloxera, a valuable side benefit of the disaster.

The Burgundians were well aware of the considerable variation in quality of the wines produced by different plots of land, or climats, as they are known in Burgundy. In 1855, Dr Lavalle published his influential History and Statistics of the Côte d’Or, which included an informal classification of the best vineyards. This was formalized in 1861 by the Beaune Committee of Agriculture, which, with Lavalle’s assistance, devised three classes. Most of the first class were in due course enfranchised as grands crus when the appellation contrôlée system was introduced in the 1930s.

Most burgundy was sold through the flourishing négociant houses until the years of hardship after the First World War. The economic depression of the 1920s and early 1930s threatened to ruin many small growers. One solution was the co-operative, particularly useful in Mâconnais, where prices were lower. Another was for proprietors to bottle their own produce, a move which met with opposition from the merchants when growers such as the Marquis d’Angerville, Henri Gouges, and Armand Rousseau pioneered the concept of domaine bottling in the 1930s. Whereas in 1962 wines produced and bottled by growers accounted for only 15 per cent of production, by 1990 nearly half of all Côte d’Or wines were domaine bottled.

Text adapted from the Oxford Companion to Wine, 3rd ed. with kind permission from Jancis Robinson MW.
**Geography and Climate**

The vineyards of Burgundy are based on limestone originating in the Jurassic period. This takes the form of undulating chalk hills in Chablis; a long narrow escarpment running south and a touch west from Dijon to Chagny, the Côte d’Or; more isolated limestone outcrops in the Côte Chalonnaise and Mâconnais; with the vineyards of Pouilly-Fuissé beneath the imposing crags of Solutré and Vergisson in the extreme south.

The climate in Burgundy is broadly continental. In contrast to Bordeaux, Burgundy is noticeably colder in the winter months, similar in temperature in the spring, but a little cooler during the summer. Although usually dry in winter, Burgundy tends to suffer from particularly heavy rainfall in May and June and again in October, which may or may not fall after the harvest. Spring frost can be a problem (especially in Chablis), while hail causes local damage almost every year.

Overall, there is a shorter and more variable summer than in Bordeaux (which is why only early-ripening grape varieties can be grown there). And whereas the hardy chardonnay vine can thrive under these conditions, producing what are widely considered the finest full-bodied dry white wines in the world, the temperamental pinot noir vine is less regularly successful.

Burgundy is at the limit of successful ripening, the red wines of Auxerrois rarely achieving much depth or body. The great red wines of Burgundy are produced on the escarpment of the Côte d’Or, especially in the Côte de Nuits sector. Even here several vintages in a decade may lack sufficient sun to ripen properly.

Among the white wines of Burgundy, the wines of Chablis, reflecting their northern origin, are green tinted in colour and comparatively austere to taste. The most revered white wines are those of the Côte de Beaune, there being practically none in the Côte de Nuits, while the whites of the Côte Chalonnaise are lighter and attractive to drink young. Further south, the white wines of Mâconnais enjoy enough sun to make fat and ripe wines, although many of them lack finesse.

**Vine Varieties**

Burgundy has one of the world’s least varied ranges of vine varieties. Almost all of the region’s best red and white wines are made from Pinot Noir and Chardonnay respectively. On the Côte d’Or, more than seven in every ten vines planted were Pinot Noir in the late 1980s, while Chardonnay plantings were increasing so that even at the most recent vineyard census of 1988 they represented nearly two in every ten vines. Gamay and Aligoté, the ‘less’ red and white wine vines respectively, were in hasty retreat, although Bourgogne Aligoté has its followers.

In the Côte Chalonnaise and Mâconnais, Chardonnay plantings increased notably during the 1970s and 1980s when the variety overtook Gamay as most important, and became an important source of wine labelled Bourgogne Blanc. In 1988, the Saône-et-Loire département, which includes these two southern Burgundy wine districts, had 4,500 ha/11,100 acres of Chardonnay (three times more than the Côte d’Or). Gamay plantings were just over 3,000 ha while those of Pinot Noir were 2,800 ha. There were also about 500 ha of Aligoté, approximately the same area as the Côte d’Or.

**Côte d’Or**

Côte d’Or is the heart of the Burgundy wine region in the form of an escarpment supporting a narrow band of vineyards for nearly 50 km/30 miles southwards (and a touch west) from Dijon, capital of the département of the same name. Although the name Côte d’Or apparently translates directly as ‘golden slope’, evoking its autumnal aspect, it may be an abbreviation of Côte d’Orient, a reference to the fact that the escarpment on which the vines flourish faces east. Viticulturally it is divided into two sectors, the Côte de Nuits, in which great red wines are made from the Pinot Noir vine, and the Côte de Beaune, where the reds are joined by the finest white wines made from Chardonnay.

The Côte d’Or represents the fault line separating the hills of the Morvan from the plain of the Saône, which, in the Jurassic period 195 to 155 million years BC, was an inland sea. The predominant rock is Jurassic limestone, which favours both Chardonnay and Pinot Noir vine varieties. However, the escarpment features many differing forms of
The escarpment is also broken up by streams—
vineyards: thus Clos-St-Jacques and Corton
Georges, the Rhoin in Savigny, the Dheune
which is made up of clay, sand, gravel, and
while much of Corton-Charlemagne actually
down from the hills eventually to join the
composition of the soil by bringing down
faces south west. The streams also affect the
marine debris of carbonate of lime from the
seawater, is usefully porous, and provides
the Combe de Lavaux in Gevrey-Chambertin.
Oolitic limestone, which originated as a precipitation around
Viticultural practices are relatively constant
these vineyards, in certain villages only,
which on over-productive rootstocks).
Harvesting is still mostly manual, especially
the Côte d’Or. Vine density is notably
some include
Differences in annual weather patterns
Burgundy is at a climatic crossroads,
and clay gives way to stonier topsoil, the
vineyards are designated premiers crus,
reflecting the potential quality of the wines
from land which drains well and enjoys
greater exposure to the sun. The finest of
these vineyards, in certain villages only,
are classified as grands crus (listed under
Burgundy). The premier and grand cru
vineyards are mainly at elevations between
250 and 300 m (800–1,000 ft) above sea
level. Near the top of the slope, where the
soil is almost too poor, there is usually a
narrow band of village appellation vineyards
providing fine but light wines.

Where the slope becomes more pronounced
and clay gives way to stonier topsoil, the
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Viticultural practices are relatively constant
for both major grape varieties throughout
the Côte d’Or. Vine density is notably
high—about 10,000 vines per ha (4,000 per
acre)—and vines are trained and pruned
chiefly according to the single guyot system
(although cordon de royat is increasingly
employed to restrict vigour in younger vines
and those on over-productive rootstocks).
Harvesting is still mostly manual, especially
for Pinot Noir. Maximum yields are officially
set at 40 hl/ha (2.3 tons/acre) for red wines
at village and premier cru level, 45 hl/ha
for whites. Maximum permitted yields for
grands crus are mostly at 35 hl/ha for reds
and 40 hl/ha for whites. In most vintages,
a supplementary allowance of 20 per cent
of the total area is allowed. Exceptionally in 1996 this was
increased to 30 per cent in many villages.

There are no set rules for the production
of great red burgundy, and every domaine
or négociant house revels in its own
idiosyncrasies. Principal options include
destemming of the grapes (wholly, partly,
or not at all); maceration period; fermentation
temperature; length of barrel maturation; type
of oak barrels; fining regime; and the extent to
which filtration is practised. The better wines
of the Côte d’Or are all matured for at least a
year, more often 18 months, in 228-l (59-gal)
oak barrels, a proportion of which are usually
new. Before bottling, some producers fine and
filter the wine; others prefer one treatment to
the other; a few use neither in the belief that
the wine thereby has more depth of flavour and
capacity to evolve, even though it is less stable.

The qualities of great red burgundy are not
easy to judge young, especially since the
wine tends to be less deeply coloured than
equivalent wines from Bordeaux or the Rhône.
When young, a fine burgundy should show
a bouquet of soft red fruit, ranging from
to plums depending on the vineyard
and vigneron; complexity comes with
maturity, the fresh fruit components giving
way to more evolved aromas, often redolent of
truffles or undergrowth (sous-bois, according
to French palates).

Some wines are weighty, others intensely
elegant, but all should have concentration.
Style depends in part on the character of
the village: gevrey-chambertin, vougeot,
uits-st-georges, corton, and pommard
tend to produce robust, long-lived wines;
chambolle-musigny, vosne-romanée,
and volnay epitomize finesse and elegance. Within
each village, different vineyards display their
different individual characteristics according to the
exact soil structure, elevation, and topography.

In some vintages—1984, 1987, 1993, and
2001 for instance—most Pinot Noir grapes
do not fully ripen, although growers who
conscientiously restrict yields often produce
excellent wines. The 1996 vintage, which
produced fine wines for ageing, was unusual
in that September sunshine ripened the grapes fully, judging by the sugar levels, yet cool nights maintained the acidity at levels normally associated with an unripe year. In other years, excessive rainfall can either swell the crop to produce dilute wines (as in 1982, 1992, and 2000) or encourage rot (as in 1986). Most difficult to judge are the hot vintages in which the fruit in the wine is either supported, or sometimes overwhelmed, by tannins (as in 1976 and 1983). Certain vintages, such as 1985, 1989, 1997, and 2003 produce fully ripe grapes and many wines which are attractive to taste throughout their lives. The greatest vintages of the past 30 years however have been 1978, 1990 and 1999.

Great white burgundy is produced in the Côte de Beaune, notably in the villages of Meursault, Puligny-Montrachet, and Chassagne-Montrachet, along with a small enclave further north yielding the grand cru Corton-Charlemagne. The soils suited to Chardonnay production tend to be paler in colour than the iron-rich, redder soils on which the Pinot Noir thrives. The Chardonnay vine is hardier than the Pinot, the grapes ripen more easily, and the wines require less delicate handling. It is easier to make good white burgundy than red but very little great white burgundy is made. The grapes are pressed, usually without skin contact, left to settle, then fermented in oak casks for up to a year, although those with suitable cellars prefer to keep the wine for a second winter in wood. After the alcoholic fermentation, the wines are racked into another set of barrels to remove their fine lees, which are regularly stirred up to nourish the wine and avoid production of hydrogen sulhide.

Fine white burgundy, when young, is more likely to show the character of the oak in which it has been vinified than the grapes from which it came. Hallmarks of quality are fullness of body, balance of acidity, and persistence of flavour. Only after two or more years of bottle age will a fine Meursault or Puligny-Montrachet start to show the quality of the fruit. This will deepen with age and, while vegetal tones will appear, they should not overwhelm the natural elegance of the wine. A village appellation wine should be at its best between three and five years old, a premier cru from five to ten years, while a grand cru worthy of its status needs a full decade of bottle ageing.

To most of the villages and towns in the Côte d’Or was appended the name of their most famous vineyard, typically in the late 19th century. Thus, for example, Vosne became Vosne-Romanée and Puligny became Puligny-Montrachet.

**Organization of Burgundian vineyards**

The vineyards of Burgundy, especially those of the Côte d’Or, are the most minutely parcelled in the world. This is mainly because the land has been continuously managed and owned by individual smallholders—there was no influx of outside capital with which to establish great estates as in Bordeaux. But the combination of the Napoleonic Code, with its insistence on equal inheritance for every family member, and the fact that the land has proved so valuable, has meant that small family holdings have been divided and subdivided over generations. One vineyard, or climat, as it is known in this, the cradle of terroir, may therefore be owned by scores of different individual owners, each of them cultivating sometimes just a row or two of vines.

**Organization of trade**

Unlike the bordeaux trade with its large volume of single appellations, and many stratifications of those who sell it, the Burgundian wine trade is polarized between growers and négociants, or merchants. Because the laws of equal inheritance have been strictly applied in a region of such valuable vineyards, individual growers may for example produce just one barrel, enough to fill just 25 cases, of a particular appellation. The market for burgundy was built by the merchants, who would buy grapes and wine from many different growers before blending and selling the results. Behind a merchant’s Aloxe-Corton label, for example, may well be the produce of many different plots and cellars. Although in some cases these blends may be better than any individual ingredient, and in most cases today the merchants have better equipment and wine-making skills than the average Burgundian vigneron, such blends have met increasing consumer resistance. Wine merchants such as Frank Schoonmaker and Alexis Lichine introduced particularly the American public to the notion of domaine bottled burgundy in the 1950s and 1960s, creating a demand which resulted in a widespread improvement in the quality and authenticity of the merchants’ produce. The merchants increasingly own their own vineyards, and are able to label the wines they produce ‘mise en bouteille au domaine.’ (Because few growers can afford their own bottling equipment, mobile bottling units are much used in Burgundy.) Since the early 1990s, the distinctions between growers and merchants have become increasingly blurred, with many widely admired growers also producing another range of wines made from grapes they did not grow themselves.
A lot of domains in Burgundy can trace their roots back many years, but the Domaine Comte Georges de Vogüé can trace its line back to around 1450 and Jean Moisson’s Chambolle vines.

Today, it is the 20th generation of the family that heads the Domaine. The team has been unchanged since 1996 with Eric Bourgogne responsible for managing the vines, Francois Millet in charge of the winemaking, and Jean-Luc Pepin looking after all the commercial considerations. The Domaine owns seven tenth of Le Musigny, including the totality of Les Petits Musignys, and is the largest landholder in Bonnes-Mares. It is no exaggeration to say that de Vogüé is one of the most important domains in Burgundy.

Perhaps the most important domaine in Meursault. The domaine’s origin was the marriage of Marie Boch of Meursault to Jules Joseph Barthelemy Lafon from southwest France. The house at the domaine, and some of its Volnay and Meursault vineyards, are exactly from that marriage in 1894. Jules revived an old tradition of celebrating the end of the harvest with a meal, that we know today as the Paulée de Meursault. Dominique Lafon is the current face of the domaine taking over in 1984, gradually turning to organic farming in the mid-1990s and finally to biodynamic operations. The domaine currently owns 13.8 ha of vineyards including parcels in legendary Le Montrachet, premier cru in Meursault, Puligny-Montrachet, Volnay and Monthelie. The white wines are now consistently among the best in Burgundy; truly excellent: full, rich and gently oaky, the reds are firm at first and long-lasting.

Clos de Tart

Owned by the Mommessin family and today run by Sylvain Pitiot, Clos de Tart has emerged in the last decade as one of the truly great wines of Burgundy and one which is full and the most masculine of the Morey-Saint-Denis Grand Crus. Clos de Tart is 7.5 ha of vines that sit within 1 km of stone wall and is also the largest grand cru in monopoly ownership in the Cote d’Or. Full-bodied but “feminine” is how Clos-de-Tart is described, “Une grande dame”.

Domaine Bonneau du Martray

All the Domaine’s wine are classified as Grand Cru—in this respect, Bonneau du Mortray is perhaps today the only domaine to make exclusively Grand Cru Burgundy. The Domaine is housed high up on the steep streets of Pernand and covers just over 11 ha; 9.5 ha are planted with Chardonnay for the Corton-Charlemagne, the rest with Pinot Noir, sited toward the bottom of the plot. In 1994, there was a dual change of generation here, Jean Le Bault de la Moriniere, who had inherited the Domaine from his aunt, gave way to his son Jean-Charles, an architect living in Paris. Since then, the sixteen vineyard parcels have been picked and vinified separately, and the viticulture has become more and more biodynamic, helping produce wines which are among the greatest in all Burgundy.

Domaine Comte Georges de Vogüé

Today, it is the 20th generation of the family that heads the Domaine. The team has been unchanged since 1996 with Eric Bourgogne responsible for managing the vines, Francois Millet in charge of the winemaking, and Jean-Luc Pepin looking after all the commercial considerations. The Domaine owns seven tenth of Le Musigny, including the totality of Les Petits Musignys, and is the largest landholder in Bonnes-Mares. It is no exaggeration to say that de Vogüé is one of the most important domains in Burgundy.

Domaine des Comtes Lafon

Perhaps the most important domaine in Meursault. The domaine’s origin was the marriage of Marie Boch of Meursault to Jules Joseph Barthelemy Lafon from southwest France. The house at the domaine, and some of its Volnay and Meursault vineyards, are exactly from that marriage in 1894. Jules revived an old tradition of celebrating the end of the harvest with a meal, that we know today as the Paulée de Meursault. Dominique Lafon is the current face of the domaine taking over in 1984, gradually turning to organic farming in the mid-1990s and finally to biodynamic operations. The domaine currently owns 13.8 ha of vineyards including parcels in legendary Le Montrachet, premier cru in Meursault, Puligny-Montrachet, Volnay and Monthelie. The white wines are now consistently among the best in Burgundy; truly excellent: full, rich and gently oaky, the reds are firm at first and long-lasting.
**Domaine du Comte Liger-Belair**

This Domaine now nearly 9 ha in size was reborn in 2000 under the leadership of Louis-Michel Ligier-Belair. Its history is much longer, however, as this family was once owner of many of the prestigious vineyard plots of the Côte de Nuits. Louis-Michel is an agricultural engineer and oenologue who has very quickly established himself as one of the bright lights of Burgundian winemaking. Focusing on organic and biodynamic winemaking techniques, he produces breathtaking wines of energy and elegance, where each vineyard’s terroir is clear and precise.

**Domaine Dujac**

Domaine Dujac is a relatively young business, having been started by Jacques Seysses in 1967. The son of a French biscuit magnat and gastronome, Jacques was a young banker when he developed a taste for, and a desire to make, fine wine.

After purchasing a small Domaine of 4.5 ha, Jacques has carefully purchased vineyard plots over the years to assemble a Domaine that is now slightly more than 15 ha. Although initially thought of as a maverick, Domaine Dujac has created a strong and loyal following, eventually emerging as a leading Domaine on the Côte d’Or. The Domaine is now complemented by the involvement of sons Jeremy, vineyard director, and Alec, administration, and Jeremy’s wife Diana, an oenologist from Northern California.

**Domaine Faiveley**

Domaine Faiveley was founded in 1825 by Pierre Faiveley and has remained in the family, now in its seventh generation under Erwan Faiveley. Although a negociant as well as a Domaine, the Domaine part of the company is larger with a vineyard area of 120 ha. Faiveley has always focused on producing quality wines true to their specific terroir. With an impressive list of top vineyard holdings, including no less than 10 Grand Cru plots and 29 Premier Cru plots in the Côte d’Or—including three Monopoles—Faiveley is a leading producer, based in Nuits-St-Georges.

**Domaine Marquis d’Angerville**

The Domaine has been in the d’Angerville family for over 200 years. Today it is run by Guillaume d’Angerville and his brother-in-law Renaud de Villette. The Domaine has some 14 ha of wines, 12.5 of which are Volnay Premier Cru, more than 10% out of village’s total. There is also a little Pommard, 0.3 ha and little Mersault, 1 ha. The Domaine now is fully converted to biodynamics producing exemplary wines: pure, terroir specific, elegant and intense.
**Domaine Méo-Camuzet**

With 2.5 ha of Grand Cru and 8 ha of some of the finest Premier Cru vineyards of Nuits-St-Georges and Vosne-Romanée, Méo-Camuzet is one of the undisputed star estates of Burgundy. Etienne Camuzet, a prominent political figure as deputy for the Côte d'Or from 1902 to 1932, purchased during his life some significant vineyard holdings as well as the Château de Clos de Vougeot, which he later gave to the Confrérie des Chevaliers du Tastevin. The great Henri Jayer also played a pivotal role in the history of Camuzet as he looked after the Camuzet vines as long ago as World War II. Jean-Nicolas Méo now runs the Domaine and together they produce some of the very best wine in the Côte d’Or.

**Domaine de la Romanée-Conti**

Reputedly the most prestigious Domaine on the Côte d’Or, the Domaine de la Romanée-Conti is owned by the extended family of Jacques-Marie Duvault and Sophie Blochet, and in part by the Leroy family. Since 1942, this Domaine owns large slices of prime Grand Cru vineyards, including Le Montrachet, Echezeaux, Grands-Echezeaux, Romanée-St-Vivant and Richebourg. The Domaine is also sole owner of La Tache and Romanée-Conti, considered among the very top Grand Cru vineyards on the Côte d’Or. Aubert de Villaine is the present-day leader of the Domaine. Often known simply as DRC, this domaine has been organic since 1985 and turned fully biodynamic in 2008.

**Louis Jadot**

Maison Louis Jadot dates from 1859, when Louis Henri Denis Jadot started the now well-known négociant house. Some vineyards were already owned by the Jadot family, but the focus through this period was selling brokered wine to Northern Europe. His son Louis Jean Baptiste expanded the company by purchasing several vineyards, including plots in several Grand Cru appellations. Third-generation director Louis Auguste expanded the markets to which the company sold wine, particularly adding the UK and the USA. André Gagey joined Louis Jadot as Louis Auguste’s right hand man in 1954 before taking over as director in 1962 after the premature death of his mentor. In 1970, Jacques Lardière was hired as a young winemaker to assist André, and in 1984, Pierre-Henry Gagey, André’s son joined the management team. In 1985, Madame Jadot sold controlling shares of the company to Kobrand, the US importer of Jadot wines. Since 1992, Pierre-Henry has been director of Maison Louis Jadot.
Musique & Vin au Clos Vougeot is distinguished today by the alliance it has forged between Burgundian dynamism and the influence and cultural exchange that it has opened up internationally. Under the auspices of generous sponsors and partners, the festival has gained a unique place in the world of classical music festivals in France by encouraging the spirit of emulation between young musicians and the internationally renowned artists who constitute the wealth of its program. This goal of transmitting knowledge and experience from one generation of artists to the next has found expression since 2008 in the creation of an instrumental fund and the allocation of grants to support young artists. Today, prestige and philanthropy are the hallmarks of the artistic project that is Musique & Vin au Clos Vougeot. L’Orchestre éphémère des Climats de Bourgogne, created in 2012, represents the culmination and the quintessence of the founding principles of the festival, and is a focal point for the development and influence of the festival in the future.

The Festival
Saturday, June 21 at 6:30 pm
Free concert of “Jeunes Talents 2014”
Halles de Beaune

Monday, June 23 at 7:00 pm
Free concert of “Jeunes Talents 2013”
Halles de Beaune
Concert in “le Grand Cellier”
Château du Clos Vougeot

Wednesday, June 25 at 7:00 pm
Concert in “le Grand Cellier”
Château du Clos Vougeot

Friday, June 27 at 7:00 pm
Concert in Château de Meursault

Sunday, June 29 at 6:30 pm
Concert of “L’Orchestre des Climats de Bourgogne”
Cour du Château du Clos Vougeot
Background

The Climats du Coeur presents Burgundy lovers with a great opportunity to buy some of the region’s finest wine, in very special magnums. A thousand cases containing four magnums of 2009 premiers crus are on offer at €1,200 apiece ex-cellars Beaune, including VAT.

Eight of the Côte d’Or’s very best winemakers have decided to pair up and co-operate to transform some of the plentiful 2009 vintage into a sizeable donation to local Burgundian charities. Founders of the charity Climats du Coeur are Anne-Claude Leflaive of Domaine Leflaive, Jacques Lardière of Maison Louis Jadot, Véronique Drouhin of Maison Joseph Drouhin, Aubert de Villaine of Domaine de la Romanée-Conti, Erwan Faiveley of Maison Faiveley, Jeremy Seysses of Domaine Dujac, Jean-Marc Roulot of Domaine Roulot and Louis-Fabrice Latour of Maison Louis Latour.

The Wines

Gevrey-Chambertin Premier Cru 2009
Vinified, aged and bottled by Domaine Dujac and Maison Faiveley from grapes donated by Maison Faiveley and Domaines Dujac, Dupont-Tisserandot, Bruno Clair, Rebourseau, Geantet-Pansiot, Drouhin-Laroze and Rossignol-Trapet.

Vosne-Romanée Premier Cru 2009
Vinified, aged and bottled by Domaine de la Romanée-Conti and Maison Joseph Drouhin from grapes donated by Domaines de la Romanée-Conti, Méo-Camuzet, Michel Gros, Comte Liger-Belair, Robert Arnoux, Lamarche, Prieuré-Roch, Grivot, Confruron-Cotetidot and Bernard Gros.

Meursault Premier Cru 2009

Puligny-Montrachet Premier Cru 2009
Vinified, aged and bottled by Domaine Leflaive and Maison Louis Jadot from grapes donated by Maison Louis Jadot, Domaines Leflaive, Henri Boillot, Sauzet, Duc de Magenta, Chartron, Pernot and Château de Puligny.
Biographies

Experts

Jean-Michel Valette MW is the Chairman of the Institute of Masters of Wine—the first American to hold the job. Since earning his MW in 1992, Jean-Michel has been an adviser and officer to some of America’s greatest wineries and brands. He is a member of the Board of Directors (Chairman until 2012) of Peet’s Coffee & Tea Inc., a California-based specialty coffee company and Chairman of the Board of Select Comfort Corporation, a Minneapolis-based bedding company and Lead Director of The Boston Beer Company, America’s leading brewer of handcrafted, full-flavored beers. Until October 2006, he was also Chairman of Robert Mondavi Winery, a California wine company. Prior to becoming Chairman, he had served as President and Managing Director of Robert Mondavi Winery.

From 1998 to 2000, Valette was President & CEO of Franciscan Estates with wine operations in California and Chile. Immediately prior to joining Franciscan Estates, he was Managing Director of Hambrecht & Quist, Inc., a San Francisco-based investment bank and venture capital company. During his time as a Mergers & Acquisitions advisor (primarily in the wine industry) he led H&Q’s investment research efforts and venture capital investing activities focusing on food and beverage companies.

Jean-Michel received his MBA from Harvard University and a BA and MS from Stanford University.

Becky Wasserman could easily be described as the Grande Dame of Burgundy, at least in its relation to the USA market. After moving to the region over 40 years ago, her first foray into the wine industry was as a representative for French oak barrels from the village of St-Romain. As a wine lover with a discerning palate and a natural curiosity, she soon began to discover the small, lesser-known winemakers who were struggling to find footing in a region then dominated by large négociants. Becky encouraged them to estate bottle, and worked to open the USA market to their wines. The list of winemakers that benefitted from Becky’s support and marketing reads like a who’s who of fine Burgundy. Becky Wasserman Selections has since branched out to include many other fine wine areas, but the focus remains on the small, high-quality producer.

Anthony Hanson MW’s distinguished career in the wine industry has spanned several countries and several decades. With over 30 years of experience under his belt, Anthony is an authority on Burgundian wines. In 1982, the first edition of Burgundy, Mr. Hanson’s landmark publication, was released. The book is believed to have prompted the many changes he describes in the award-winning second edition of his book published in 1995. Anthony has led the Christie’s auction at the Hospices de Beaune for the past five years.

Françoise Vannier-Petit studied petroleum geology at university and at a specialised engineering school. Upon completing her education, she was employed for ten years by a large oil company before following her husband to the University of Burgundy. Today, she specialises in scientific geological studies in the Côte-d’Or at different scales: the plot, the estate, the appellation or the vineyard area. Françoise has taught students, winegrowers and wine-lovers, including a group from The Wine Forum in 2013. Françoise has contributed to the geological chapters in Remington Norman’s The Great Domaines of Burgundy and participated in several articles in Le Rouge & le Blanc and Bourgogne Aujourd’hui, as well as contributed to the geological cross-sections in The Wines of Burgundy by Sylvain Pitiot and Jean-Charles Servant.
Thank you for attending The Wine Forum’s Burgundy Excursion. We aim to attain the highest standards in everything we do. We would be delighted to hear your feedback on how we might improve for next time and what you enjoyed the most.

Our next events will be in Napa, September 17 to 20 and Oregon, September 20 to 22.

For more details, please contact: vidhi@thewineforum.org or david@thewineforum.org

The Wine Forum is an independent, not-for-profit society of very senior private and public sector leaders who share a passion for fine wine and philanthropy. Our events feature the best wines from the most renowned producers and take place in discreet, unique settings. Our members come from many different cultures, religions, and political philosophies and set aside two or three days a year to attend our events.