

Domaine Jean Marc et Thomas Bouley, Volnay

Thomas remarks, "It was a very early start to the season; beautiful and perfect and we thought 'ah we will make another 2003'....but then it became cold and very difficult for the growth and very cold at flowering. We lost a large part of the crop at this stage and then we had pressure of mildew.. There was also oidium which is not usually something so troublesome to pinot noir, more for chardonnay. The cost of labour was more than usual. We sprayed 2 more times than 2011; the work adds to the cost and we made just 1/3 of the normal yield."

"After we had good weather; sunny and hot and the sun burnt grapes, notably on the south facing sides...so particularly on the flat where it's more sunny; getting the sun from the early morning until late. Not so bad in Caillerets and the vines on the slope in general as in shadow in the late afternoon."

The hail came on the 30 June. This was the worst...Clos des Chenes and Caillerets 80-90% destroyed by hail and another on the 1 August."

"The good thing – if we can say that was that the hail was pretty early in the season so the impact was more about a low yield; the fruit dried and dropped off. On the vibrating table, after the dried up berries dropped though, it was clean and ripe."

"The small berries had very thick skins and tiny bunches hardly any berries on the grapes...good maturity...this saved us."

"With the high canopy lots of leaves working on a small volume it got very ripe. 12-13.3 potential alcohol – because of the concentration. Not much juice in some 50% matter for 50% juice. The yield of juice very low and for this 2012 very dense and deep in Volnay and Pommard."

th
st

Thomas changed the destemmer for 2012. "I want as many whole berries and this destemmer does that...and with this we respect the grapes and extract the quality in a more measured way." The berries were really in tact ..I in saw a photo on his phone....small dark and purple like blueberries.

"Now we have very good whole berries. It was very important to keep these as long as possible in the vinification. We left it to start naturally...just wait and look at the vat; we punch to liberate some sugar by crushing a little; the grapes liberates some sugar; ferments and then the process again, slowly and carefully. It had longer fermenting as the cap was so deep and dense. We had mix the cap with the juice...the cap was so thick in the small vats it I could only just get my toe though to the juice below the cap."

"Before harvest high malic acidity, but after the MLF a high pHup to pH 3.7...but more about the balance of tannin and structure....you look at 2003 still young now, you have the tannin to keep the wine...if you have good concentration on good terroir you can keep the wine."

"I always just follow the wine: never use analysis to decide on the extraction. I just taste and smell and go by this." To illustrate the point ..The analysis of Bourgogne and Rugiens is the same pH 3.5 and 13%, but the wines are so different. I just make wine to respect the terroir. I could not make wine if I did not work the vines though..."

The regional wines had been racked, but the village upwards are barrels with no racking as Thomas wants to keep the natural CO2 from the MLF... "I prefer to keep it like this, not to let air

164

in." He will keep some of the wines not just two winters, but two years in 2012. This long barrel ageing without racking is one of the reasons his wine takes a while to come round." Even the

village Volnay will benefit from more time in barrel without racking to refine, so much depth and matter here....Thomas uses Cadus and Francois Freres from two different forests...."you cannot use the same wood for each wine; you have to match it to the terroir – for a great terroir we need great wood but for a small terroir that wood may be too strong and too dry as the terroir not structured enough to accept the wood."

Bourgogne

6 barrels from 1 hectare this year. Vines lie between the village and the r74road....very well drained as lots of gravel, but deep and simply structured soil; not much variation in a cross section: This has very sweet red fruit, splashing and lip smackingly juicy. Very concentrated with soft, rounded tannins and a rich fruit, but fresh finish.. A lot of wine for a Bourgogne. From 2015

*Bourgogne Hautes Côtes de Beaune

This comes from the top of Volnay where there are many rocks and red earth, "beautiful red earth, brings the depth to the wine and many rocks," says Thomas. It's colder here and the grapes mature one week later...they always finish harvest here....a week after the start. This is a regional appellation, yet so different and it illustrates that terroir exists even at regional level. Interesting to note that the Hautes-Cotes has a pH 3.6 and this is a very energetic fresh wine. Much higher toned, lifted aroma with note of cranberry fruity; just finished MLF. Plenty of energy; firm tannins; lots of matter with a dark mineral core. Pounces on the palate. This is a colder wine. The structure here is based on the mineral core which makes the wine so fresh and lively. Top notch regional wine. It shows really very well in this vintage. From 2016

Volnay

Mainly the bottom of the appellation from Pommard to Meursault side – deep soil, bigger wine, not about finesses and elegance at the bottom, stronger. It has 1/3 from a white soil, south facing slope giving the finesses and minerality. You certainly see the rich, ripe red fruit on the nose. Supple and juicy at the front of the palate, quite expansive with some notes of ripe cherries and some spice; then the minerality cuts in under the palate, taut and tense and it has a lovely purity at the end....excellent finish for a village wine. score 16.25 From 2009

*Volany, Clos de la Cave

This village parcel is from the vineyard behind the house and this year he used no whole bunches. Although it is a slope the soil is quite deep, but has lots of gravel and drains well. "You never need to wear boots in this vineyard." Higher, cooler and later to ripen than the parcel of vieilles vignes which lies lower down in the village. Aromatic aroma, fresh with cherry blossom; this is silky on to the palate, bright – lighter bodied, but with no lack of matter. There is a finely grained texture to the tannins and lively minerality to the end of the palate. Here, where there is no clay, and the soils is lighter, the wine is more delicate, but has persistence. Top notch. 16.75 From 2017

Volnay Vieilles Vignes

"Poor soil, near the mother rock. It is a warm place and the wine is always richer. Just below Carelles; this has red earth and is warmer with no wind while the Clos de la Cave is colder. The aroma is rich, dense with saturated fruit; full and fruity on the attack. Very concentrated, ripe with plenty of dense matter and thick, rich tannins; lots of structure. Old vines 45-70 year old. Just 4 barrels in 1.5 hectares. This has a dark, liquorish density and a touch of chocolate at the end. A big village Volnay. Score 16.5.

165

*Pommard

Vaumuriens is north east facing high and windy; cold place and white soil, so going to make a more austere wine. He was always afraid that it was too austere and now leaves it tow years in barrel...changed the pruning here also; "the cordon royat makes more tannic wines, so changed pruning to guyot to modify the tannins."

It has a colder, but floral aroma with purple berries and red peppercorn notes. Light spice. Slips onto the palate, quite deceptively fruity at the front, before it tightens through the core. Straight, pure palate with vivid red fruit undercut dark slately minerals. Precise and the edges; It is a more austere wine, but none the worse for that. Score 16.5 Wine for food....

Beaune, Les Reverées

80% whole bunch because when the fruit was brought in they put whole bunches in the vat and then the last palate came in and that was all, so they destemmed this...so almost accidental. From 1.5 hectares just 3 barrels.... This has the floral nose of whole bunch together with plenty of ripe red fruit; exotic; Rich, very ripe; full bodied, plump, curvaceous wine, quite soft in a way; opulent and exotic fruit, touch of mango. It has a real sweetness; the whole bunch brings more structure....it is quite 2003 in character....Score 16.5 From 2016

*Volnay, Caillerets

Just two barrels; this was the worst affected by the hail. 9 year old vines
A wafting cherry blossom aroma; light and fine onto the palate. A delicate, dancing, pretty wine with silky gossamer tannins, aromatic on the finish. It is very representative of the terroir and with more age these vines will have that extra intensity and depth of the palate. A light and fragile, delicate wine...but we have finesses and the minerality provides the balance – 85% damaged by hail. Score 18 From 2016

Volnay, Carelles

Mid slope, on a gentle slope and gets sun all day from am to pm with no wind. Red earth which gives sweetness on the attack, but under ground the rocks.
A very sweet aroma of ripe summer compote; heady strawberry fields. For me I find it heading into the slightly baked, jam note. Very ripe fleshy fruit on the palate too; which is broad. It is the minerality which comes through and gives the structure here too. A savoury, sappy stone minerality, not smooth, but assertive. Score 18. from 2017/18

Volnay, Clos des Chenes

"Earth and then mother rock and very hard." Only 2 barrels, the worst affected by the hail; one in new oak.... Rose petal fragrance and lifted aromatics. Very concentrated; real succulence, lovely density; quite powerful. Still in the red rich spicy fruit spectrum. Thick tannins. Just three punch downs....had to take care as this can be a big wine and such a small vat worked with a pichou. Just saturated with fruit, but so fresh. There is a lot of structure here and a lot of matter...just a glimpse...very fine.

Pommard, Premiers 2011

80% whole bunch. Just below Rugiens bar and in deep soil, red earth for the depth and softness. Lifted ripe red fruit; very fresh, floral, sweet aromatic palate. Nicely plump; 80% whole bunch; Some spice, soft tannins; pure and lively finish. An elegant Pommard. Score 18.25. From 2016

Pommard, Premiers 2008

This is evolving on the aroma; fresh, vivid red fruit; energetic; pure and straight, but with aromatics enveloping the core. It begins to open now, it is really inviting. Not so strict, rather it is fresh and vital.....this will continue to age very well. The tannins are becoming silkier....you can decant it for a while and drink this now, but better to wait two or three years or so...score 18.25

166

Pommard, Rugiens 2008

Directly on the rock and no earth. This is at the top of Rugiens.
Smells cold with crunchy freshness; Some sweet fruit at the beginning; very straight, very precise, crisp, but smoothed edges; a graphite quality. Very focused; fresh with silky tannins and a long smooth mineral finish. The aromatics are now swathing the minerality. Very pure finish, perfumed at the end. Such finesses. Score 19. From 2016

*Pommard, 1er Cru

Cuvee named after Thomas's baby daughter....this is a blend of Rugiens and Premiers as Tomas felt if the two were blended he felt he would get something more like Rugiens Bar. Just 2 barrels

of each so put 100% whole bunches for Premiers and 100% detemmed Rugiens, in the vat... Just 4 barrels then; versus 13 of the combined appellations in 2011. It has a very fragrant aroma; petals and cherry fruit, succulent and yet lifted. Satin onto the palate, glides in with depth of sweet red fruit; then it tightens in and becomes much stricter with a fine core of cold white minerality enveloped silky fruit. Lovely layering and complexity, fine shimmering minerals at the end. This is very elegant and really rather refined. Score 19. from 2017