



KERMIT LYNCH WINE MERCHANT

DOMAINE BIZOT

Country: France

Region: Burgundy

Appellation(s): Bourgogne, Vosne-Romanée,
Échézeaux Grand Cru

Producer: Jean-Yves Bizot

Founded: 1995

Annual Production: 900 cases

Farming: Lutte Raisonnée

Website: N/A



Jean-Yves Bizot is a rare find in Burgundy these days, and we are proud to represent him exclusively in the United States. His strict and uncompromising standards in the vineyards and his enviable old-vine parcels in Vosne-Romanée combine to give us a stellar lineup of miniscule production red Burgundies built for the long haul. Bizot is a professor of viticulture and oenology in Beaune who lives in Vosne across the street from Henri Mayer's old residence. The two *vignerons* had neighboring parcels in Vosne and used to discuss vinification from time to time while working their vines. Bizot decided to adapt some of Mayer's techniques in his own cellar (in particular cooler temperatures for pre-fermentation), although there are many important differences as Bizot uses exclusively whole clusters, works his vineyards organically, and eschews the use of SO₂ during vinification and *élevage*. Bizot's top-notch Burgundies somehow still fly mostly under the radar, but the distinct and rigorous philosophy that he has forged for his domaine ensure that it will be a model for future generations in Burgundy.

Bizot's wines need time to open up and reveal their character. Even the village A.O.C. Vosne-Romanée will use about five years of aging to great advantage. All of his Vosne-Romanées require the patience of a *premier cru*.

Bizot recently made some exciting purchases in the far north of the Côtes-de-Nuits, *terroirs* that he believes are under-appreciated by the current generation but were very well known and highly regarded centuries ago—both vineyards are just south of Dijon: Bourgogne “Le Chapitre” and Marsannay “Clos du Roy”, and both are old-vine parcels. His range is completed by his magnificent Bourgogne Blanc that comes from an old parcel of *sélection massale* Chardonnay right next to Clos de Vougeot. Bizot's wines, bottled by hand, barrel by barrel, without filtration, are serious Burgundies for the patient connoisseur, emphasizing purity, subtlety and elegance.



DOMAINE BIZOT (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Bourgogne Blanc <i>Les Violettes</i>	Chardonnay	Planted in 1939 and 1940	Clay, Limestone	.14 ha
Bourgogne Haute Côtés de Nuits Blanc	Chardonnay	Planted in 1995	Clay, Limestone	.2 ha
Bourgogne Rouge <i>Le Chapitre</i>	Pinot Noir	Varies	Clay, Limestone	N/A
Bourgogne Rouge <i>Le Chapitre</i>	Pinot Noir	Planted in 1960	Limestone	.5 ha
Marsannay Rouge <i>Clos du Roy</i>	Pinot Noir	Planted in 1975	Limestone	.3 ha
Vosne-Romanée	Pinot Noir	Planted in 1930, 1944, 1950, 1980	Clay, Limestone	1 ha
Vosne-Romanée <i>Les Jachées</i>	Pinot Noir	Planted in 1929, 1930	Clay, Limestone	.7 ha
Vosne-Romanée <i>Les Réas</i>	Pinot Noir	80 + years	Clay, Limestone	
Vosne-Romanée 1er Cru "Élise Fermouche"	Pinot Noir	Planted in 1944, 1970	Clay, Limestone	.2 ha
Échézeaux Grand Cru	Pinot Noir	Planted in 1924, 1944, 1970	Clay, Limestone	.5 ha

* "ha"=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

Whites:

- Grapes are hand-harvested and sorted in the vineyard
- After light crushing, juice is obtained by direct press before must settles
- Wines age in barrels for approximately 18 months
- No sulfur is added at any time during vinification
- The wines are bottled by hand, barrel by barrel
- There is a reference to the barrel a wine came from on each bottle

Reds:

- Grapes are hand-harvested
- Whole cluster fermentation lasts 15 days without any sulfur added
- The wines age in oak barrels for 12 to 18 months, depending on the vintage
- No sulfur is added at any time during vinification
- The wines are bottled by hand, barrel by barrel
- There is a reference to the barrel a wine came from on each bottle



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DOMAINE BIZOT (continued)

Échézeaux:

- Bizot's holdings in the *grand cru* Échézeaux comes from two *lieux-dits*: *Les Treux* and *Les Orveaux*.
- The *Orveaux* is bottled as Échézeaux, and the *Treux* is bottled as Vosne-Romanée *1er Cru*.

Bourgogne Blanc Les Violettes:

- The vines for the Bourgogne *Blanc* come from the *lieu-dit* *Les Violettes*, which is one of only two white plots in the appellation of Vosne-Romanée, along the wall that surrounds Clos Vougeot.

Bourgogne Rouge:

- A blend of each appellation's remaining wine after fermentation that do not fit into barrels
- Aged in barrel

Bourgogne Rouge Le Chapitre:

- There are 3 *lieux-dits* in the Côte d'Or permitted on labels in conjunction with the Bourgogne appellation, *Le Chapitre*, *En Montre Cul*, and *La Chapelle Notre-Dame* (which is in Ladoix-Serrigny). *Le Chapitre* produced the *tête de cuvée* of the commune in the 18th century and was the *vin ordinaire* (i.e., house wine) of Louis XV.

Vosne-Romanée:

- This is a blend of four different plots: *Les Communes*, *Les Jardins*, *Les Colombières*, and *Les Saules*.