The Backroads of La Côte d’Or
Insider Appellations
One reason— Location Location Location
Côte de Beaune

- 18 miles long
- Production:
  - 2 million cases
  - 57% Red Wine
  - 43% White Wine
More Reasons—

- Less Celebrity
- Fewer “star” Producers
- Less DISTRIBUTION
- Less GLAMOR
High on Value—
—Low on Glamor
Why pay for glamor??
- Monthélie $31
- Auxey-Duresses $27
- Saint-Aubin $35
- Santenay $30
- Gevrey-Chambertin $57
- Chambolle-Musigny $66
- Vosne-Romanee $60
- Volnay $60

Bottle Price Comparisons—village classification

winesearcher.com
POINTS OF DISTINCTION

- Beautifully situated on the Côte between Volnay and Meursault.
- One of the Côte d’Or’s smallest village vineyards.
- Some of its best premier cru vineyards are extensions of those of Volnay.
Monthélie
Monthélie History

- Name comes from Mont Oloye.
- Duke Hugues gives land to Abbot of Cluny in 1078.
- In the 13th century vineyards were owned by the order of Notre-Dame de Beaune. By 1528, vineyards appeared in the registry of the kings of France.
Fast Facts

- It lies between Meursault and Volnay, village is perched above its vines.

- Second smallest wine commune in the Côte de Beaune, 87% of production is red wine.

- 15 Premiers Crus, four of which produce over one half of the 1er cru production.
Top Monthelie Premiers Crus

- **On the Volnay side:**
  - Sur la Velle (15 ac)
  - Les Champs Fulliot (20 ac)

- Contiguous with Volnay’s Caillerets and Clos des Chênes. Soils similar, Bathonian limestone, with a mix of marls and iron-bearing rock.
Top Monthelie Premiers Crus

- On the Auxey side:
  --Les Duresses (24 ac)

- Situated in the Auxey valley with East, South, and West exposures, less favorable than Volnay side.

- Soil has less limestone which makes for wines of more structure, but less finesse.
Monthelie Production

- **Vines:**
  - Reds - 262 acres
  - Whites - 32 acres

- **Wines:**
  - Red - 51,555 cases
  - White - 7,000 cases
Auxey-Duresses
POINTS OF DISTINCTION

White wines often described as junior Meursaults.

Village has 3 diverse vineyard areas, resulting in the production of contrasting wine styles.

The home village of renown Domaine Leroy.
Auxey-Duresses
Auxey-Duresses Fast Facts

- 9 Premiers Crus, 68% red wines.
- Vineyards spread along 3 sectors:
  -- Montagne du Bourdon and Montagne du Tillet to the immediate north and west.
  -- Mont Melian to the southeast.
  ---- The hameau of Melin, a kilometer west.

Note: Until the 1930s, Auxey wines sold as Volnay, Pommard, or Meursault.
Auxey-Duresses History

- Gallo-Roman origin, called “Aulaciacum”.
- Cistercians arrive in the 11th century.
- Added “Duresses” in 1928, but best vineyard is Clos du Val, a monopole of the Prunier family.
Top Auxey-Duresses Premiers Crus

- Clustered below Montagne du Bourbon:
  - Clos du Val (2.3 ac), monopole of Prunier family. Southeast and South-facing.
  - Climat du Val, aka Le Val (20.7 ac)
  - Les Duresses (19.6 ac), east-facing, bordering Monthélie.
Auxey-Duresses
Auxey-Duresses Production

- **Vines:**
  - Reds - 237 acres
  - Whites - 94 acres

- **Wines:**
  - Red - 44,222 cases
  - White - 20,889 cases
Selected Auxey-Duresses Producers

- Jean et Gilles Lafouge
- Michel Prunier et Fille
- J-P & Christophe Diconne
Let’s Taste the Wines
Monthelie Red Wine Style

- Slightly austere when young. High acid and tannin, but plenty of ripe fleshy fruit and depth.

- On the Volnay side, wines show a lot of red cherry, red currants and strawberry fruits, without the complexity and charms of a Volnay red.

- On the Auxey side, the wines are a bit earthy, less distinctive, and less fruit-poised.
Boris Champy, Louis Latour Winemaker
Louis-Fabrice Latour, 11th generation
Auxey-Duresses Wine Styles

- **Whites** – similar to a lighter version of Meursault, aromas of hazelnut and lime blossom, with nice roundness.

- **Reds** – 2 styles

  --One is softer, forward, and plump, more modern.

  --The second is more concentrated and structured, with a tendency toward rustic.
Gilles Lafouge
Saint-Aubin
SAINT-AUBIN
POINTS OF DISTINCTION

- 76% of the village’s wine production is Premier Cru.
- The 4th largest white wine producing village in the Côte d’Or.
- Borders the vineyards of both Puligny and Chassagne-Montrachet.
Saint-Aubin
Saint-Aubin Fast Facts

- Lies on the backslope of the acclaimed Montrachet hill.
- Shares the same soils and its illustrious neighbors, Puligny and Chassagne-Montrachet.
- 76% of wine production is white which is more highly regarded than the red.
Village has two separate vineyard sectors:

-- *Montagne du Ban*: Has the better red 1er Crus, located behind the village with S-SE-SW exposure. Soils mainly limestone marls.

-- *Roche du May*: Above the hamlet, Gamay, mainly SW exposure. Soils more varied, backs on to Montrachet. The finest white premiers crus.
Top Saint-Aubin Premiers Crus

The best white 1er Crus rest on the Roche du May slopes, next to Puligny and Chassagne-Montrachet.

-- Le Charmois (Chassagne side)
-- En Remilly (Puligny side)
--Les Murgers-des-Dents-de-Chien (Puligny side)
--La Chatenièrè (Puligny side)
Saint-Aubin
Top Saint-Aubin Premiers Crus

The best red premiers crus rest on the slopes of Montagne du Ban:

-- Les Castets
-- Les Frionnes
-- Sur la Sentier du Clou
Saint-Aubin
Saint-Aubin Production

- **Vines:**
  Whites - 279 ac, incl 216 ac 1er Crus
  Reds - 123 ac, incl 88 ac 1er Crus

- **Wines:**
  White - 66,056 cs, incl 50,167 cs 1er Crus
  Red - 24,333 cs, incl 16,833 cs 1er Crus
Saint-Aubin Wine Styles

- **Whites:**
  -- Whites are fresh, crisp and fruity, with body. They mature with scents of lime blossom and a nutty, earthy flavor. They show best under 5 years.

- **Reds:**
  -- Reds are refined, medium bodied but robust, and are appealingly stony, with whiffs of strawberry and cherry. They develop over 5-10 years.
Olivier Leflaive and daughter, Julie
Domaine Louis Jadot
Winemaker, Frederic Barnier

2014 Louis Jadot
St-Aubin “Les Frionnes”
Santenay Welcomes You!
SANTENAY

POINTS OF DISTINCTION

- Incorporates Côte de Nuits geological strata into its Côte de Beaune strata.
- Strongest proponent in the Côte d’Or of the Cordon de Royat vine training system.
- A tourist center for its thermal springs and Burgundy’s only casino.
Santenay fast facts

- **4th largest red wine producer in the Côte de Beaune.**

- Two Hamlets comprise the village, Santenay-le-Bas and Santenay-le-Haut, about 1km apart.

- Considered the Côte d’Or’s southern outpost, although Cheilly-les-Maranges is its southernmost wine commune.

- Two prominent tourist attractions, a casino and a thermal springs spa.
Village of Santenay
Santenay's Casino
Santenay History

- Dates from the Gallo-Roman period, was named “Santennacum” for the nearby Mont de Sène.

- Philip the Bold built a castle here. On the grounds are two trees planted by Henry V in 1599.

- Natural thermal springs with curative properties were used by the Romans and are used today.
Santenay’s Viticultural Distinctions

- Vineyards are trained in “cordon de royat’. This limits vine vigor, delays pruning, spreads out clusters, giving better photosynthesis and ripening.

- A special pinot noir clone, “pinot fin de Santenay”
Top Santenay Premiers Crus

- North of village, near Chassagne border: La Comme (53.4 ac); Clos de Tavannes (13.1 ac); Les Gravières (59 ac).

- Mainly Beaune soil strata with Nuits slope wash geology, limestone debris covering Argovian limestone layers, with some clay, higher on the slope (La Comme).
Top Santenay Premiers Crus (cont’d)

- Above Santenay-le-Bas: La Maladière (33.5 ac)
  --Soil changes to Nuits strata, Bajocian limestone. Wine style is lighter and more delicate and perfumed.

- West of the village: Clos Rousseau (58 ac)
  --Soil is richer, Bajocian limestone but browner in color. Wine has weight, structure and rusticity.
Santenay Production
(11 Premiers Crus)

- **Vines:**
  - Red - 696 acres
  - White - 116 acres

- **Wines:**
  - Red - 128,500 cases
  - White - 24,278 cases

(84% Red Wines)
Santenay Wine Styles

- Red Wines: Two Styles

  --South and West of the village, earthier, solid, a bit coarse.

  --North of the village, lighter and more refined, becoming increasingly round and fruity.
Time to taste
Pierre Henry Gagey, Managing Director, Maison Louis Jadot
Louis Henry Jadot, Founder of Maison Louis Jadot
Let’s Sum It Up----

Why Pay for Glamor?