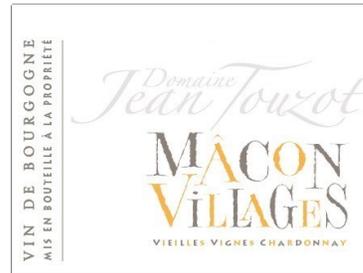


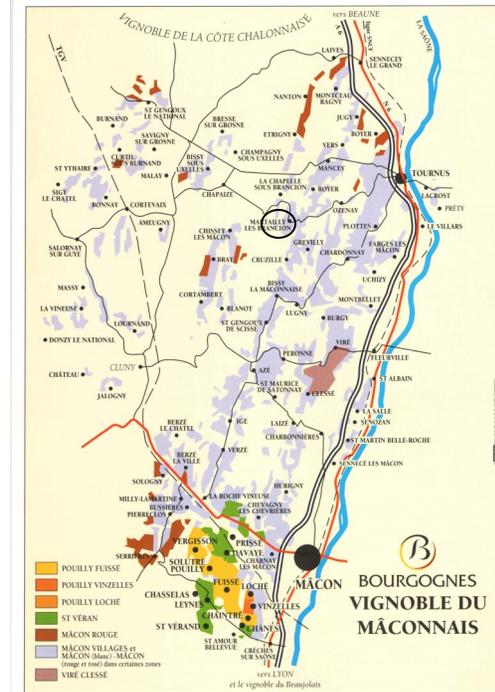
DOMAINE JEAN TOUZOT

Mâcon Villages & Bourgogne Rouge



The three-generation Touzot family domaine is located in the northernmost part of the Macon region, just south of the Côte Chalonnaise. Jean's son Frédéric took over management of the family domaine in 2002, after graduating from the Lycee Viticole in Macon and completing a *stage* in South Africa. Their 12 hectares of vineyards, in the commune of Martailly les Brancion, near Tournus, are planted with 70% Chardonnay and 30% Pinot Noir. The Chardonnay is planted on several perfectly exposed slopes at an average altitude of 200 meters with ideal clay-limestone soils. Recently the Touzots have added the 3 hectare Les Parettes vineyard, which has an ideal, due-south exposure and a thin layer of stony, heat-retaining soil over a bed of limestone. The vines average 35 years of age. The grapes are hand-harvested and quickly pressed in a state-of-the-art bladder press, in order to extract all the fruit and aromas while avoiding any bitterness. Touzot ferments the juice in temperature-controlled, stainless-steel tanks. The wine is aged on its fine lees in tanks and is bottled in April. Frédéric dedicated himself to moving the domaine's viticultural practice to sustainability. He now only does treatments when absolutely necessary and uses no herbicides; Touzot regularly plows the soil to ensure its healthy state and encourage the vines' roots to go deep into the limestone subsoil. Frédéric Touzot believes careful pruning in the winter, leaf stripping, and bunch thinning in abundant years makes for a naturally healthy ambiance and enhances the quality of his

wine. He uses organic fertilizers only when deemed necessary by tests of the soils. Touzot observes that his grapes are now both healthier and riper at harvest time. Environmentally friendly practices are also used inside the winery, such as the recycling and later purification of rinse water before it is drained away. "I try to be more observant and attentive to the needs of vineyard," explains Frédéric, "rather than habitually using the same practices every year. By respecting nature, I better understand my profession." The **Touzot Macon Villages** is a benchmark of the appellation. The estate's potential was already recognized in 1996, when the *Revue du Vin de France* announced: "at last a wine with fine acidity, with a lively expression of terroir and of fruit, which departs from the general surrounding mediocrity." (" *qui sort de la mediocrite ambiante.* ") The Touzot **Bourgogne Rouge** comes from a 1 hectare parcel of 20 year old vines in the south-facing Les Parrettes site. The grapes are hand-harvested, destemmed, and given a 2 day cold maceration before fermentation begins. Touzot does 2 punching down operations per day over 4 days and circulates the juice over the cap once per day to attain optimal extraction. The wine is aged in casks (10% new and the balance 1-5 years old) for 12 months. The wine is lightly filtered through diatomaceous earth and is not fined before bottling in early Spring. Production is about 500 cases. It is a full colored, flavored and textured Pinot Noir that compares to Bourgogne Rouges from the Cote d'Or.



Top: Frédéric Touzot.

From left to right:

- 1) the rolling hills of the northern Maconnais favor ripening and complexity.
- 2) The south-facing, warm Les Parettes site with stony soil.
- 3) The superbly exposed Les Cras slope.
- 4) Red-brown, stony limestone-clay soil warms quickly and drains well.