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 Jayer'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 Jayer'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)

<table>
<thead>
<tr>
<th>Wine</th>
<th>Blend</th>
<th>Vine Age</th>
<th>Soil Type</th>
<th>Vineyard Area*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bourgogne Blanc Les Violettès</td>
<td>Chardonnay</td>
<td>Planted in 1939 and 1940</td>
<td>Clay, Limestone</td>
<td>.14 ha</td>
</tr>
<tr>
<td>Bourgogne Haute Côtes de Nuits Blanc</td>
<td>Chardonnay</td>
<td>Planted in 1995</td>
<td>Clay, Limestone</td>
<td>.2 ha</td>
</tr>
<tr>
<td>Bourgogne Rouge Le Chapitre</td>
<td>Pinot Noir</td>
<td>Planted in 1960</td>
<td>Limestone</td>
<td>.5 ha</td>
</tr>
<tr>
<td>Marsannay Rouge Clos du Roy</td>
<td>Pinot Noir</td>
<td>Planted in 1975</td>
<td>Limestone</td>
<td>.3 ha</td>
</tr>
<tr>
<td>Vosne-Romanée</td>
<td>Pinot Noir</td>
<td>Planted in 1930, 1944, 1950, 1980</td>
<td>Clay, Limestone</td>
<td>1 ha</td>
</tr>
<tr>
<td>Vosne-Romanée Les Jachées</td>
<td>Pinot Noir</td>
<td>Planted in 1929, 1930</td>
<td>Clay, Limestone</td>
<td>.7 ha</td>
</tr>
<tr>
<td>Vosne-Romanée Les Réas</td>
<td>Pinot Noir</td>
<td>80 + years</td>
<td>Clay, Limestone</td>
<td></td>
</tr>
<tr>
<td>Vosne-Romanée 1er Cru</td>
<td>Pinot Noir</td>
<td>Planted in 1944, 1970</td>
<td>Clay, Limestone</td>
<td>.2 ha</td>
</tr>
<tr>
<td>Échézeaux Grand Cru</td>
<td>Pinot Noir</td>
<td>Planted in 1924, 1944, 1970</td>
<td>Clay, Limestone</td>
<td>.5 ha</td>
</tr>
</tbody>
</table>

* “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
DOMAINE BIZOT (continued)

Échézeaux:
- Bizot’s holdings in the grand cru Échézeaux comes from two lieu-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 Violette:
- The vines for the Bourgogne Blanc come from the lieu-dit Les Violette, which is one of only two white plots in the appellation of Vosne-Romanée, along the wall that surrounds Clos Vougeot.

Bourgogne Rouge Le Chapitre:
- There are 3 lieu-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.