



WHO'S WINE

STORIES OF THE MEN AND WOMEN BEHIND THE BOTTLE



ARTISTIC AND IN CHIEF REDACTOR
Marie-Pierre Dardouillet

PHOTOGRAPHY

Marie-Pierre Dardouillet

CONTACT

Cépages Communication
9 rue Vivant Gardin
21200 Beaune - France
+33 6 51 40 96 22
marie@cepagescommunication.com

@2018 Marie-Pierre Dardouillet. All rights reserved.

No part of this publication may be reproduced, distributed or transmitted in any form or by any means, including photocopying or other electronic or mechanical methods, without the prior written permission of the editor. The view expressed in Who's wine are those of the respective contributors and are not necessarily shared by Who's wine.

Edito

Exploring and understanding are my façon de vivre. I want to discover the man or the woman behind the bottle. The work of the winemaker is too often reduced to prices and press scores, we forget the person making our magical wine tasting moments possible.

After several years working for producers, travelling and talking about wine, I wanted to get back to the essentials : creativity, exchange and the individuals. This is how my project was born.

Who's wine travels for interviewing and sharing moments with passionate men and women. It is an invitation to discover their background, their everyday job, their challenges, their values and the fruit of their hard work.

Who's wine is a source of inspiration for your future wine adventure and a warm introduction to the people whose fantastic wines make our life more exciting.

Who's wine



Silvia Altare
Barolo, Piemonte



Carlotta Rinaldi
Barolo, Piemonte



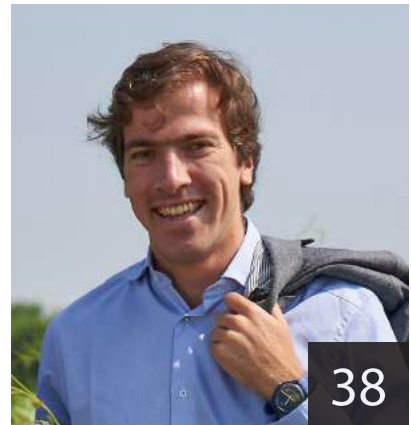
Félix Debavelaere
Rully, Burgundy



Christine Gruère Dubreuil
Pernand-Vergelesses, Burgundy



Jacques Lardière
Beaune, Burgundy



Damien Barton Sartorius
St Julien, Bordeaux



Barolo, Piemonte - Italy

Silvia Altare

Elio Altare



Could you please introduce yourself and explain your career?

I have been working with my family since I was a teenager like in any family. When I was young, I helped randomly between school, trips... My parents never insisted we be involved in the wine industry. They always gave us the choice to follow the career we wanted. My sister Elena is not involved in the winery. She fell in love with a German guy and decided to move to Germany and now she has three kids.

For me it was a different story. Since I was young, I knew that I wanted to join the family estate but before working hard, I wanted to have some fun. I studied economics... that was not fun! But I did it! Then, I worked in Burgundy at Le Serbet. This is when I started to visit many wineries and I met some of the greatest personalities of Burgundy. After this experience, I worked in California and Australia where I did some harvests. It was only in January 2003 that my parents told me that now I was 24 and it was time to make a decision. I decided to settle down in La Morra and start working in the family business.

Do you have a daily routine?

In the summer, I always have a coffee at 5:30am with my workers before they start. After, depending on the weather, I organize the day. It can be working in the vineyards, labelling, racking, working in the office, doing visits or travelling in the different markets. I don't have an average day, I just have to know how to do a little bit of everything. That was also the way my dad managed the business.

What is your favorite moment of the day?

My best moment is when I sit down to lunch with my parents. My mum cooks like if it was a wedding lunch every day. I love it! I also love when I fall asleep and I know that I have done what I had to do. In the morning, I wake up and I prepare a To Do list. At the end of the day, when everything is crossed off; it is the best feeling I could have.

How do you "recharge your batteries"?

I am an introverted and an extraverted person. I like hanging out with people, but I recharge my batteries by myself. I read a lot, I run, I hike, I play with my dog Pongo or I cook.

I can have 5 business dinners in a week so I like also to be alone to reconnect to myself and to recharge my batteries.

What is the most exciting thing in your job?

I like meeting amazing people from all over the world. For instance, during a tasting, Brazilians, Mexicans, Swedes and New Zealanders are around the table and they are all here to hear the same story and to drink my wines. This is a feeling really special!



Who are the winemakers that inspire you?

Becky Wasserman and Russell Hone from Le Serbet inspire me a lot. They are not winemakers, but they always treat me like their daughter. If we talk about winemakers, Chantal and Frédéric Lafarge inspire me a lot. I love them. I can mention other names, hundreds of names... I can say that I have been to the Romanée Conti twice and I have helped rack their Echezeaux Grand Cru 1997 for two hours. However, the winemakers who inspire me the most are the Lafarges.

What are you the most proud of?

I am very proud of the history of my family and to be able to continue the heritage that my parents left me. It is a great honor for me to travel around the world, in America, South America or Sweden and to pronounce the word "Barolo". Only 50 years ago, nobody knew where Barolo was. Now, Barolo is on the map. I am proud to say that my family contributed to this and I am very proud to carry this on.



What is your next challenge or project?

I just want to make good wines as my father did and maybe one day I could do even better! I like my generation. There are a lot of us women in the industry in Barolo, which is totally new compared to my parents' generation. Now, there is Rinaldi, Gaja, Mascarello, Scavino, Sandrone... The challenge now is to be a woman who makes good wines.

“I am proud to say that my family contributed to put the name Barolo on the map. I am very proud to carry this on.”



STREAM OF CONSCIOUSNESS

- Music** House and techno especially when I am running and I like listening sounds like that.
- Books** Italian books, but I also read in English. I am not a novel fan, I prefer thrillers, mysteries or spy stories.
- Movie** Pulp Fiction is my favorite movie, I have seen it thousand times!
- Meal** I like cooking home made pasta (gnochhi, ravioli..) and I love preparing a tiramisu because I eat it while I make it! I always make double portions and, in the end there is at least one portion left!
- Vintage** If I am talking about Barolo, I will pick up the one I had yesterday for lunch with friends: 1992. Not a fantastic year and it was amazing !
- Wine grape** Pinot Noir
- Destination** I want to go to Thailand, I miss Thai food
- Perfume** I love spicies like incense. For my job, I cannot wear perfume, so I use oils such as musc oil, cedar. I don't like flowers like roses.
- Treat** Chocolate, I am a Nutella addict (I sometimes eat it with a spoon!) and when I can, peanut butter.



(c) Abby Kaufman



Barolo, Piemonte - Italy

Carlotta Rinaldi

Giuseppe Rinaldi



Could you please introduce yourself and explain your background?

I joined the family estate in 2013. Before, I was studying agriculture and science in Italy. I spent some time abroad in Australia and New Zealand. I joined my father and my sister Marta who was already in charge of winemaking. Because of my interest in agriculture, I am now in charge of viticulture at the family domaine.

Was joining the family estate a natural choice for you?

It was not an obvious step. The family business is a very small and working in this context basically takes over your life. I wasn't sure that I wanted to study viticulture. The decision came years later when I was working abroad and I got deeper involved with viticulture. That was when I felt that it would be great to come back to the family business.

Do you have a daily routine?

Not at all! It is a lot of improvisation!! We are a small team, six workers, a secretary, Tom, my sister and I. It means that you have a little bit more freedom for changing plans. My primary concern is always getting the work done in the vineyards. So, if I can, I go there every day. After I check if I have any visits or any deliveries ... but the focus is the vineyards.

What is your favorite moment of the day?

Lunch (laugh). Depending on the day and the activity, we have lunch together as a family. But, having a walk in the vineyards with my dog (Vida), is definitely the best moment of the day.

How do you "recharge your batteries"?

I go skiing: I love skiing in Italy because it has the closet resorts. I also love travelling; I wish I could travel more often.

Who are the winemakers that inspire you?

When I was researching what could be done to improve the work in the vineyards, I went in Burgundy and I met Frédéric Lafarge. It was a fantastic moment. Watching videos or listening interviews of Madame Leroy also inspires me a lot. After, the stories from small producers in Italia who are in places that are less-known in Piemonte, with less famous terroirs or less known varieties than Nebbiolo inspire me too.

What are you the most proud of?

I am very proud to have completely taken over the management of our domaines viticulture (with the treatment programs and the choices of what to do for the soils). It was an important victory for me because when I came back, my dad was still very involved and not always the easiest character to work with. He is very Piemontese which means that sometimes it is not very open to new ideas. It was a major achievement for me to do that.



“It was an important victory for me because when I came back, my dad was still very involved and not always the easiest character to work with.”



What is your next challenge or project?

I would like to develop the project of setting up a compost pile. It would be nice to transform everything that has been wasted during the winemaking process and to re-use it as humus. That would be a cool project!

What is the most exciting thing in your job?

I like the feeling when I decide to do something specific in the vineyards, on a plant or concerning the pruning, and I can see the positive result. That makes me feel like : " Yes, keep it up"!

STREAM OF CONSCIOUSNESS

Music Jazz

Books Everything but I like biographies

Movie Documentaries, thrillers. Movies by Tarantino and Sorrentino

Meal Rabbit

Vintage 1996

Wine grape Treisa

Destination Madagascar

Perfume Mint in the vineyards

Sundays Walking in the vineyards with my dog





Rully, Bourgogne - France

Félix Debaveleare

Domaine des Rois Mages



Could you please introduce yourself and explain your career?

I have finished a notional oenology degree (DNO) in 2009 and I took over the family estate in 2014.

When have you decided to join the estate?

I have started thinking about it when I was 16. I went to the viticulture highschool in Beaune and it was an easy decision, at 22, to join the estate when I finished my diploma of viticulture and oenology.

I joined the winery for the 2009 harvest and it was obvious that my mum needed some help. It was perfect timing ! At the beginning, I was just working as an employee in order to understand different kinds of work at the domaine.

How do you organize the work with your mother since 2014 ?

I have been a partner of the estate since 2014 and I split the activities with my mother. I am in charge of all the winemaking, cellar and vineyard work. My mother deals with the administrative part and sales. Before I joined the estate, my mother was doing everything and my father was helping her for the wine-making period.

What have you modified?

I have changed many things but everything has been done step by step. In the vineyards, we plow the soils and bought new tractors. In the cellar, we have added more new barrels though we don't exceed 15% new oak, we have new tanks with temperature control... I have brought new ideas which I hope, will improve the quality of our wines.

What is the history of the Domaine?

My parents come from Northern France but they had a family house in Farges-les-Chalon. When they got married, they decided to honeymoon in the French Riviera and to make a stop at the house. They fell in love with Burgundy and finally spent only one week in the south. Back home, they decided to move to Burgundy. My father worked at the clinic in Dracy-le-Fort as doctor and one day, a patient offered to my father a 1 ha plot of unplanted land in the Rully appellation. They bought it, planted it with Chardonnay, and that is how the estate started ! Now, we have 11ha.

My parents decided not to use the family name because it was too complicated to remember and pronounce. My mother's maiden name is Melchior which is where the name of the Three Kings (Les Rois Mages) comes from.

What are your next challenges?

The short-term objective is to stop using herbicides and on a longer term, convert the domaine to biodynamic viticulture.



“Purity and elegance. Even if it is somehow “cliché”, there are two important adjectives for me.”

How do you perceive the excitement about Rully wines?

I am part of a very lucky generation. When my parents started in the 80s, nobody knew of Rully. In Burgundy, we were always forgotten. Today, you can drink a Rully in Japan, in the US... The great work of all the producers of the appellation and also from negociants have helped the appellation to be more widely exposed and better recognized. Today, we have the chance to be contacted by clients directly.

What is the best compliment you like to hear about your wines?

Purity and elegance. Even if it is somehow “cliché”, these are two important adjectives for me. In Rully, we have the chance to have a great minerality in our terroirs (Les Cailloux or “the stones”, for instance). We always harvest first in the Rully appellation to preserve this freshness and acidity. After in the cellar, we try to don’t add any external element in order to respect the grapes. In terms of ageing, we use also very few new oak barrels.



Who are the winemakers that inspire you?

There is not one specific winemaker who inspires me but several. I like to find inspiration from different people and to combine the ideas of many winemakers. After, I do my own experiments.

What are you the most proud of?

I am very proud to run a domaine that started from scratch 30 years ago and today has 11 hectares, a team, and a word to say within the appellation.

What is the most exciting thing in your job?

The most exciting time of year: harvest! I like this period because you harvest the work of a full year. This is a proud feeling and exciting. After, I like having my wines on the wine list of a great restaurant in Japan. This is very satisfying and a fantastic reward.

STREAM OF CONSCIOUSNESS

Music I am very old fashioned!!! 80's

Books *I am Pilgrim*, Terry Hayes

Meal I love cooking. My last recipe was a beef bourguignon made with boar

Mornings A good coffee and a croissant when I have time

Vintage 2014, I think it is the best vintage so far at our winery

Wine grape Chardonnay

Bottle Sierra Leone from Domaine Peyres Rose 2005 (Languedoc)

Destination Papoua New Guinea, I went there in 2010 and it was truly and adventure

Discovery Becquet, Grenadines Islands. A perfect place to recharge the batteries

Perfume Spices like curry

Sundays Sleep in, a brunch or a barbecue with friends, some good bottles of wine, a swim in a lake and a couple rounds of Molkki.





Pernand-Vergelesses, Bourgogne - France

Christine Dubreuil Gruère

Domaine Dubreuil Fontaine



Could you please present yourself and explain your career?

I took over the family estate in 2000. After a technical diploma of viticulture and oenology at the wine school in Beaune, I joined a business school in Paris, Ecole Weller. The program offered 3 months of study at the University of San Francisco, which was perfect for me ! 20 years ago, travelling so far away was rare. Today I encourage my daughters to take time to travel and to see what is going on in other countries before, I hope one day, they come back to the family estate.

In 1991 I started to work with my father, in winemaking, sales and administrative work... I officially took over the estate in 2000 when my father retired. However, in total we worked together for 10 years.

When have you decided to join the estate?

I always knew that I would work at the domaine. In high school when I was 15, I knew that I wanted to manage the estate one day. There is another important factor : I am an only child. Even if my parents didn't put any pressure on me, it always has been a obvious choice for me.

Is there anything that you have changed or modified?

I have changed few things. The main changes have been in the vineyards and in the cellar. After the 80s, a lot of growers were massively using phytosanitary products and even those that used to plow their vines stopped working their soils. When I arrived, I was convinced that we had to change that first. My father was very opposed to it at the beginning. However, when we saw the first results, he was satisfied. I reintroduced the techniques he used 20 years before.

The other big project was the winery: temperature control stainless steel tanks, automatic punch downs and building a structure where it was possible to work by gravity from the moment the grapes arrive at the winery. Now that we have more space, we can take the time to do longer macerations if needed. The style of the wines has definitely been impacted by these new tools and the work done in the vineyards.

What do you want to leave for the next generation?

I would like to leave to my daughters healthy vineyards : that is the key point to produce quality wines.

What would be the best compliment you could receive?

I like when people say that my wines have elegance and finesse

How do you perceive the excitement about Burgundy wines?

It is great to have such excitement for Burgundy wines. However, it is important to keep our feet on the ground and rooted down in the terroir.

Do you have a daily routine?

I mainly spend my time at the office. Nicolas, my husband, takes care of the vineyards. During the day, I host customers for visits, I manage the Team (there are 10 of us) and I keep an eye on the accounting. I like to prepare a To Do list for the day. At the end of the day, it often happens that I have not been able to do even half of the things I wanted to accomplish! Most people want an answer immediately, most of my day consists of handling last-minute demands.

When is the best moment of the day?

Mornings. I like to arrive 30 minutes before everybody else so I can think about the coming day when it's still quiet.

How do you "recharge your batteries"?

I like to walk in the vineyards around Pernand. During the summer, I like to chill around the swimming pool at home, it always feels like I'm on vacation!





Who are the winemakers that inspire you?

I had a fantastic experience while tasting Chambolle Muginy 1er Cru Les Amoureuses 2000 from Domaine Robert Groffier. The finesse, the elegance and the purity of the wine were really incredible. It really inspired me. I also love the work of Jean-Louis Trapet.

What are you the most proud of?

I am proud to have managed and led the domaine to where it is today. It is not easy to be successful in a family business, there are many issues to handle.

What is your next challenge or project?

To ensure the integration of my two daughters in the estate if they decide to join the domaine.

What is the most exciting thing in your job?

Being in contact with customers is amazing and thanks to wine we can talk for hours about history, techniques, tastings... this exchange is all the more nourishing when it is multicultural.

STREAM OF CONSCIOUSNESS

Music	Classical (Vivaldi, Mozart...), soul (Aretha Franklin) and I also enjoy classic French pop (Dalida, Aznavour...).
Books	I am reading <i>Une fille comme elle</i> , by Marc Levy. I like to read something easy and pleasant.
Movie	I really liked Cédric Klapisch's <i>Ce qui nous lie</i> . It is a good illustration of life in Burgundy.
Meal	I love cooking. My favorite recipe is fresh smoked salmon rillettes.
Vintage	Rounder-style vintages such as 2009, 2012 and also 2003. For the whites, I prefer vintages with a more tense style such as 2007, 2008 and 2004. My best vintage at the estate was 2005.
Wine grape	Pinot Noir
Bottle	Chambolle Musigny 1er Cru Les Amoureuses 2000, Robert Groffier and Pommard 1er Cru Epenots 1947 made by my great father ... exceptional !
Destination	Porquerolles has everything that I like : sun, nature and sea
Perfume	Rose
Sundays	A morning stroll, a family lunch and an afternoon all together around the swimming pool and reading a good book



“Being in contact with customers is amazing and thanks to wine we can talk for hours about history, techniques, tastings...”

Beaune, Burgundy - France

Oregon, USA

Jacques Lardière

Maison Louis Jadot

Résonance



What is your background ?

I arrived at Maison Louis Jadot when I was 22. Before that, I was studying biology at the Pasteur Institute in Paris. I was fascinated by the work of Jules Chauvet and I did my essay on the malolactic degradation followed by the Professor Brechot.

How would you explain the philosophy of Jadot in few words?

Honesty. Always looking for truth. Since 1970, when I first met André Gagey, the objective has always been to produce honest wines. The appellation system doesn't allow us to manipulate it, this is the constraint but it also gives us great potential to produce many different wines, and great wines too!

What are the things that have driven during your career?

Trying to understand what cannot be understood is exciting for me. Today, we understand very few things about wine, maybe only 2 or 3%. We approach wine with a chemist's analysis. That is not correct at all, wine is more than that. I am very interested in how we are able to recognize a wine. How we were able to accept and understand why the wine tastes the way it does. This is the reason why we have to go back to the origins of wine's uses. **Initially, wine was a medicine. I have always tried to make wines that are also "good food".**

For understanding a wine, do you start to understand the terroir? How do you connect both?

I am talking about a place (finage) and not about a terroir. The terroir is Burgundy and after you have the finages which are specific places that have been identified such as Gevrey-Chambertin or Meursault. In these specific places, it is possible to identify an aromatic profile depending on the mineralization of the soils and how the molecules organize themselves within this space. Inside the finages, you will find the Lieux-dits or climats that are written on the land register. When I was speaking about the climats in the 70's, everybody was laughing at me! From this point, **only thrills and vibrations guide you because it is the way of communication with have with wine** or any aliment.

Where does your philosophy and approach to wine making come from?

I look for it everywhere. I have worked a lot on quantum physics. For that, I visited many holy places to understand magnetic fields and energy force fields within them and to see if I was able to feel them. **It is only after doing this that I tried to apply this approach to blind tastings to understand if the hierarchy of Burgundy wines is logical and it is.**

Could you please tell us more about the changes that occurred in the late 70's?

The main changes concerned yields. We used to produce 27hl/ha in the Grand Crus but today, we are a long way off that! So how can we produce the same wine? The arrival of clones increased the potential of the vines

to produce more. That is another reason that Burgundy has produced less interesting wines, this diversity had slightly disappear. However, today there is an important work done to get back to this original quality. We can be optimistic.

I have met people who tasted with you 10 or even 20 years ago and they still really remember this experience. What is your secret?

I think it maybe comes from the fact that I have always tried to help them to deeply understand what wine is. It is important to adapt our speech to the person that we are with. I have always done in-depth and long tastings to let them get beyond their preconceptions or their self-control.

At some point, they have to let that go and push those emotions away to be able to really feel and experience the wine. Only then, they can make their own mind up if they like the wine or not. The most important thing is not being influenced by the name we see on the barrel... we don't give a damn! **The most important thing is the energy that we sense in it, and this will be different for every wine and every individual.** That's why the diversity between the different appellations is so special. It is important to not manipulate the wine making process because we will lose these differences, and we will forget the special characteristics and energy of each wine.

How do you embark people in this tasting experience?

I trust people, I give them the keys to free themselves and let everything go. This is why we don't give a damn about technical terminology. **When we rely on technical words, it's like we don't know how to explain the wine.** It is important to use people's own words and to speak their language. That's why I have tried to forget these technical words that nobody understands. I don't really know even if they have a real meaning. **We need to talk using references to a philosophy, to something out of the ordinary, using powerful words that we all have in common. By doing this, everyone can understand, even foreigners.**

I like to say that everyone has a sunny side and a dark side. During the tasting you will experience both. We begin tasting in the darkness, and as the tasting goes on, the light enters. After the tasting, you are filled with more light.

For many years, I liked to have fun analyzing the aromatic nuances. I was doing tastings and finding 30 or 40 aromas in each wine, which is really complex. When one molecule transforms there are 30 to 40 aromas created and freed during this process. This is really complicated. So, for example, we use the descriptive blackcurrant, because it is easy, but this doesn't mean anything because when you think about it, there maybe no blackcurrant aroma and someone else will smell something completely different. We identify and name these aromas, which is a big mistake. Tasting is a trap especially when we use too much technical vocabulary that can impose and influence our own perceptions on others.

I have never influenced a person who came for a tasting at Jadot. I was able to do tastings until 9pm or 10pm at night if the person had the time. Those moments were a real pleasure for me. I would take the time because for the person I was with it might be their only visit or tasting at Jadot in their life! It wasn't really Jadot that I let them taste; **I wanted to let them experience the beauty of Burgundy. Burgundy is amazing: such a tiny area with so much diversity in terroir.**

You had the chance to vinify more than 130 appellations in your career, what are the most exciting climats?

There are certain climats which have that special something. For instance, Clos Saint Denis Grand Cru is an extraordinary appellation, Beaune 1er Cru Clos des Ursules with its old vines it was also extraordinary and also Pommard...

Are there some appellations that gave you more grey hairs than others?

There were some appellations where I was feeling more energy from them. I had a special connection with them and felt a really high regard for these great wines. They could give a huge range of 4000 aromas when well vinified, it is extraordinary. However, when a wine develops only 500 aromas, the energy is different, the wine won't provoke the same depth of emotions and feelings but that was not important to me. **What was interesting to me, was to have a simple wine as low as possible in the classification system and bring out it's best potential.** By doing this you are not trying to pretend that it is something better than it is. I was interested in giving this wine ageing potential of 10, 20 years minimum. This is the minimum for a Burgundy wine, anything less than that is a travesty! If we can't do this, it means that there is something that we haven't done, that we haven't linked the soil microphysics, our world and the universe. To achieve this connection and balance there has to be equilibrium between these three elements.

Which appellations do you dream of vinifying?

I could easily say the Romanée Conti but I don't really mean it. Honestly, I was interested in every single appellation and I had the chance to vinify many of them. The process of winemaking was the same for all them, otherwise it means that you don't believe in the different levels of the hierarchy. I am always shocked when a winemaker tells me that he has done a certain type of winemaking because it is a Grand Cru and differently on a Premier Cru. For me, it is unbelievably stupid! That is not respecting the wine and the climats. This means that he was willing to give everything to one wine because it is a Grand Cru but less to the other because it is a Village level wine. **A village wine will still have its own energy to give, even though it may be less complex but it will still be open and giving. This is why at Maison Louis Jadot I have always vinified all the wines using the same approach.**



“We begin tasting in the darkness, and as the tasting goes on, the light enters.

After the tasting, you are filled with more light.”



Résonance (the project in Oregon), do you approach this idea of vibratory field in the same way that you do in Burgundy?

Of course! That is why it is interesting to have Pinot Noir there! I immediately felt something intrigued me as soon I got there, so I was really pleased. It is not as subtle as Burgundy but there is a certain energy. The aromatic potential is different to what we have in Burgundy. The aromatic spectrum opens less, however we are able to make a Pinot Noir that delivers a potential of 000/1500 aromas. The 2013 vintage for example, in barrel had this....! It was successful, it was hard work but it was great.

What are the next challenges in Oregon?

The challenge will be to always make better wines that reflect this terroir on the other side of the world for us! I am thinking also about developing something really exceptional by using grapes from a single vineyard, helping Guillaume Large to take its position of winemaker and continuing this great project we have started with Pierre-Henry and Thibault Gagey. And what really interests me is improving and developing the Willamette Valley's reputation for Pinot Noir.

What was your best vintage as winemaker?

There are several elements to take into account, the raw material and the result of the vintage in the bottle. For instance, 1971. When I think that the wines macerated for only 6 hours to a day – this is when I showed André Gagey that the most important thing is the energy in a wine and not the tannins. The proof is that 40 years later, we can still drink these wines. To answer your question, 1971 was THE vintage.

The other extraordinary vintage was 1997 for different reasons. Also, I loved 1985, a great vintage.

What do you do to recharge your batteries?

I taste wine. I used to be able to taste 7 to 8 hours per day. **I use the energy from the wine to make me feel good. When we understand and use this technique, we can taste for as long we like.**

What is the best compliment someone can give to you when they taste your wine?

I am happy if the person tells me that the wine is good, that they are enjoying it and it is enthralling all their senses. If the person is pleased straight away, it exasperates me because I am not interested in the immediate. **It is interesting when the person tastes, takes the time and allows himself or herself to experience the energy within the wine.** Only at this point can our senses tell our brain "it's great, it is interesting and I like it!".

What are you the most proud of?

I am very proud to have kept a beautiful Burgundy flag flying above Maison Louis Jadot. I am passionate about Burgundy so it is important to have given something back.

“I use the energy from the wine to make me feel good. When we understand and use this technique, we can taste for as long we like.”



STREAM OF CONSCIOUSNESS

- Listening** I listen to a lot of music. I am a big fan of Ferret, Brel, Brassens. I like Mozart, I listened it in the winery, I like Bach... I don't know a lot about classical music but I like it a lot. I would love to know more about opera for instance.
- Reading** I read 5 to 6 books at the same time ! Right now, I am reading one on herbs (not the kind you smoke!), classics such as Victor Hugo, Virgile. I have read almost all of Steiner's work because it was something I was introduced to when I was 15 by my father. When I am in Oregon, I read every night with an IPA beer. I am very curious. I don't like novels. I like a book that I have to work at. I like to understand it and then come back to it so it can take me 2 months sometimes to finish a book.
- Watching** A movie that impacted me... *Décameron*
- Eating** I never do the same recipe twice because I love to be creative. Other than any seafood, a recipe that means a lot to is me is vendéennes mogettes (local white beans) cooked in water with a veal sirloin and a salad with garlic sauce... When I was young, my mother always cooked this. I love "terroir" cuisine. It is simple but tasty.
- Bottle** The first time I tasted Montrachet Grand Cru 1904. That wine really impressed me a lot ! I was also impressed by Musigny Grand Cru 1911, 1923 or Richebourg Grand Cru 1915!
- Vintage** 1997 at Jadot
- Wine grape** Pinot Noir, also Cabernet Franc and Merlot. For the whites, Chardonnay of course!
- Smelling** Leafy and vegetal smells, whilst appreciating that they will develop and transform.
- Color** Blue, I wear it a lot. I also like green and red.
- Travelling** The desert. I have never visited one and this is somewhere I would like to explore. The closest I have got experiencing the desert was in Arizona. It was a very meditative place for me because you are stripped of all the outside influences of the environment around you, so you can easily reconnect with your inner self.
- Sundays** Preparing a nice lunch even if it is just something simple, it always has to be very tasty. Reading, walking, going to the cinema. Living peacefully. And when I am with my children, they are my priority.

Saint Julien, Bordeaux - France

Damien Barton Sartorius

Château Léoville Barton

Château Langoa Barton

Château Mauvesin





Could you please introduce yourself and explain your career?

I am Damien. With my sister Mélanie, we are the 10th generation at Langoa. That's the family history. Like Asterix and Obelix, I was born in it and it was natural for me to work in the wine industry.

When did you decide to join the estate?

I joined the family business 3 years ago. I was working in New York at the wine importer, Frederick Wildman & Sons and I came back to start a project on my own, Initio. At the same time, I started working at the Chateau. We work together as a family and I love it. I have known for a long time that it was what I wanted to do.

How do you organize the work with your sister?

I studied wine making and also management, while my sister is oenologist, she has the Diplôme National d'Oenologie. With our different experiences and knowledge, we make a good team. She is in the vineyards and at the winery full time. I help her in the vineyards but she makes the decisions. I am in charge of the sales and promotion of the Chateaux around the world.

Have you made any changes at the winery with your sister?

The great thing is that we all have the same taste for wines which makes our job easy. When we started there was nothing that my sister and I wanted to change right away. So, there are no big changes from what was done previously.



The Chateau has a great reputation worldwide. How do you perceive this keen interest?

That's great! It is also why we don't want to change things. I think I am lucky to be in a family business. There are very few family business in Bordeaux so that makes Léoville Barton something special. I love when I go somewhere and somebody tells me that he has bought every single vintage since 1985. That's only happen if the quality of the wine and the price are constant. We are very lucky to have clients that are wine lovers who buy the wine to drink and enjoy it not just looking for labels. That makes a big difference and makes the relationship with our clients very special.

How often do you travel?

It depends on the time of the year. There are three important periods for which I stay at home : the en-primeurs week in April (because the world comes to us), May (for the release) and obviously for harvest.

After, I travel a lot in October, November, January and February. So, it is pretty much 4 months out of the year.

What is your favorite part of traveling?

My favorite part are the client dinners because I get to meet people with whom I share just one thing : a love of wine. Everybody does different jobs, are different ages, have different experiences and different wine knowledge... I love when people think that they have a silly question because it makes you think more about what we do. What seems obvious to me might not be obvious for everyone. But on the other hand, sometimes you need to go deeper in your explanations when people have a deeper knowledge.

Are there winemakers or other people that inspire you?

Many! The first that comes to my mind is Angelo Gaja for different reasons. He has done something incredible from almost nothing. His attention to detail is endless. That's very inspiring to me.

After, the more I think about it, the more names I come up with! Of course, my grand father is very inspiring. He is the greatest example to follow just because when he took over the chateau, it was in very bad conditions, they had to put out buckets when it rained. He managed to build Léoville Barton into what it is today.

The Harlan family in Napa Valley. They have made fantastic wines from this region. It is a modern winery but when you are there it doesn't feel that way, and that's not very typical in Napa.

- Isn't it a lot of pressure to be the next generation?** Yes and no. They are big shoes to fill because my grand-father is a great character and people remember him and people love him everywhere he goes. When I travel, it don't really feel pressure exactly but I know that I need to find my own style.
- What is the best compliment that somebody could give you?** Keep making wine! (I don't know, something like that.)
- Where does your passion for aeromodelling come from?** That was a couple of years ago but I have stopped now because of work. Planes interest me a lot and I actually flew real planes. I started with 2 meter ones, then big real ones and then I got back to smaller planes because it was just easier. I was part of the french youth team, we travelled all the time for competitions in Argentina, South Africa, Switzerland... It also has been very useful with all the mecanical and electric knowledge , for example I used the current battery technology 15 years ago. At the winery, it is very helpful to understand how to fix a tractor or a machine when it is not working!
- How do you "recharge your batteries" ?** Excercising, moving helps me to catch up with myself so I run, cycle, swim... Seeing friends also helps me to recharge my batteries.
- What is your favorite moment of the day?** Walking in the vineyards and chatting with the team about the weather, how are they doing, their opinions. There is always a lot of office work to do but I like to have my own opinion on what is going on in the vineyards, how the vines are coming along and how the vintage is looking like.
- What are you the most proud of?** I am very proud to have a great family on the literal and metaphorical sense. During the day, I work with my mother, my sister, my father. We all do slighty different things, but we are all very close. We are a team of 52 people in total and there are not many places where people can say that they all belong to a family. That's very precious to us and I am very proud of it.
- What is the most exciting thing in your job?** Everyday is different, there is no routine. That's the best: always keep changing!



“We are a team of 52 people and there are not many places where people can say that they all belong to a family. That’s very precious to us and I am very proud of it.”



STREAM OF CONSCIOUSNESS

- Listening** Rock
- Reading** Ken Follett
- Watching** *The Butterfly Effect*
- Eating** I love cooking because it is about sharing so I love eating with people.
I almost never eat on my own.
- Mornings** Beautiful light
- Planning** Dense, I always try to fit too many things
- Bottle** Léoville Barton 1945 at Berry Brothers! For two reasons : the first is that we don't have this vintage here at the Château anymore. The second is the story : I had emailed the director saying that I was in London and I would enjoy catching up over lunch. He said that he was busy and had an important lunch, but why not join and he would pour one of our wines. That was the 1945! The bottle hadn't moved since its bottling probably in 1947, I guess. Fantastic for sure!
- Travelling** I would love to return to the northern part of South Africa to Kruger Park, it's a very special place
- Smelling** The first drops of rain on the ground
- Color** Green
- Daily treat** Seeing someone I love even if it is a busy day
- Sundays** Lunch with friends, with good wines tasted blind because there is something fun about it and it is an habit I have with my grand-father. He would come every Sunday, it could be Burgundy, Bordeaux, American wines...
- In the afternoon, any kind of activities especially sports : sailing, walking with the dogs, picking mushrooms, going to the beach. Any kind of activity but I need to be active, I won't sit and read a book.



Many thanks to Silvia, Carlotta, Christine, Jacques, Félix and Damien for their blind trust and for sharing spontaneously their passion with us within this exciting project.

Many thanks to Marie and Sébastien for offering me an office full of inspiration at le Cosy working / Les Chambres de l'Imprimerie in Beaune.

Many thanks to Abby, a precious and beautiful friend for wine tastings, photo trips and proofreading.



Feeling the magic of the wine