

Bitouzet-Prieur



François Bitouzet's ancestral roots in Burgundy cover at least the last two centuries. His father's great-great grandfather, M. Gillotte, arrived in Auxey-Duresses in 1802 and was mayor of that village, as his other ancestors settled in Volnay in 1804. The Bitouzets were one of the first of the family domaines in this region to bottle their wines, with François great grandfather already garnering medals for his winemaking talents in 1860. François's mother, Annie Prieur, has equally distinguished antecedents. Her family (both Prieurs and Perronnets) was long established in Meursault and Ladoix. The resulting "merger" of the Bitouzet and Prieur family holdings has created a domaine of distinction and breadth.

A committed classicist, François Bitouzet has provided us with over thirty years of structured, demanding, age-worthy, satisfying wines, both red and white, from the heart of the Côte de Beaune. Based in Volnay and blessed with extensive holdings in Meursault as well, this domaine is a tried and true standard bearer for all that is fundamentally good and sound in Burgundy. The domaine practices a respect, above all, for the specific character of each lieu-dit, patience and attention to detail in the cellar, and a commitment to producing wines of depth and longevity.

Viticulture:

- **Farming:** Practicing organic since 2013, organic methods begun 2009
- **Treatments:** No herbicide since 1995, no synthetic treatments since 2009
- **Ploughing:** Annual ploughing since 1994
- **Soils:** Limestone-clay
- **Vines:** Planted from 1944-2010, vines average 44 years old. Trained in Guyot and planted at 10,000 vines/ha.
- **Yields:** Controlled through severe winter pruning and debudding; yields average 40-55 hl/ha.
- **Harvest:** Exclusively manual
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** After partial destemming (75-80% in warm vintages; total destemming in others) and a 5-10 day cold soak, red ferment spontaneously in stainless-steel tanks for c. 2 weeks. Chardonnay and Aligoté ferment spontaneously in barrels.
- **Extraction:** Punchdowns once per day
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic, whole-cluster direct pressing for white wines, pneumatic pressing for red wines
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring

Aging:

- **Élevage:** White wines age for 15-18 months in 228-l barrels (up to 20% new); Bourgogne rouge ages c. 12 months, 1er-cru reds age for 20-24 months in 228-l barrels (up to 20% new).
- **Lees:** All wines rest on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied at harvest, during élevage, and at bottling