

Henri Prudhon & Fils



We have the special privilege of working with the Prudhon family virtually from the first moment when they decided to bottle their wines rather than sell their grapes and/or wine to négociants. Our first vintage together was 1983 and we have worked in comfortable partnership ever since, neither missing a beat nor a vintage. Henri Prudhon founded the domaine with his wife Margerite in 1945. Monsieur Prudhon was a force in his village, serving for many years as the village's mayor. Their son, Gerard, born in 1949, joined the family enterprise and it was Gerard who decided, in the early years of the 1980's, to begin bottling the wines of the estate. Gerard, too, maintains the family's interest in the affairs of the village, being elected mayor multiple times. Gerard's two sons, Vincent and Philippe, have now taken over the direction of the domaine. Their 14.5 ha of vines, mostly spread across Saint Aubin enable us to develop a profound understanding of the tantalizing terroir of Saint Aubin. If one bemoans the fact that so much of Burgundy is dear, then one has only to settle into this delightful geographical niche of Saint Aubin and indulge in the wines of this modest but oh-so-competent family to discover exceptional value.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** No herbicide, chemical and organic fertilizer, synthetic treatments only when necessary
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay
- **Vines:** Pinot noir trained in Cordon de Royat, Chardonnay and Aligoté trained in Guyot; all are planted at c. 10,000 vines/ha. Average vine age 35 years.
- **Yields:** Controlled through severe winter pruning and debudding, average yields 55 hl/ha
- **Harvest:** Entirely manual, usually in late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** All fermentations are spontaneous. Whites ferment in barrel; reds ferment in stainless steel tanks after destemming and a 1-2 day cold soak. Cuvaison lasts c. 2 weeks.
- **Extraction:** Red wines see both punchdowns and pumpovers during fermentation. White wines see bâtonnage during élevage only to combat reduction.
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Whole-cluster, direct pneumatic pressing for white wines, pneumatic pressing for red wines
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring

Aging:

- **Élevage:** Aligoté is raised in stainless-steel tanks, other wines spend 10-18 months in barrel, with the proportion of new wood depending on vintage and cuvée.
- **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, racking, and bottling; c. 40 mg/l free