

Domaine PONSOT

Vineyard Brands has a 30-plus year history of buying wines from Domaine Ponsot; first from Hippolyte Ponsot and then from his son Jean-Marie and more recently from Laurent, who joined his father and is now in charge of the family business.

William Ponsot established the Domaine in 1772 after the Prussian war. It was not until after the 19th century, however, that the Domaine began to take its present form under the influence of Jean-Marie's uncle who had 7.4 acres of vineyards but no children. When his nephew, Jean-Marie's father, took over in 1922, the inheritance had become only 2.47 acres. By the time Jean-Marie started working in 1949, land purchases had increased holdings to 14.8 acres. He added 6.4 acres in 1957, located in Morey, Gevrey and Chambolle.

Included in the Domaine's vineyards are a fine selection of Grand Crus in Gevrey and Morey. The Domaine consists of:

Clos de la Roche	8.18 acres
Morey St. Denis and Morey St Denis Premier Cru	1.53 acres
Morey St Denis Monts Luisants	1.63 acres
Griottes Chambertin	2.20 acres
Latricières-Chambertin	1.52 acres
Chambolle-Musigny les Charmes	1.43 acres
Gevrey-Chambertin	1.26 acres
(2.471 acres = 1 hectare)	

The Ponsots were among the first in Burgundy to acknowledge the significance of, and to use, clones. Additionally, the Domaine has provided the mother vines for most of today's finest Pinot



Noir clones.

Laurent Ponsot uses as little herbicide as possible to avoid infecting the soil and developing resistance, and he harvest late, hoping to benefit from maximum ripeness. Yields are low, averaging 20-23 hectoliters per hectare (1.14-1.31 tons/acre).

Traditional wine-making methods are utilized; the wine is not filtered, nor is sulphur used. The handpicked, rot-excised grapes are passed through a Demoisy crusher-stemmer; the machine also removes any grapes affected by dry rot. The Ponsots have experimented with various degrees of destemming, but now the grapes are mostly destemmed, although a few stems may be left if deemed necessary. No new oak is used and wines are fined before bottling. It can be up to 24 months before the wines are bottled.

Clos de la Roche, the Ponsot domaine's largest holding, is one of the four fine tete du cuvée vineyards in the little town of Morey-St Denis. It produces one of the great wines of Burgundy - deeply colored, spicy, rich and often quite firm. This vineyard, running north from Morey-St Denis and sharing its border with Latricières-Chambertin at the southern end of the great Chambertin vineyards, is justifiably noted for wines that age well.

"At their finest, Ponsot's wines are classic examples of great red burgundy. While rich and accessible enough to be drunk young, they are capable of lasting 20-30 years, making Ponsot one of a handful of Burgundy growers committed to making long-lived wines." -Robert Parker, Jr. The Wine Advocate

