



**Arlequin One-Bottle Club**  
**November 2018**  
**Bitouzet-Prieur Puligny-Montrachet “Les**  
**Levrans” 2013**  
**Burgundy, France**

**Grape Varieties:** 100% Chardonnay

**Winemaker:** From distributor Neal Rosenthal: “Based in Volnay and blessed with extensive holdings in Meursault as well, Domaine Bitouzet-Prieur is a tried and true standard bearer for all that is fundamentally good and sound in Burgundy: conscientious and sensitive work in the vineyards, 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 – of critical importance – longevity...Vincent Bitouzet’s ancestral roots in Burgundy cover at least the last two centuries. His great-great grandfather, M. Gillotte, arrived in Auxey Duresses in 1802 and was mayor of that village. In 1804, the Bitouzet line settled in Volnay. The Bitouzets were one of the first of the family domaines in this region to bottle their wines. Vincent’s grandfather had already garnered medals for his winemaking talents in 1860. Vincent’s wife, 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. Francois Bitouzet, the only son of Vincent and Annie, is now working hand-in-hand with his parents as he maintains the deep Burgundian roots of his ancestors.”

**Vintage:** 2013 in Burgundy will be primarily remembered for a devastating hail storm that struck the Cotes du Beaune on July 23<sup>rd</sup>, brutally truncating yields and causing some prominent winemakers to contemplate leaving the business altogether. Happily, the best of

the resultant whites have come to evince a remarkable mineral vitality and *terroir* typicity that richer and more heralded vintages (2014, for instance) cannot match.

**Vineyard:** Bitouzet-Prieur’s one and only white vineyard outside of Meursault, Les Levrans (the word itself is a Middle Ages diminutive for the hares that likely once populated the area) is a tiny plot located just below the Puligny Premier Crus “Les Perriers” and “Les Referts.” Its small size, low yields and deep rooted limestone and marl soils make it one of the best kept secrets (and values) in Puligny-Montrachet.

**Winemaking:** Vincent and Francois Bitouzet are committed classicists and take a rigorous and labor-intensive approach to winemaking in the vineyard and the cellar. They farm organically, practicing “sexual confusion” to reduce insect infestations, using only organic compost without herbicides or pesticides and severe limitations on the use of copper sulfate. Harvest is done manually and only indigenous yeasts are used during fermentation. The whites are fermented and aged in barrel with extensive lees contact. Usually not more than 20% of the cuvée will be exposed to new oak. The whites are normally bottled between 15 and 18 months after harvest.

**Tasting Notes:** The 2013 “Les Levrans” begins with a generous nose of white peach and pear, hazelnut and lemon blossom, backgrounded by honeysuckle, vanilla, nutmeg and baking spices. The palate is mineral driven and relatively rich (medium in body) with a focused and lingering finish.

**Food Pairing:** This bottling is simultaneously opulent and concentrated enough to sing alongside pretty much anything on your Thanksgiving table, but we think it would go especially well with scallops and Brussel sprouts, mushroom risotto or a buttery roast chicken.