



## IPO WINES

### COUNTRY

France

### REGION

Burgundy

### APPELLATION

Aloxe-Corton

### SOIL TYPE

Clay, limestone

### VARIETAL(S)

100% Pinot Noir

### FARMING

Sustainable

### WINEMAKER

Franck Follin



# 2022 Domaine Follin-Arbelet Romanée-Saint-Vivant Grand Cru

IMPORTED BY Kermit Lynch

## ABOUT THE PRODUCER

Still waters run deep with Franck Follin-Arbelet. He may seem quiet and unassuming, but the intensity of his wines speaks louder than words. Having grown up in Burgundy's famous Côte d'Or, he was always attracted to viticulture, but his family's vines were all rented out to métayers (share croppers), and they did not make their own wine. Instead, he gravitated towards Geology, a field that gave him an expertise in soil. His wife, Christine, comes from the famous Latour family, and her father, André Masson (once the régisseur at the Hospices de Beaune), had his own vines. In 1990, when the opportunity came to join André's domaine in Aloxe-Corton, Franck jumped at the chance, giving up one noble career in terroir to take on another. In 1993, André retired and Franck took over the direction of the domaine. Franck and Christine are fortunate to produce one village wine, four premier crus, and four grand crus in Aloxe-Corton (their hometown), Pernand-Vergelesses, and Vosne-Romanée. Pedigreed land such as this demands much of its stewards, and these vines are farmed sustainably without synthetic fertilizers or weed killers, working the soils regularly to aerate them and keep them healthy. Their winery and cellars are as picturesque as they are practical—said to be the deepest in their village. In traditional Burgundian homes of this time (1764), the family lives on the second and third floors, above a first floor winery and deep cellars below. This kind of depth makes the cellars colder and more humid than most, two key components in crafting age-worthy wines. Vinifications are in the old-school style, fermenting slowly in open-top wooden vats, using only indigenous yeasts, and the wines are bottled in all of their unadulterated glory, unfinned and unfiltered. Both pure and intense, they are deep with stony freshness, explosive with bright fruit, and framed with balanced structure.

When asked what inspires him the most, Franck responded, "wine that represents its terroir and a job well done." Simply put; not so simply executed—but tasting the wines of Domaine Follin-Arbelet is not only inspirational—it is a revelation.

## WINE NOTES

Vineyards are sustainably farmed, all grapes are harvested by hand and sorted, 100% of the grapes are de-stemmed, parcels are all vinified separately in open-topped, wooden vats, natural fermentations with indigenous yeasts. Grapes macerate for several days at 15°-17° Celsius, then must goes through alcoholic fermentation with occasional punch-downs and pump-overs. Must pressed gently by pneumatic press. Jus de presse is blended in with first press wine to settle for 24-48 hours, wines are racked by gravity directly into oak fûts deep into the cellar below the winery. The percentage of new oak varies with the vintage and appellation. Wines enjoy a long, slow élevage before being bottled unfinned and unfiltered. Vines planted in 1973.

"Hallowed wine from hallowed ground here. Even the Follin family speaks of this cuvée in hushed, reverent tones. Not only is this something rare and extraordinary for us, but it inspires the same wonder from its own makers. Since 1998, from a tiny sliver of rows in the heart of this grand cru, they manage to get just enough grapes to fill up a couple barrels...in a good year. And even after twenty-six years, come harvest day, they tell me they still feel a sense of honor to be able to walk the ground and cut the grapes. Once back in the winery, they are invariably left in awe of the power, density, and guts of the juice. It's fermented and raised slow and long, and once the tannins are tamed, it finds its way to bottle, of which a select few have an allocation. The family can only afford to keep a few lonely bottles for

themselves, which they tuck into their cellar to be saved for the most special of special occasions. These bottles can age pretty much longer than any of us, so don't hesitate to tuck one or two away." - Kermit Lynch Wine Merchant