

Domaine de la Folie

Côte Chalonnaise



The Wines:

- *Bourgogne Aligoté*: The Aligoté grows in two parcels totaling just under two acres in the Clos La Folie vineyard. About half of these grapes were planted in 1973 while the second, larger parcel was planted in 1947. These vines are a stone's throw away from the Bouzeron appellation on the same hill. No wood here in the élevage. Production averages 4,000 cases.
- *Rully Clos La Folie blanc*: This walled vineyard occupies the northeast facing slope in front of the house. The current 4.7 acres of vines were planted in 1972 and share the *clos* with parcels of Aligoté, a parcel of cassis, and a small orchard of cherry trees. Like the Aligoté, this is raised entirely in tank. Production: 1,000 cases.
- *Rully 1er cru Clos du Chaigne blanc*: Chaigne is one of the domaine's two flagships. Its eight acres of vines were planted in 1971 and grow to the side of its sibling Clos Saint Jacques but higher up the slope. Consequently, its wine is racier and finer, and these days especially transparent with its minerality. Some 80% of the wine is now fermented and raised in barrel, ~20% of which is new. Just before the following harvest, the wine in barrel is racked into tank to join that portion raised in steel, where it rests until bottling in December. Production averages 2,200 cases.
- *Rully 1er cru Clos Saint Jacques blanc*: Clos Saint Jacques's 4.2 acres were planted in 1952 in a postage stamp of a vineyard that faces due east on a steep slope (this enclosed vineyard should not be confused with Rully's larger Les Saint Jacques vineyard to the south). The wine is replete with old vine intensity, finesse, and length. Élevage runs for roughly 15 months and is entirely in barrel, of which 20% is new while the remainder has seen one to five cycles of aging. Like Chaigne, the wine is racked out of barrel just before the following harvest, and it rests in steel until bottling in December. Year in and year out it is one of the appellation's finest whites. Production averages 800 cases.
- *Rully Bellecroix rouge*: The Bellecroix vineyard grows down on the slope that ends at the town of Chagny, besieged centuries ago by one of the many marauding bands of mercenaries that ran around France in the Middle Ages particularly during the Hundred Years' War, and a battle took place here that lifted the siege. Presumably, a beautiful cross once stood on the site to commend the victory, giving name to the vineyard. The vineyard consists of 11.8 acres and was planted in 1962. Most of the fruit goes into this wine, made with de-stemmed fruit with traditional punch downs and ~80% of this wine is raised in neutral oak while the rest stays in steel. This is their easier drinking bistro red. Production averages 1,500 cases.
- *Rully Bellecroix Cuvée Marey rouge*: The Marey cuvée comes from a parcel with the best exposure in the southeastern corner of Bellecroix. It's also made with de-stemmed fruit but instead of punch downs or pump overs the cap is held down in the middle of juice during fermentation, an old method once favored in Beaujolais. This wine is raised entirely in barrel, 25% of which is new while the remainder has seen one to five cycles of aging. Production averages 750 cases.

- *Marc de Bourgogne*: This is an out-of-fashion double-distilled brandy made from the pomace of the domaine's Pinot Noir grapes by a distiller. The process is the same as for Italian grappa, but grappa traditionally never sees the inside of a barrel (time was when Marc de Bourgogne far outsold grappa in America, but then the Italians discovered fancy bottles...). Folie's marc—the word rhymes with *car*—is made up of several lots, the youngest of which has aged for a minimum of 20 years in barrel before bottling. This extended ageing, coupled with the care of the distillation process, makes for an aromatic, complex, and rugged *eau de vie*. A maximum of 600 bottles are produced each year. *Tasting our marc causes serious addiction immediately, but it is a good one that makes you live very old in a healthy way.* --Jérôme Noël-Bouton