



2020 VINTAGE REPORT

With COVID impacting everyone's personal and professional lives, in our wine community, we often commented that the only good thing that happened in 2020 was the incredible growing season and the quality of the grapes we harvested. Now that we've contended with 2021, with COVID continuing to have an impact and simultaneously the worst growing season in recent history, we feel very fortunate for the breaks we had in 2020!

The 2020 good news story; everything worked on the weather front. A mild winter moved into a mild spring and early growth in the vines. We all held our breath as we slipped from April into May with no heavy frosts. It was one of the most premature bud breaks anyone had seen, which would count down the days to a super early harvest. Again, we held more breath as we went through hail season, and similarly, all was mostly safe. Could we make it all the way to harvest without any weather-related pressures? The vines were growing extremely strongly, and the hot days meant there was no rot or mildew pressures. And the fast flowering helped for even ripening. But what about that heat? The long hot days started to cause sunburn and dried fruit, but earlier growth in the canopy helped provide shading. Luckily with our move towards organic viticulture, our vines suffered less than many neighbours. As August continued with hot and sunny days, it was time to commence our earliest harvest; indeed, one of the earliest on record and yes, those grapes made it all the way, in excellent condition. And breathe!

We started harvest on 22 August, with many wine services and trade supply stores still on August holidays, but with our team living, eating and working in a COVID bubble, we were a self-contained unit and got on with it. Our newly

acquired vibrating table dealt with any dried berries, leaving barely any sorting to do as, across the board, the fruit was superb. Some volume was lost due to the hot and dry weather, as the grapes were low on juice, but the wines are balanced with lovely acidity and not the high alcohols we were scared of after such a hot summer.

After losing our red Santenay last year, we are now down to two red cuvées, our Savigny-lès-Beaune and Beaune Premier Cru "Boucherottes", which we have been working with for ten years and nine years respectively. Despite the hot Summer, the wines have good acidity, red fruits and crunchiness and none of the stewed fruit, blousy hallmarks of an "*année solaire*". With this great concentration of flavour and texture, we were able to continue further along our low-extraction winemaking path; no pumping over or punching down of our Savigny-lès-Beaune Rouge and only two punch-downs of our Beaune 1er Cru "Boucherottes" Rouge! We continued this low-impact regime into *élevage*. For the first time, every barrel was 300L or bigger, a couple of them being 500L, meaning a slower ageing and less wood influence. No new oak, of course, as is our custom.

It's a great year for whites and our style of white winemaking; exuberance of fruit, exotic aromas, tempered by salinity, texture and freshness. We found two new parcels, bringing our line-up to six whites. Meursault "Sous la Velle" and Montagny Premier Cru "Les Trueffères" are exciting new additions for us. Both vineyards are organically farmed, the Meursault since 2012 and the Montagny Premier Cru for almost 40 years, and made exceptional wines that we are super excited about! We look forward to your thoughts on them and hope you will be just as pleased as we are.

Incredibly 2020 marks our tenth vintage of Le Grappin, and we're proud to have made Savigny-les-Beaune Blanc and Rouge now for ten years each. If we weren't going to own vines, we always planned to work successive years with the same vines, learn from them each year and allow our winemaking to develop. This anniversary is a testament to that plan being a reality.

So to 2021, we have huge news to share; we are now the proud owners of an ancient *Relais de Poste* in Meloisey, a small village in the hills of the Hautes Côtes de Beaune. The stables, where horses would rest before continuing their journey to deliver post and goods, still exist and will be our cold store at some point in 2022 when the building will become our new winery and home. It's a fantastic if scary project. We don't plan to grow the volume of wine we make, but if you've visited us, you'll know that our current space hasn't been large enough for several years. We currently spread our winemaking and bottle storage across a very impractical five addresses! Although the building above ground needs a tremendous amount of work, the underground cave is in excellent condition, and our 2021 red Burgundies are already in barrel within.

Sadly, however, there were very few barrels of red or white from the 2021 harvest. It was the opposite of 2020 in so many ways. A very late harvest and every vineyard problem possible. Frost, downy mildew, black rot, powdery mildew, hail, botrytis rot. We won't forget the night we woke at 3 am to

help light candles in our Meursault vineyard, only for our grower to call and tell us not to bother. It was minus seven degrees, and nothing would save the young shoots.

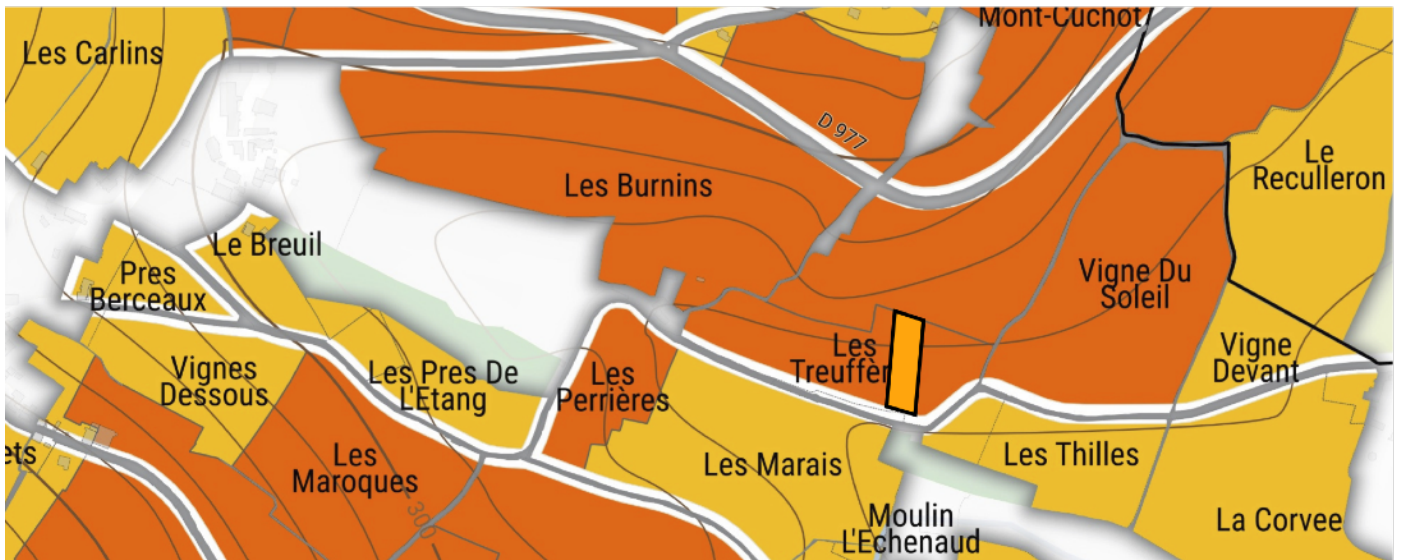
Over the following pages, you'll find details of each of our 2020 wines, prices for 6-packs of each wine and mixed cases if you'd like to try the range. This Pre-Release Offer helps us pay our new season fruit bills while giving you a hefty discount. As you'll see later, we have made some small increases as Burgundy fruit prices continue to spiral but, to balance this, the Offer represents a 30% discount on future retail prices, up from 25% in past years. We relish this opportunity to talk directly to those of you who enjoy our wines and will continue to make our pricing as accessible as we can. With the tiny 2021 vintage looming, this wonderful 2020 vintage will need to be spread over two years for our global importers, making it very scarce. This Offer really will be the only way to try many of these wines.

Thank you for taking the time to read this far. We hope you continue to enjoy our wines and stick around for the next decade of Le Grappin!

Happy New Year, and here's to drinking many great bottles in 2022.

EMMA AND ANDREW

2020 MONTAGNY PREMIER CRU “LES TREUFFÈRES” BLANC



VINEYARD

These grapes are from a parcel of 40-year-old Chardonnay above the village of Buxy in the heart of the Montagny Premier Cru appellation in the Côte Chalonnaise. Facing South-East, *au levant*, as our grower likes to say, the vines are high-trained (1.7m) with long baguettes, allowing lots of air to penetrate and an ideal leaf to fruit ratio. The soil is a friable clay-limestone loam and has not seen any synthetic treatments (so no pesticides or herbicides) since planting 40 years ago! As such, the soil is very alive and is naturally open from the work of worms and other soil-microfauna and microflora. We think this is a big part of the secret to this wine's stunning freshness and length. It's super complex for a Montagny and a very exciting addition to our range!

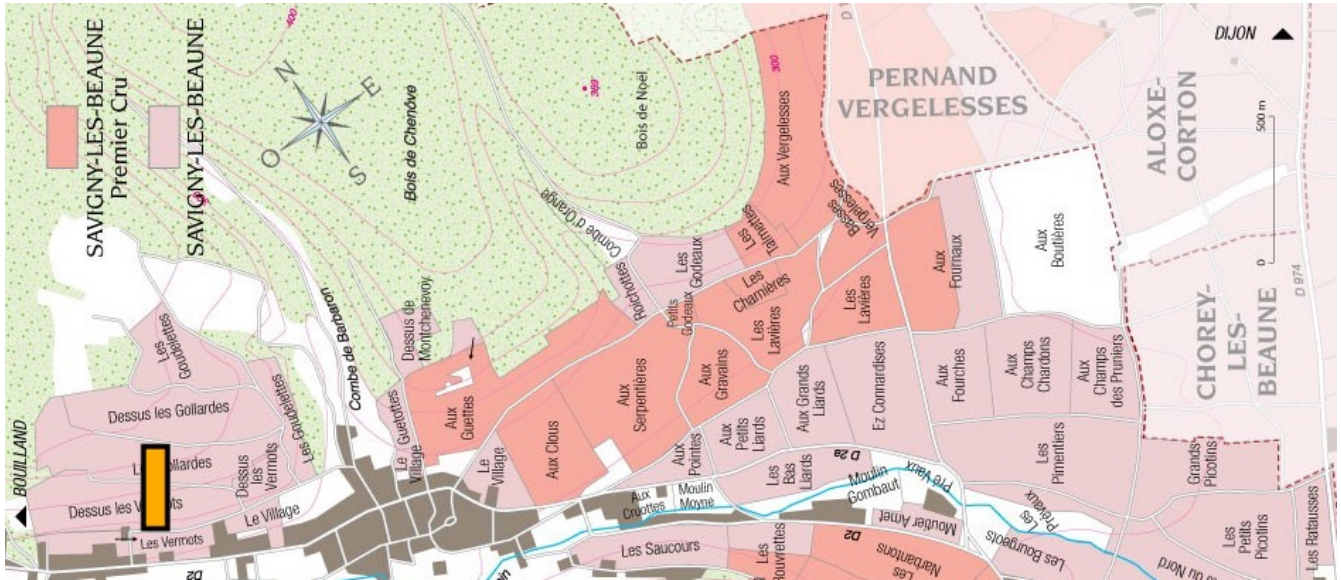
VINIFICATION

Hand-picked, chilled for several days and then pressed overnight without additions of SO₂ or enzymes. The juice was oxidised in tank for several hours and then racked to two 400L barrels with lots of solids (*bourbe*) for fermentation by indigenous yeasts. Aged on full *lies*, without stirring or racking, for 12 months and then bottled under DIAM 10 after a very light filtration.

BARRELS MADE: 4

~ 1200 BOTTLES

2020 SAVIGNY LÈS BEAUNE BLANC



VINEYARD

From two parcels of Chardonnay above the village of Savigny-lès-Beaune, “Dessus Les Vermots” and “Les Gollardes”, all on a steep slope facing south-west with poor, white soils from millennia of erosion and cooled by the air coming down the valley from the Hautes-Côtes. These attributes lead to a ripe and generous wine in weight while still retaining a core of minerality and drive. This is the tenth year of organic vineyard treatment, and you can see the results in soil health and vine vitality.

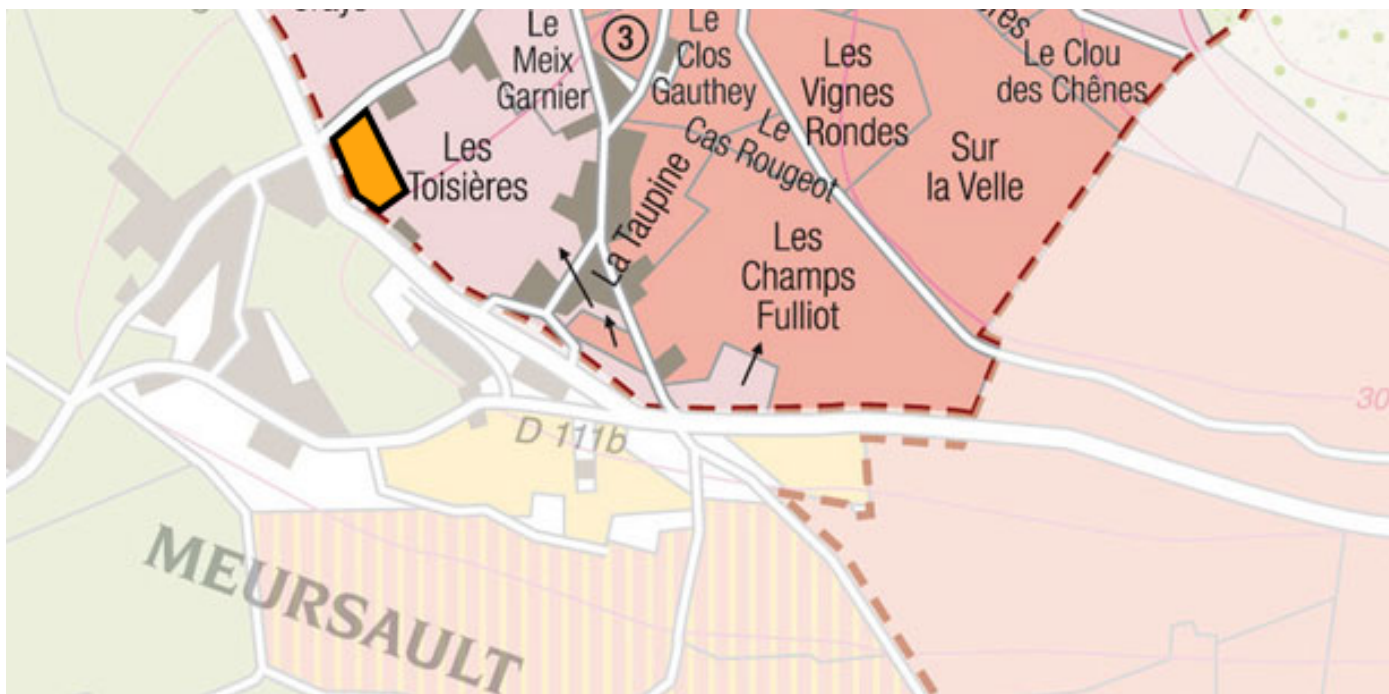
VINIFICATION

Hand-picked, chilled overnight, foot-crushed in cases, and then again in our basket press. Pressed over six hours without additions of SO₂ or enzymes. The juice was oxidised in tank for several hours and then racked to a 350L and two 300L barrels with all of the solids (*bourbe*) for fermentation by indigenous yeasts. Aged on full *lies*, without stirring or racking, for 12 months and then bottled under DIAM 10 after a very light filtration.

BARRELS MADE: 4

~ 1200 BOTTLES

2020 MONTHELIE “LES TOISIÈRES” BLANC



VINEYARD

From a 20-year-old vine parcel of Chardonnay in the lieu-dit of “Les Toisières” at the border with Meursault, with just a road between them! While Montheville is known primarily for its reds, which make up 95% of the vineyard plantings, the vineyards on the Meursault border are *terre blanche*, where Chardonnay thrives and shows its greatest expression. Organically farmed since 2012, this is a special parcel. Driving past this vineyard for years, we always day-dreamed about making wine from these vines, still can’t believe the fact we actually got them. Wow!

VINIFICATION

The grapes were hand-picked, then chilled overnight before being foot-crushed the following morning and slowly pressed over six hours. The juice was oxidised and racked into two 300L barrels along with all its *bourbe* (grape-solids from the press, full of nutrients and flavour/texture pre-cursors) for fermentation by indigenous yeasts. Aged on full *lies*, without stirring or Spring racking, for fourteen months before another three months in tank. Unfined, lightly filtered and bottled under DIAM 10.

BARRELS MADE: 3

~ 760 BOTTLES

2020 MEURSAULT “SOUS LA VELLE” BLANC



VINEYARD

A 55-year-old vine parcel of small-berried Chardonnay selected to ripen early, in the *lieu-dit* of “Sous la Velle”, literally below the village. The soil is clay-limestone marl of 50-70cm depth over gravelly limestone rock. The clay gives the wine the Meursault depth and creaminess, while the early ripening and shallow limestone bedrock keep freshness and brightness. Organically farmed since 2012, we are very excited to have this new cuvée.

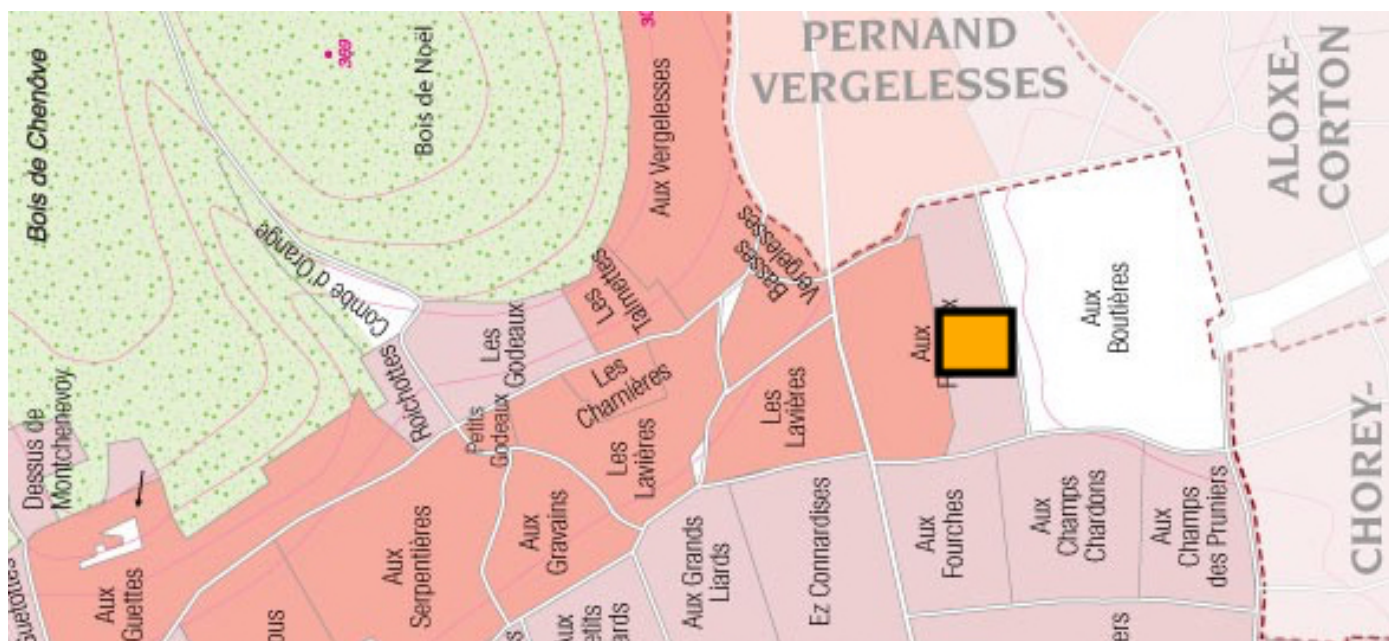
VINIFICATION

The grapes were hand-picked, foot-crushed in the press with a short pressing program in 2020 to keep the juice acidity as high as possible. Chilled overnight, then racked into a 400L and a 300L barrel along with some *bourbe* (grape-solids from the press, full of nutrients and flavour/texture pre-cursors) for fermentation by indigenous yeasts. Aged on full *lies*, without stirring or Spring racking, for fourteen months before another three months in tank. Unfined, lightly filtered and bottled under DIAM 10.

BARRELS MADE: 3

~ 760 BOTTLES

2020 SAVIGNY LES BEAUNE ROUGE



VINEYARD

From a 60-year-old parcel in “Aux Fournaux”. The vineyard is located at the base of the slope providing better sunlight interception and drainage than most Savigny *villages* vineyards, meaning the wine has fine definition and weight for a *villages* appellation wine. “Aux Fournaux” is at the junction with Pernand-Vergelesses and Aloxé-Corton, with racy fruits from the former and rocky tannins from the latter. This is the tenth year of organic vineyard treatment in this parcel as well. The last couple of seasons we have been experimenting with a winter cover crop of rye grass to help open the soil, which tends towards clay at the bottom.

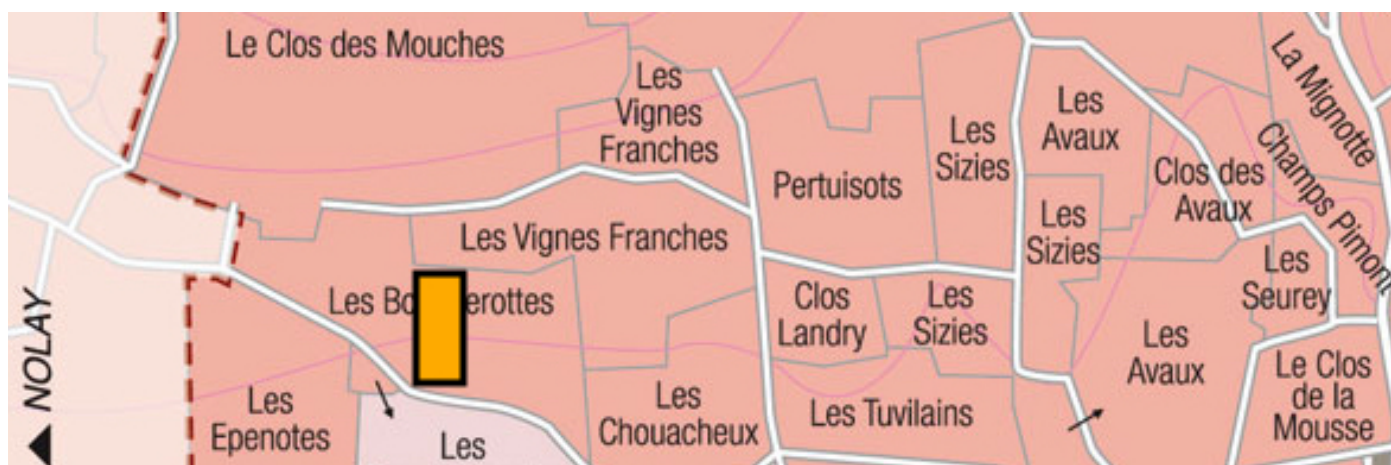
VINIFICATION

Hand-picked and then chilled overnight in our refrigerated truck. The fruit was sorted to select the very best for whole cluster treatment, the rest destined to be triaged and destemmed. The sort resulted in 5% being destemmed and placed on the base of the wooden tank, with the remaining 95% placed on top as whole clusters for a native, no SO₂ fermentation. The grapes were untouched for 13 days and then pressed to tank to finish sugars. The wine spent 18 months in a mix of 300L to 500L barrels aged between one and seven years (no new wood). Racked out of barrel under air pressure, settled for three weeks in tank before being bottled under a DIAM 10 closure without fining nor filtration.

BARRELS MADE: 8

~ 2400 BOTTLES

2020 BEAUNE PREMIER CRU “BOUCHEROTTES” ROUGE



VINEYARD

From two contiguous parcels, one a 44-year-old *selection massale* planting, the other a 26-year-old *selection clonale*, at the southern end of the Beaune Premier Cru slope below the famous vineyard of “Clos des Mouches” and next to Pommard’s grand *climat* “Les Grands Epenots”. This is an iron-rich white soil, rocky at the top, transitioning to more of a marl at the bottom. Having more limestone than neighbouring Pommard, the wines have a fleshy mid-palate paired with suave, silky tannins.

VINIFICATION

Hand-harvested, chilled overnight, and sorted, 5% of the harvest was destemmed and placed at the bottom of a wooden vat, the rest of the clusters were put on top for a no SO₂ native fermentation. The fruit was untouched during *cuvaison*, with one *pigèage* each of the last two days of fermentation on skins, then pressed on the 13th day and left to finish sugars in tank. The wine spent 18 months in a mix of 300L to 500L barrels of ages between one and seven years (no new wood). Racked out of barrel under air pressure, settled for three weeks in tank before being bottled under a DIAM 10 closure without fining nor filtration.

BARRELS MADE: 8

~ 2400 BOTTLES

CAN I DRINK THEM YET?

A question that we are often asked is when to drink our wines. The short answer is whenever you would like! Life is short and there is always another vintage. The longer answer is that we are still learning along with you. Wines, especially those made in a low intervention way, open and close all the time; they are living things. That being said, we get to taste these wines more frequently than you might and we are receiving feedback from importers, restaurants and customers on how they are drinking.

This list is not bullet-proof, like we said they are living things, but we feel that those we list as HOLD will offer more in the future than they do now, and should be left alone in favour of a DRINK. HOLD/DRINK WITH A DECANT means we would be inclined to leave it longer (but if you must...), DRINK/HOLD means you can drink them now with pleasure, but holding will reward patience with further complexity. DRINK is self-explanatory, with DRINK highlighting that they are in a particularly good spot to be enjoyed now.

	2012	2013	2014	2015	2016	2017	2018	2019
Savigny-lès-Beaune Blanc	DRINK	DRINK	<u>DRINK</u> / HOLD	<u>DRINK</u>	<u>DRINK</u>	HOLD / DRINK WITH A DECANT	DRINK / HOLD	DRINK / HOLD
Savigny-lès-Beaune Rouge	DRINK	DRINK	<u>DRINK</u> / HOLD	<u>DRINK</u> / HOLD	DRINK / HOLD	DRINK / HOLD	<u>DRINK</u> / HOLD	DRINK / HOLD
Beaune 1er Cru "Les Grèves"	DRINK	<u>DRINK</u>	HOLD	DRINK	DRINK	HOLD / DRINK WITH A DECANT	<u>DRINK</u> / HOLD	HOLD
Beaune 1er Cru "Boucherottes"	DRINK / HOLD	<u>DRINK</u>	<u>DRINK</u>	DRINK / HOLD	DRINK / HOLD	DRINK / HOLD	DRINK / HOLD	DRINK / HOLD
Santenay 1er Cru "Les Gravières" Blanc	-	DRINK	HOLD	<u>DRINK</u>	<u>DRINK</u>	HOLD / DRINK WITH A DECANT	DRINK	HOLD
Saint Aubin "En L'Ebaupin"	-	-	<u>DRINK</u> / HOLD	<u>DRINK</u>	<u>DRINK</u>	HOLD / DRINK WITH A DECANT	DRINK / HOLD	DRINK / HOLD
Santenay 1er Cru "Les Gravières" Rouge	-	-	-	-	-	-	DRINK	HOLD

ABOUT OUR LABELS



The extremely talented Louise Despont, and future art-world star, created the beautiful artwork for our front label. Using drafting tools, she creates intricate geometric drawings on antique ledger paper. Her works draw from a very diverse set of influences; hinduism, architecture, astronomy, and literature and have a beautiful, subtle symmetry to them. Using only very simple shapes, circles and triangles, she builds incredibly intricate, yet subtle motifs. Her work is very layered, in composition and in meaning.

This piece is her interpretation of our vision for Le Grappin. Harnessing the energies of the season, the vine and the individual *terroirs* to make wines of place and soul.

MIXED PACKS

2020 SAMPLER PACK

- 1 x 2020 Montagny Premier Cru "Les Treuffères" Blanc
- 1 x 2020 Savigny-lès-Beaune Blanc
- 1 x 2020 Saint Aubin "En L'Ebaupin" Blanc
- 1 x 2020 Beaune Premier Cru "Les Grèves" Blanc
- 1 x 2020 Savigny-lès-Beaune Rouge
- 1 x 2020 Beaune Premier Cru "Boucherottes" Rouge

2020 MIXED WHITES

- 1 x 2020 Montagny Premier Cru "Les Treuffères" Blanc
- 1 x 2020 Savigny-lès-Beaune Blanc
- 1 x 2020 Saint Aubin "En L'Ebaupin" Blanc
- 1 x 2020 Monthelie "Les Toisières" Blanc
- 1 x 2020 Meursault "Sous la Velle" Blanc
- 1 x 2020 Beaune Premier Cru "Les Grèves" Blanc

2020 MIXED REDS

- 3 x 2020 Savigny-lès-Beaune Rouge
- 3 x 2020 Beaune Premier Cru "Boucherottes" Rouge

PRE-RELEASE PRICES

	Price per 6-Pack TTC (inc TVA & Duty)
2020 Montagny Premier Cru "Les Treuffères" Blanc	€158
2020 Savigny-lès-Beaune Blanc	€199
2020 Saint Aubin "En L'Ebaupin" Blanc	€216
2020 Monthelie "Les Toisières" Blanc	€224
2020 Meursault "Sous la Velle" Blanc	€282
2020 Beaune Premier Cru "Les Grèves" Blanc	€282
2020 Savigny-lès-Beaune Rouge	€199
2020 Beaune Premier Cru "Boucherottes" Rouge	€282
2020 Sampler Pack	€223
2020 Mixed Whites	€227
2020 Mixed Reds	€240

HOW TO ORDER?

1. Email salut@legrappin.com with your order
2. Visit our [Online Order Form here](#)

Pre-Release Pricing, representing an approx 30% discount on pricing once the wines are released, is only valid until 31 January, 2022.

Wines will be available for collection from our winery or via delivery from Summer 2021.

Delivery is charged at cost via UPS wine shipping. A quote can be provided before purchasing by emailing us at salut@legrappin.com