

## VOSNE-ROMANÉE, CÔTE DE NUITS

Méo-Camuzet has been a prominent Burgundian winemaking family for 400 years, owning some of the best terroirs in the heart of the Côte d'Or. With more than thirty years of practice gained on the job, Jean-Nicolas Méo has developed his own style derived from his trainings with Henri Jayer. With a deep understanding of viticulture and winemaking achieved naturally, Jean-Nicolas harnesses mastery and precision in handling the prestigious plots left by his family and those developed on his own. Wines of exquisite texture, persistence and density that precisely represent the terroir in which they come from. It is then no surprise that Méo-Camuzet has reached such a lofty status amongst the company of an elite few.

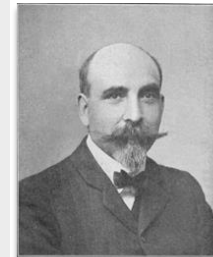


### Family History

The Méo family have devoted themselves to growing vines and making wine for more than four centuries. From the 19th century forward, the Méo children chose academics and theory as their chosen paths. For example, The great-grandfather of Jean-Nicolas was a primary-school teacher, his grandfather graduated from the École Nationale des Ponts et Chaussées (civil engineering) and his father, Jean Méo, was a graduate of the École Polytechnique and an engineer in the Corps des Mines. Jean was later elected a Member of the European Parliament and sat on the Council of Paris. Jean Méo's mother, Marcelle Lamarche-Confuron, originating from an old winegrowing family in Vosne (with already a small activity as négociants), that the Méo's came to reside in Vosne-Romanée. Jean Méo's grandmother was the first cousin of Étienne Camuzet (1867-1946) who was a winegrower in Vosne-Romanée, mayor of the village and also an MP for Côte d'Or from 1903 to 1932. In 1920, he had the opportunity to purchase the Château du Clos de Vougeot and a large portion of the vineyard, but instead of living there, he arranged for his tenant farmers to take it as a residence. In November 1944 he sold the Château. Not surprisingly, the château had suffered during the war and elected to pass it on to the Confrérie des Chevaliers du Tastevin. Following the death of Étienne Camuzet, his daughter, Maria Noiro, inherited the estate from her father and retained the tenant farmers. She had no children, however, and when she died, in 1959, she bequeathed the estate to her nephew, Jean Méo. Throughout that period, he relied on four tenant farmers, including the great winegrower, Henri Jayer, who was one of the first to control temperatures systematically during vinification, always bringing out the freshness and the fruit, thus making the nose and the texture of the wine more attractive. Jean Méo was to manage the estate from 1959 to 1984, after which he called upon his son, Jean-Nicolas, to oversee the Domaine's operations. In 1981, the Camuzet estate became Domaine Méo-Camuzet, and shortly thereafter the domaine would dramatically change course away from tenant farmers and into bottling small-production wines with cult-level interest from collectors and wine writers across the globe.

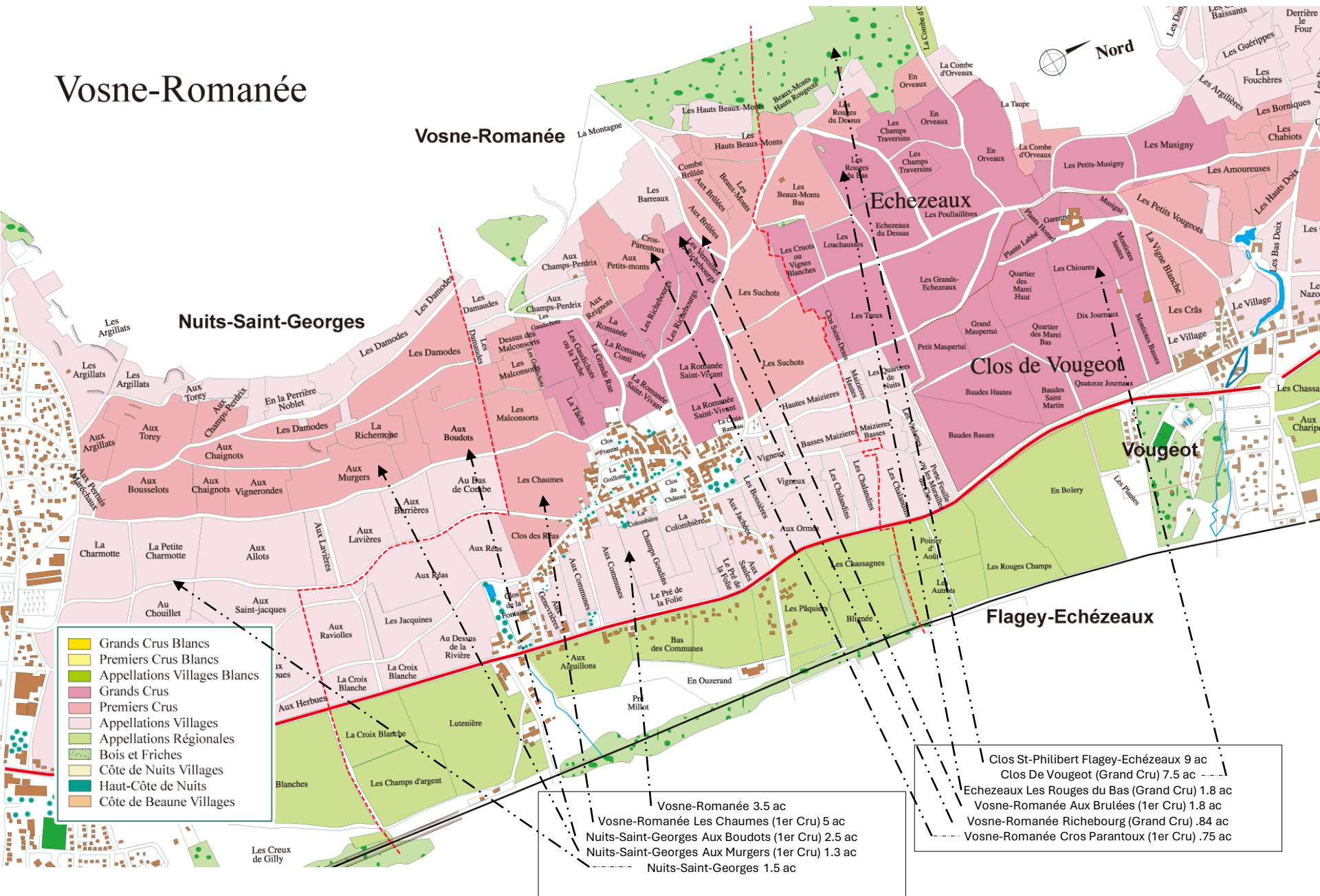
### Land Holdings

- Hautes Côte de Nuits Blanc Clos St. Philibert Monopole (9 acres)
- Nuits-Saint-Georges 1er Cru Aux Boudots (2.5 acres)
- Nuits-Saint-Georges 1er Cru Aux Murgers (1.3 acres)
- Nuits-Saint-Georges (1.5 acres)
- Vosne-Romanée (3.5 acres)
- Vosne-Romanée 1er Cru Les Chaumes (5 acres)
- Vosne-Romanée 1er Cru Cros Parantoux (.75 acres)
- Vosne-Romanée Aux Brulées 1er Cru (1.8 acres)
- Richebourg Grand Cru (.84)
- Clos de Vougeot Grand Cru (7.5 acres)
- Corton Clos Rognet Grand Cru (1.2 acres)
- Corton Les Perrières Grand Cru (1.5 acres)
- Corton La Vigne au Saint Grand Cru (.5 acres)
- Échezeaux Grand Cru (1.8 acres)
- Saint-Romain (1.2 acres)
- Saint-Aubin (.9 acres)
- Pommard (1 acre)



# Domaine Mio-Camuret

## Vosne-Romanée



## RICHEBOURG, GRAND CRU (Domain)

Richebourg is a king of a wine: the Colonnade of the Louvre, the Château of Versailles. You are impressed by its finesse, its length and its delicate sensations, endlessly changing. The fact that no element dominates the others enables you to appreciate all of its aromas, on the nose and on the palate. Force and subtlety in one wine. The estate possesses about three quarters of an acre in "les Verroilles" plus a tenth of an acre in "les Richebourg", just below "Cros Parantoux". The vines are oriented principally towards the east, and they are characterized by being planted in rows running north-south - a protection during hot years.



### Technical Information

**Farming:** Organic  
**Fermentation:** Spontaneous native yeast  
**Aging:** 20 mo. 75% new French  
**Filtration/Fining:** None  
**Production:** +/- 1,000 bottles

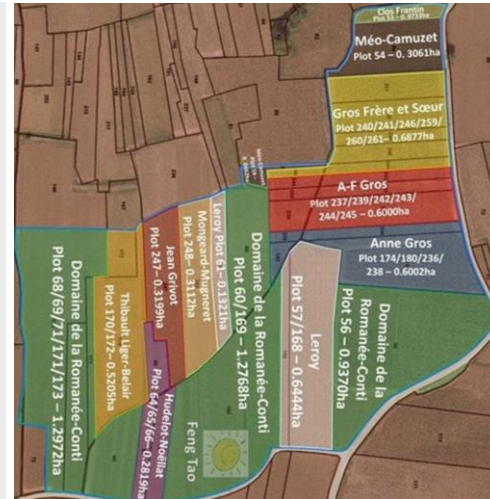
### The Vineyard

The prize wine of Méo-Camuzet must certainly be the Richebourg. The greatness of Richebourg is best viewed at peak aging. You can often find unique, fresh floral aromas and subtle layers of youth in a bottling some 15-years old. And like the name of this climat implies ("riche", meaning "richness and abundance" in French), it's arguably the terroir that gives the richest and fullest wines in the entire region of the Vosne-Romanée village. But patience is a virtue, it takes the wines at least ten years to begin showing their extraordinary charm, whether it's a great vintage or not, and almost all the Richebourg wines are able to age for at least twenty years. Méo-Camuzet has been long associated with this historical site dating back to the 1880's. Henri Jayer had begun tending the Méo family's vineyards shortly after the end of WWII. He replanted the blocks in the 1950s, and gradually bottled small amounts of Richebourg in his own name between 1959 and 1976. The 1978 vintage is the first in which Jayer bottles the entire production, a wine that would become his most famous. Relative to his last vintages, the 1985 and 1986 wines were lightly filtered prior to bottling, while 1988 was not. It was this 1988 vintage that revealed the heights that Henri could attain and establish a center point for Jean-Nicolas's innovative style. Jayer's lease on the Richebourg vineyard would expire in 1987, thereby handing the future of the plants to Domaine Méo-Camuzet, where Jean-Nicolas would take Richebourg to new heights.

### WINE SPECTATOR

#### 97 | Méo-Camuzet Richebourg 2017

A taut, defined version, featuring cherry, raspberry, sandalwood, vanilla and green olive aromas and flavors. This is compact and dense, with a lingering aftertaste of sandalwood and oak spice. The complexity and length indicate future potential. Best from 2022 through 2036. 12 cases imported.



## VOSNE-ROMANÉE 1ER CRU, AU CROS PARANTOUX (Domain)

Cros Parantoux is a fine example of a terroir revealed by a man: of a virtually uncultivated terroir, which nonetheless is well oriented towards the east, but difficult to work. Henri Jayer succeeded in obtaining quintessential Vosne-Romanée from it. The vineyard plot is sloping, stony, the soil is not deep, the situation is cool. The Jayer family still owns the largest part of the appellation, but we are happy to be able to work about three quarters of an acre of it. Our smallest cuvée but may be our most well-known.



### Technical Information

**Farming:** Organic  
**Fermentation:** Spontaneous native yeast  
**Aging:** 20 mo. 75% new French  
**Filtration/Fining:** None  
**Production:** +/- 1,000 bottles

### The Vineyard

The Au Cros Parantoux Premier Cru, which became a legend thanks to Henri Jayer, is very well located next to the very famous Richebourg Grand Cru, which slopes to the northeast and is on a more uphill location with a cooler climate. Méo-Camuzet is one of the only two estates that own vines in this cru, an unfortunately small area that is a little less than a third of the cru (0.2950 hectares). When phylloxera invaded in the early twentieth century, the site was uprooted and abandoned. But for some reason, Henri Jayer, who had planted artichokes on this land during the war years, was convinced that it held great and, as yet untapped, potential. In his own words, Cros Parantoux is a “ruthless” piece of land (the artichoke roots dug so deep down that it took him almost two years to remove them). So, if that weren’t enough already, the soil was riddled with large rocks that he had to blow up with dynamite in order to loosen the soil enough to drop in plants. Henri claims it took over 400 TNT detonations to conquer this feat. But all that hard work would eventually pay off. As Henri Jayer expected, the red wines of Cros-Parantoux show the finesse and complexity typical of its great neighbor, the Richebourg Grand Cru. As a result, it is fair to consider the Cros Parantoux as a “Grand Cru” among the Premier Crus. It truly is at, or in some vintages, arguably above eye level to Grand Cru quality. Well-rounded wines rich in fruit aromas, a compelling sensation of sweetness, fine tannins, and harmonious acidity that expresses the ruggedness of this spot remarkably well.

### WINE SPECTATOR

#### 99 | Méo-Camuzet Vosne-Romanée Au Cros Parantoux 1990

A tremendous wine for this price. Amazingly ripe, complex and elegant, with tiers of black cherry, currant, raspberry and spice aromas and flavors. Shows tremendous balance between elegance and concentration, suppleness and structure, intensity and finesse. Picks up toasted oak notes and fine tannins on the finish. 100 cases made.



## CLOS DE VOUGEOT, GRAND CRU (Domain)

Étienne Camuzet (1867-1946) was a winegrower in Vosne-Romanée, mayor of the village, and an MP for Côte d'Or from 1903 to 1932. In 1920, he had the opportunity to purchase the Château du Clos de Vougeot and many of the vines. In November 1944, after WWII, he offered the Château to the Confrérie des Chevaliers du Tastevin at minimal expense so they could care for, and revitalise the historic structure for the future. As for the vines, the 50 acres at the top of the Clos were for sale and Étienne enlisted the help of his fellow winegrowers from Vosne-Romanée to acquire them. He would keep 7.5 acres himself, plots considered to be of the highest quality.

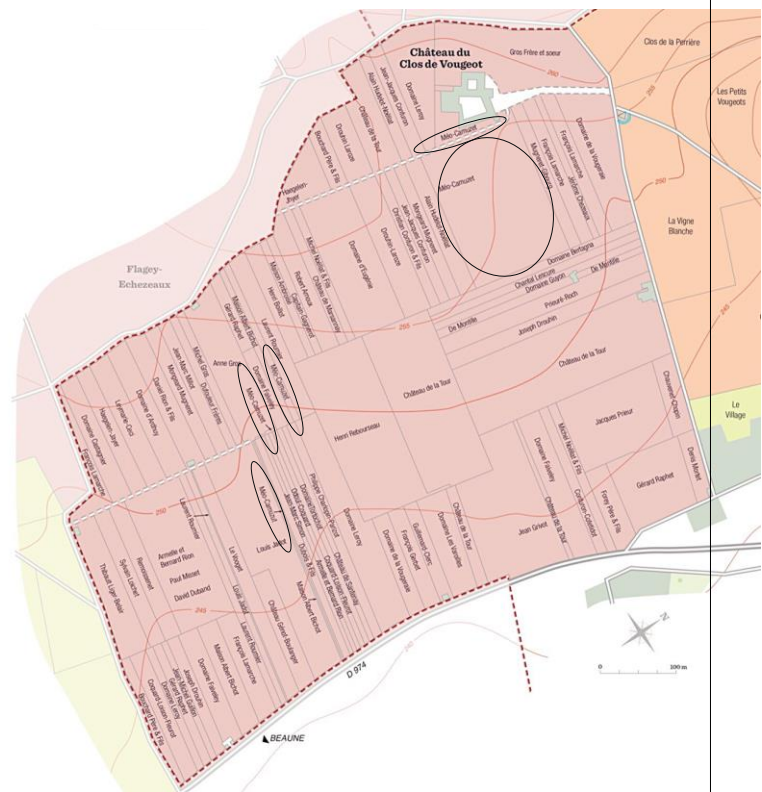


### Technical Information

**Farming:** Organic  
**Fermentation:** Spontaneous native yeast  
**Aging:** 20 mo. 75% new French  
**Filtration/Fining:** None  
**Production:** +/- 1,000 bottles

### The Vineyard

At the center of the Cote de Nuit region of Burgundy stands the large winery of Clos de Vougeot. In medieval times, the facilities housed in the wooden barn allowed wine production on an industrial scale. The medieval building contains four wooden grape presses and several enormous, historic storage vats. The cellars, with their high, vaulted ceilings, can accommodate up to 2000 casks of wine. Perhaps the most famous of all the Burgundy clos, it is also the largest single vineyard entitled to a Grand Cru designation, comprising 50.6 hectares. The Clos takes its name from the Vouge stream that separates the village of Vougeot from the vineyards of Chambolle-Musigny. The Clos has a long and rich history linked to the Cistercian monks of the nearby Abbey of Citeaux. Created by land purchased or donated, a wall was built around the vineyards in 1336 and has remained ever since. From the middle ages until the French Revolution, the Clos de Vougeot was considered as the monks' most treasured site. The terroirs each have their own special characteristics, with each area of soil being slightly different to the one next to it. The top end of the slopes has a terroir of coarse-grained, gravelly soil over a limestone base. The middle section has brown, clay soils, which lay over broken limestone. The bottom of the vineyard is of marl, rich clay and alluvium over rocks from the Jurassic era.



### DECANTER

#### 96 | Méo-Camuzet Clos de Vougeot

These grapes are blended with a parcel in Grand Maupertuis to produce what must surely be among the most majestic wines of the Clos de Vougeot.

## GRAND CRU, CORTON (Domain)

The wines of Corton are prestigious, historical and complicated. From the wines produced during the Emperor Charlemagne's reign all the way up to the last harvest, the wines from this place precede its reputation. The *Perrières* block (a) is one and a half acres in size, situated just north of the village of Aloxe with deep, rocky soils and an easterly position. *Clos Rognet* (b) is perhaps the prettiest vineyard of the estate: oriented directly east, in the northern part of the appellation in Ladoix-Serrigny and surrounded by old walls from long ago. One of the few red Cortons facing due south, *La Vigne au Saint* plot (c) is a small one (half an acre), with a distinct slope and possessing a lot limestone pebbles and stones and a stunning view of the city of Beaune.

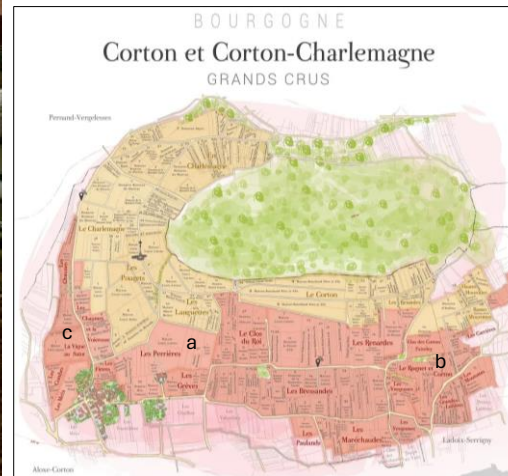


### Technical Information

**Farming:** Organic  
**Fermentation:** Spontaneous native yeast  
**Aging:** 19 mo. 75% new French  
**Filtration/Fining:** None



*"In our cellars, Corton represents silkiness, smoothness and authority. Its vines produce a robust wine with astonishing ageing capacity. It is always very mature and therefore offers us sweet aromas and a well-rounded texture; its structure is sometimes pronounced in the finish. Even if this wine may appear to be generous, it nevertheless commands respect."*  
Jean-Nicolas Méo



### WINE ADVOCATE

#### 95 | Méo-Camuzet Corton Les Perrières 2020

One of the highlights of the range this year is the 2020 Corton Grand Cru Les Perrières, a vibrant, mineral wine evocative of wild berries, forest floor, rich spices and rose petals. Medium to full-bodied, concentrated and vibrant, with beautifully refined tannins and a long, penetrating finish, it's well worth seeking out.

## HAUTES CÔTE DE NUITS (Flagey-Echézeaux), CLOS ST-PHILIBERT (Domain)

The Clos St Philibert is a 3.5 hectare vineyard within the boundary of Flagey-Echézeaux. At an elevation of just under 1,300 feet and sitting some 400 feet higher than the Vosne vineyards that it looks down on, it is classed as a Hautes-Côtes de Nuits. Follow the narrow track up the hill past the Vosne-Romanée vineyards of Les Beaux Monts and finally Les Rouges and you run out of vineyard. The track becomes rougher and turns left, up and into the woods. Perhaps a hundred yards through the woods the trees stop at a gently sloping clearing – planted to vine – this is the Clos Saint-Philibert.



### Technical Information

**Farming:** Organic  
**Fermentation:** Spontaneous native yeast  
**Aging:** 15 mo. 35% new French  
**Filtration/Fining:** None



### The Vineyard

The current site was planted in three stages between 1990 and 1992. Certainly, there were traces of old vines when the domaine decided to plant, but whether they were abandoned after phylloxera, or as late as after the 1st World War is not known. Planting was hard work as the soil was quite shallow and very rocky – so much so that in many places the rocks had to be painstakingly broken up to make planting possible.

For a number of reasons Jean-Nicolas Méo decided that the Clos St Philibert should be a white wine vineyard, amongst his deliberations were; given the elevation, and despite being within Flagey-Echézeaux the wine would be classed as Haute-Côtes de Nuits. At this elevation he thought it might be tough to achieve sufficient ripeness with pinot noir, but chardonnay would be able to stay on the vine longer as it can tolerate a little rot.



### ARTISAN WINE & SPIRITS

“This historic Vosne-Romanée estate has a prestigious array of premier cru and grand cru holdings to its name, making its Hautes-Côtes de Nuits parcel stand apart as the humble outlier. A 3.5 hectare vineyard within the boundary of Flagey-Echézeaux sitting at altitude directly above the grand cru Échezeaux, the Clos Saint Philibert is just a stone’s throw from some of the most prestigious terroir in all of Burgundy.”

## MÉO-CAMUZET FRÈRE & SOEURS

It's very difficult to expand in Burgundy, land is scarce and very expensive, so Jean-Nicolas arranged a négoce company in the early 2000s that would allow him to explore and innovate without competing with the domaine. "Méo-Camuzet frère et soeurs" would symbolize the family partnership and the range was to be oriented towards more accessible wines while allowing the domaine to pursue the prestigious climats it was well known for. The principle is to buy the grapes, to ensure a unity of methods, and therefore style with the estate's wines, right from the harvest. It also favors long-term relationships with suppliers, to gain experience of each climat in hopes of creating a successful négociant business that top growers would admire. Méo-Camuzet Frères et Soeurs is a brand designed with purpose; beautiful wines that are more accessible.



### Négociant

- Corton-Charlemagne Grand Cru
- Chambolle-Musigny
- Chambolle-Musigny Les Cras 1er Cru
- Chambolle-Musigny Les Feusselottes 1er Cru
- Fixin
- Fixin Clos du Chapitre 1er Cru
- Morey-Saint-Denis
- Ladoix
- Gevrey-Chambertin
- Saint-Aubin
- Vosne-Romanee Les Beaux Mont 1er Cru
- Marsannay
- Nuits-Saint-Georges Aux Argillat 1er Cru
- Nuits-Saint-Georges Les Perrières

### WINE SPECTATOR

96 | Méo-Camuzet Frère & Soeurs Nuits-St.-Georges Les Perrières 2016

Juicy black cherry and blackberry fruit takes on darker tones of iron, meat, black pepper and spice in this muscular red, which is balanced in an oversize way, with hints of mint and violet shining through as this fans out on the kaleidoscopic finish. Best from 2023 through 2042. 1,215 cases made, 120 cases imported.



### Technical Information

**Farming:** Organic  
**Fermentation:** Spontaneous native yeast  
**Aging:** 15 mo. 50% new French  
**Filtration/Fining:** None  
**Production:** +/-1,200 cases