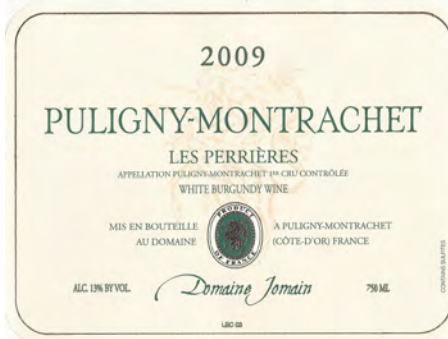


DOMAINE JOMAIN

PULIGNY-MONTRACHET, CÔTE DE BEAUNE



A true family enterprise, brothers Philippe and Christophe Jomain, along with sister Catherine, launched this Chardonnay focused Côte de Beaune domaine in 1992 with vines inherited from their father, Marc, with precious parcels in three of Puligny's premier crus and almost an acre of hallowed ground in the Grand Cru Bâtard-Montrachet, Domaine Jomain consistently produces a line of classically elegant white Burgundies.

The Jomains tend all of their vineyards meticulously by hand with careful eco-sound practices, including bio-alternative vine and soil treatments in lieu of chemicals whenever possible. Harvest is of course, also manual. From vineyard to the cellar, gentle handling of their Chardonnay fruit is of paramount importance. In the cellar, Christophe takes every measure to ensure that the individual character of each terroir is fully expressed by avoiding manipulative technological tricks and excessive use of new oak. The Jomains do like the texture-enhancing effects of extended lees contact with bâtonnage (stirring), but never use more than 25% new barrels during the élevage of their wines.

DOMAINE FACTS

VINES & WINES:	22 acres total in several parcels in and around Puligny-Montrachet Bâtard-Montrachet Grand Cru: 0.8 acre (planted in 1950) Puligny-Montrachet 1er Cru Les Pucelles: 1.06 acres (planted in 1968) Puligny-Montrachet 1er Cru Les Perrières: 1.55 acres (planted in 1976) Puligny-Montrachet 1er Cru Les Combettes: 1 acre (planted in 1982) Puligny-Montrachet Village: 4.9 acres (planted in 1970) Bourgogne Blanc (Chardonnay): 2.5 acres (planted in 1981) Also 5 acres Bourgogne-Aligoté and parcels in Saint-Aubin and Auxey-Duresses All vineyards sustainably farmed (lutte raisonnée)
SOILS:	Various types and depths of limestone interbedded with marl (clay) Note: Marl loosely defined as calcium carbonate containing variable amount of clay.
HARVEST:	Manual harvest using small bins with strict selection in vineyard
YIELDS:	35 hectoliters/hectare on average for Grand Cru Bâtard 40 hectoliters/hectare on average for Puligny-Montrachet 1er Crus 45 hectoliters/hectare on average for Puligny-Montrachet Village
VINIFICATION & ELEVAGE:	Pneumatic press. Wines then moved to individually determined combination of new, second and third-year barrels. Never more than 25% new oak used. Extensive bâtonnage of lees during period of malo-lactic to enhance texture. Racked, fined and returned to barrel in Spring after harvest and bottled with minimal or no filtration in September.
ANNUAL PRODUCTION:	36,000 bottles / 3,000 cases

