



Domaine Ponsot

THE HISTORY

In 1872, William Ponsot purchased a wine estate in Morey-Saint-Denis and set-up his home there. His major parcels of land at that time were the Clos des Monts-Luisants and Clos de la Roche. His nephew and godson, Hippolyte Ponsot, took over the domaine in 1920 after completing his career as a diplomat. In 1932, he started bottling his entire harvest at the domaine, which was a rarity in that time. Throughout the 1940s, his son Jean-Marie farmed the vineyards and made wine in collaboration with him. He took over when Hippolyte retired in 1957. Laurent Ponsot started working with his father Jean-Marie on the family estate in 1981 and became its manager together with his sister Rose-Marie Ponsot. He set up a new sales system, diversified the sale of all bottled production, and made wines with an emphasis on total authenticity. In 1997, the siblings took over the management of the estate. Laurent was responsible for the day-to-day running of the domaine until he stepped down in 2017 to concentrate on personal ventures. Today, Rose-Marie is the sole director of the company, seconded by Alexandre Abel.

THE VITICULTURE

Unfettered by the latest fashions, Domaine Ponsot has always sought to express the richness of Burgundy terroir through natural cultivation practices. Human intervention is limited and only applied to the help that the vine needs. The family's long tradition of letting nature do most of the work means that today the condition of the vineyards is particularly good. Every intervention is dictated by circumstance, in which both common sense and the most natural products possible are the order of the day.



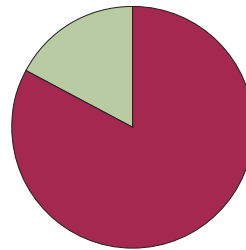
Rose-Marie Ponsot

THE WINEMAKING

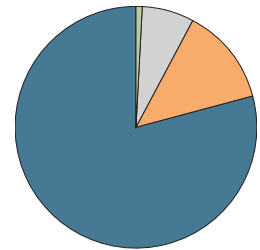
The grapes are hand-picked into wicker baskets and then transferred into small crates, ensuring that the grapes are not compacted and arrive intact for pressing. If sorting is necessary, it is carried out directly in the vineyard manually before the harvest. It can be very drastic if the harvest has been damaged. Harvest generally begins when phenolic ripeness is perfect.

The wines are aged in used oak barrels (never new) for two years. They are generally racked once, if possible a long time after the second fermentation is finished. The wines are neither fined nor filtered and very little sulfur is used. A blend is made from each cuvée before bottling, and since the 2010 vintage, the wines have been bottled on a new ultra-modern unit, custom-built for Domaine Ponsot.

THE WINES



Red Wine 83 %
White Wine 17 %



Grand Cru 79 %
Premier Cru 13 %
Village 7 %
Regional 1 %



Vineyard in Morey-Saint-Denis

