







## MOUTHWATERING

A few years ago my grandfather was having dinner with his three daughters and during the meal he started to choke quite seriously,



Something wasn't going down, or the trachea was blocked, we couldn't tell which, but it went on and on ...

Breathal



My mother and aunts started to panic when their father started to turn blue, gasping for air.



they decide to lie him down and try and get him to drink a glass of water, but he didn't let them, stubborn!



They were insisting, then suddenly in one brisk move SCHBLINK!

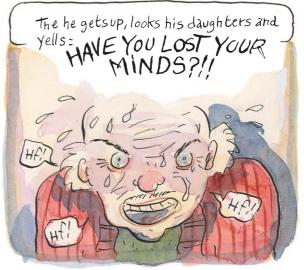


He threw the glass of water against the wall! He managed to get air and tried to say something...



They held his hand, caressed his face and slowly but surely my grandfather got better





I NEARLY CROAKED AND YOU OFFERD ME WATER!!



NEXT TIME REMEMBER THAT
I WANT TO DIE WITH WINE
IN MY MOUTH!!! IS THAT
UNDERSTAND?!!



Come on girls bring out the cheese.

When my mother told me the story she added:





Thust a small example of the complexity in a (small) Burgundian village! Savigny. les-Beaune (pop. 1400) has about 750 acres of Pinot Noir (about 320 acres of that are 1er Gru) and 100 acres of Pinot Blanc and Chardonnay (about 30 acres of that are 1er Cru).

List of the "climats" considered as 1er Cru:

Aux Clous

Aux Fourneaux

Aux Gravains

Aux Gueltes

Aux Serpentières

Basses Vergelesses

Bataillère

Champ Gevrey

La Dominode

Les Charnières

Les Hauts-Javrous

Les Lavieres

Les Marconnets

Les Narbantons

Les Peuillets

Les Rouvrettes

Les Talmettes

Les Vergelesses

Petits Godeaux

Kedrescul



You're forgotten les Hauts Marconnets

and Les Jarrons!

And of course no sign, nothing indicating these parcels, you need a map and to count rows to find them! I don't know them all. My parent's adress, for example is, Les Saucours, towards Les Redrescut. Easy to remember!

Aux Champs Chardons Aux Champs des prunièrs

Aux Fourches

Aux Grands Liards

Aux Petets Liards

Aux Pointes

Dessus de Montchenevoy

Dessus les Gollardes

Ez Connardises Grands Picotins

Guettates

Le Village

Les Bas Liards

Les Bowigeots Les Godeaux

Les Gollardes

Les Goudelettes

Les Petits Picotins

Les Peuillets

Les Pimentiers

Les Planchots de la Champagne

Les Planchots du Nord

Les Prevaux

Les Ratausses

Les Saucours, Les Vermots

Moutier Amet et Roichottes

And that's that!

And Les

Boutières?

TheresLe

Dessus Les

Vermots?





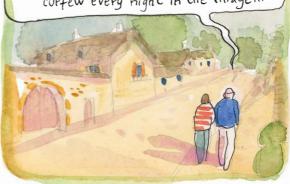


My grandfather's memories of the war are totally hostile and irreparable.



When he brings them up he early goes from laughter to tears.

During the Occupation there was a curfew every night in the village...



With 4 to 6 German soldiers at a time making rounds in the streets until dawn,



We would hide out and then meet up secretly in the cellars and hang out together sometimes even with some girls.



We usually ran out of supplies so we'd sneak back out and search for the bottles that we had hidden around the town.



The street lights were out and we hugged the walls keeping to the shadows, snickering like donkeys.



We tried to work out the shedule for the rounds but since we were drinking, we usually got it wrong so we'd listen for the sound of their boots in the streets...



Scared yet giggling we'd watch them go by, drunk on wine and feat. We foolishly risked out lives for a few more hours of fun.



We never got caught, they were horrible yet good times as the same time. We were 20 ... and had an incredible need to do stupid things and laught



It was over therein

No, the big shock came, like it did to everyone else, in leaving Berlin as our truck passed the lines of people who had



All those walking skeletons in pyjamas falling to their knees as we passed in I couldn't tell if they wanted to thank us, plead to us or curse us or if they were cheering us on in silence ...



## Living Proof



For my grandfather, like for all the experts, 1329 was the year of years of 20th century! While the stock market in New York was imploding the grape harvest in Burgundy was booming thanks to the excellent weather. The fruit was rich in sugar without any maladies what so ever. Cherry in the bottle, it was the year my grandfather's little brother was born. So they invested, they saved bottles, lots of them, for as long as possible...



But to keep a wine a releally long time, you d'ont just le ave it in a closet.



First you need a good cellar.

Not todry not too humid. With temperature variations around 12°C(54°F), okay let's Say betweeh 8°C and 15°C (46° F and 53°F)...

That was the problem with the first electric apartement cellars, the temperature was find at 12°C ad vitam...



Gotit,
gotitus

inept!

How could you expect the wine to age correctly?

It won't move a bit!

WINE, Fred It's ALIVE! They eventually figured that out (it took 15 years),

These days the temperatures vary, it's better but not the greatest...



A cellar is

not a tomb,

God you have to be dumb...

Because a withe is raised!

And my brother and I pampered the 1923.

For 60 years!