

Yann Durieux

RECRUE DES SENS

Yann Durieux - Recrue des Sens
Villers-la-Faye, Bourgogne

Quelquechose de coeur...

Yann Durieux is an exceptionally talented young winemaker who is making his mark in Burgundy. The fourth generation of a family of winemakers from Nuits-Saint-Georges, he vinified his first vintage solo aged 13, and later worked at Domaine Prieuré-Roch for 10 years. Sharing his winemaking philosophy and deep love of terroir, Yann sees Henry-Frédéric Roch as something of a father figure; Henry-Frédéric encouraged him to vinify his early vintages, 2008 and 2009, in the Prieuré Roch cellars.

Since 2010 Yann has been producing his own wines for sale. In the Hautes-Côtes de Nuits where Domaine de la Romanée-Conti is his neighbour, he owns parcels of vines and works with plots en fermage in magical terroir.

Yann has a deep understanding and love for this land, having followed in the footsteps of his great-grandfather, grandfather and father to make wine here. He is a perfectionist, and evangelical about working in harmony with nature, and his wines are stunning for their purity, delicacy, freshness and elegance. In short, he is the future of Burgundy.



THE PHILOSOPHY OF *RÉCRUE DES SENS*

The name "*RÉCRUE DES SENS*" comes from Yann's wish that we engage our senses deeply when we drink his wines. The acronym RDS is also Yann's nod to his revolutionary manifesto of winemaking: it stands for résiste; désobéir; sans soumettre.

Yann works 15 hectares of vineyards comprising Pinot Noir, Aligoté, and Chardonnay, mostly around Villers-La-Faye, near Nuits-Saint-Georges. He is no ordinary wine producer; his ethos is to make 'true wines' and in doing so he is happy to leave convention behind.

He is first and foremost a man who looks after nature and continually searches for ways to develop viticulture in balance with the eco-system. He works his vines to the most exacting standards of quality, using no chemicals whatsoever. Yields are ultra-low and can be as little as 8hl/ha sometimes, not because of green harvest, but simply because the terroir here is so extreme and the soils so poor.

There is a saying, "If you want to find good vines, look for the church"; monks and nuns took the best land to produce their wine. Yann's flagship vineyard - les Dames Huguettes - is to be found at the Abbaye St Vivant, the oldest church in Burgundy. This is a stunningly beautiful and well-exposed vineyard, without a doubt one of the best terroirs in the Hautes-Côtes, of Nuits-Saint-Georges 1er Cru quality. Situated at 500 metres on a limestone plateau, its soil is just 10-20 cm deep - in some places there is no topsoil at all - and the vines' roots burrow deep into the bedrock. It was Yann's grandfather who delineated this vineyard and it was here that Yann grew up. This is a very special location: the siting of these vines on a high, limestone ridge echos the topography of the Côte d'Or; Yann says being there makes his heart skip a beat.

Yann trains his vines high, in canopies like bridges ("ponts") so that the energy remains in the plant and sap is not lost to pruning; the leaves atrophy naturally. These "ponts" are a visual representation of Yann's determination to work outside the appellation, using traditional, ancient methods to bring his vineyards alive, and create energetic, vital wines.

The grapes are picked by hand and whole cluster pressed, then fermentation is carried out only with natural yeasts, with no chaptalisation, and no additives, save for a tiny amount of sulphur at bottling. Yann does not rack during élevage, so that the lees can nourish the wine, and protect it against oxidation. He practises foot treading of the grapes to be constantly in touch with the progressions in the winemaking process. Yann's philosophy can be summed up as a deep, unerring respect for the entire natural process of winemaking





THE HISTORY OF *RECRUE DES SENS*

Yann's great-grandfather and grandfather had had no training in growing vines or making wine, simply learning from the knowledge that was passed down through the family. His father had learned to use chemicals at wine school but Yann grew up wondering why, if you couldn't handle such things with your hands, you would put them into the soil.

Yann worked on his family domaine from his first vintage at the age of 13; at 19 he did a stage at Domaine des Vignes du Maynes. While there, he learned about the use of sulphur and biodynamic practices, which he said opened his eyes. At this point he wanted to make his own wine.

After travelling through Europe, experiencing different wine regions and their ancient wine-making methods, Yann returned to Burgundy to work for Henri-Frederic Roch, a man who shared his winegrowing philosophy. In 2007, Yann established his own domaine, Recrue des Sens. He continued to work with Domaine Prieuré Roch for some years, and initially vinified his own wines in their winery, until 2013 when he was able to purchase a house with its own cuverie. Little by little, Yann has built up his domaine, buying special plots of interest that excite him.

Yann is now rebuying the lost vineyards of his grandfather, after the family domaine was split up and put under contract. He is slowly but surely regaining these family plots in excellent terroir; this is the land of his ancestors.



Yann Durieux

PERSONAL NOTES:

“The vines are cultivated organically and biodynamically. The Domaine does not practice foliage cutting; instead, all the vines are braided into bridges to manage the canopy. I want to limit and finally stop the use of copper in the vines. It is for this reason that the Domaine uses herbal remedies to support the health of the vines. Certain years it is mostly possible, others like 2016 the weather doesn't allow it. I hope that my observations and research will eventually give the solutions.

I have made investment in farming equipment, such as lighter tractors, which means we are able to intervene at any moment in the vines, but with minimum impact upon soils. This balance and reinforcement of the vines allows me to work more gently in the cellar. Cuvées like Morey-Saint-Denis and Gevrey-Chambertin are negocié grapes, but farmed to the specifications of the Domaine. Where necessary we carry out the work ourselves. We are going to cease production on these cuvées soon, because I am moving towards being 100% Domaine. However it is not easy to acquire large parcels on the Côte.

The Domaine's wines are, without fail and always, made without any additives: chaptalisation, added sulphur and other practices offensive to good taste are proscribed at the Domaine. It is because of this that our wines are strongly affected by vintage variation.”

-- YANN DURIEUX, Villers-la-Faye, June 2016

WHITE WINES



White Pinot Why not

Situated in the Hautes-Côtes de Nuits, made from a few rows of Pinot Blanc on the edge of the forest, which makes these grapes the favourite snack of local deer. This explains why only one barrel is made of this wine, and not every year. Elevage: 24 months in barrel.

Manon

Chardonnay situated underneath l'Abbaye de la Saint Vivant at the peak of the Hautes-Côtes de Nuits. Named for Yann's daughter. Elevage: 24 months in barrel.

LOVE AND PIF

Love and Pif

Fresh and rich Aligoté, from vines in the Hautes-Côtes de Nuits, sited under the ancient l'Abbaye de la Saint Vivant. Bottled raw: unfinned and unfiltered, to preserve its freshness. Elevage in vat.

Les Ponts Blancs

Aligoté from vines in the Hautes-Côtes de Nuits, sited under l'Abbaye de la Saint Vivant. The same cépage as Love and Pif, but with three weeks' skin contact during elevage.

DH Blanc - Les Dames Huguettes Blanc

Chardonnay vines situated at 500 metres, from Nuits-Saint-Georges 1er cru vines, on a limestone plateau. The soil is just 10-20 cm deep - in some places there is no topsoil at all - and the vines' roots burrow deep into the bedrock. Elevage: 24 months in barrel. It was Yann's grandfather who delineated this vineyard and Yann grew up around this vineyard.



ORANGE WINES



Les Ponts Blancs

A bit of Italy in Burgundy... Aligoté grapes normally destined for Love and Pif, but vinified in the same way as Yann's reds. Elevage in tank.

Les Grands Ponts Blancs

Very tiny parcel of Aligoté situated above Les Grands Ponts, vinified in the same way as Les Ponts Blancs. Elevage in tank.

Les Beurots

A few rows of Pinot Gris in the vineyard of Manon vinified with maceration. Quelques rangs de Pinot Gris dans la vigne de Manon - en macération. Very tiny production of just half a barrel per year. Elevage in tank.

RED WINES



Les Ponts

From mixed Chardonnay and Pinot Noir vines not far from Grands Ponts, on the frontier between the Hautes-Côtes de Nuits and the Hautes-Côtes de Beaune. This is a beautiful terroir, which offers a fruit-driven, fresh cuvée. Elevage: in vat.

Les 1er Ponts

Aromatically this wine sits between Les Grands Ponts and Les Ponts. The vines from which Les 1er Ponts is made are situated on the hillside of l'Abbaye de la Saint Vivant. This is elegant Pinot Noir. Elevage: 24 months in vat.

Black Pinot

The same wine as 1er Ponts, but elevage purely in tank, no oak influence.

Tête de Ponts

Made from a parcel of grapes originally destined for Premiers Ponts, but vinified in new oak barrel, since all barrels are new once upon a time... Yann did not wish the new oak portion to be blended into Premiers Ponts and so created Tete de Ponts to allow this experiment

Les Grands Ponts

A tiny parcel located on a small hillside, parallel to the Côte, producing around two barrels a year. A richer and deeper Pinot Noir, it earns its title "Grand". Elevage: 24 months in barrel.

RED WINES



DH Rouge - Les Dames Huguettes Rouge

Pinot Noir, sited 500m from Nuits-Saint-Georges 1er Cru vineyards, on a limestone plateau. The soil is just 10-20 cm deep - in some places there is no topsoil at all - and the vines' roots burrow deep into the bedrock. This vineyard is the flagship of the Domaine and the parcel that inspired Yann to be a winemaker. It was Yann's grandfather who delineated this vineyard and Yann grew up around this vineyard. Elevage: 24 months in barrel.

Jeannot

The tete-de-cuvée of Les Dames Huguettes, made with only the best grapes from the oldest vines, which give enormous perfume and complexity. This is the quintessence of his family's Domaine and made in honour of Yann's grandfather who pioneered the original plantings in this terroir. Elevage: 24 months in barrel

GC - Gevrey Chambertin

Grapes which Yann buys from a trusted grower, which were very difficult to find, given Yann's committed adherence to natural viticulture. This is a wine of incredible finesse and power and one of the stars of his range. Elevage: 24 months in barrel.

BT - Les Boutières

From vines in Savigny-Les-Beaune grown in incredibly deep soils, which give this wine enormous depth and power. Because of the terroir the vines produce very few grapes, meaning this is a wine of fabulous concentration and extreme rarity. Elevage: 24 months in barrel.

Picolnax

A blend of the press wines of all the Domaine reds. This cuvée was created in 2013 when fiscal demands meant Yann had to sell all the other wines, against his better instincts. It has turned out to be a triumph!