



**Sunday 13 September 2009**  
**Day Six**

### *A day of rest*

A welcome break today for the valiant harvesters who will profit from the fine weather to catch their breath, massage their aches and pains, dress their cuts and enjoy a well-earned day of Sunday rest.



Activity was a little slower in the winery but real nonetheless with a small team of just three people busying themselves with cleaning and checking the density in the vats. A high-pressure hose blasts away any dirt with a very dilute foam of oxygenated water that smells truly clean when one enters. It's a natural way to clean out all the winery's nooks and crannies, ensuring no bacteria or germs can multiply before fermentation begins in the not-too-distant future. After five days in the vat the yeasts, which given the fine weather this year should be abundant and particularly active, will soon get the upper hand over the cold which has contained them until now and will start attacking the sugars. This is the beginning of the alcoholic fermentation which Pierre will be encouraging from the beginning of next week.

This morning, a team of three young musketeers fell in behind Pierre. **Florent** is in his first year of a DNO national diploma in oenology at Dijon and comes to us from his family's organic estate in the Mâconnais. **Isabelle** is studying viticulture and oenology in Mâcon but used to be a ballet dancer and sports teacher. She gave it all up in exchange for a life of wine and biodynamic cultivation in particular and although petite, she's extremely willing. They were joined by Jean-Luc, head of the cleaning duty.

Today, the Domaine welcomed some visitors from northern France who seemed to enjoy a *dégustation* in the cellar. Our dynamic and smiling Sylvie was also on deck!

Things were pretty much kept in the family today. Pierre had invited his sister Elise, who is a musician at the Conservatoire in Lyons, and his young wife Patricia to lend a helping hand with the **manual sorting of the Musigny**. From 7.30am until 1pm, these two patient women destalked these *grand cru* berries one-by-one. This special treatment is the first proof of the exceptional nature of this *cuvée*. But this year, for the first time in the history of our Musigny, part of the harvest will be vinified partially destalked. Mostly, it will be the very smallest, most tightly-packed bunches with a lot of *millerandage* that will remain intact because even with the slimmest fingers, it is a shame to risk squashing the berries whilst detaching them from the stalk. Some of the fruits are just the size of plump blackcurrants – little gems they are!



Fortunately, Sunday is a day for *croissants*, a little comfort and a short rest. The winery doors closed at 1pm and 55 crates of Musigny will spend the night inside waiting for tomorrow's fairy fingers.