



AYMÉ VADIM

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### From Molecular Biology to Micro-Négociant: Vadim's Singular Journey into Fine Wine

Aime Vadim is not your typical vigneron. Holding a PhD in molecular biology, he now crafts some of the most terroir-expressive Grand Cru wines in Burgundy as a dedicated micro-négociant, producing just around 2,500 bottles per year.

Born in Belarus to a family of scientists and doctors, Vadim seemed destined for academia. He followed that path for many years, earning his Master's in biology and completing his doctoral thesis at the renowned Engelhardt Institute of Molecular Biology in Moscow—interestingly, focusing on the genetic engineering of *Saccharomyces cerevisiae* (yes, the same yeast we use in winemaking). He continued postdoctoral research at institutions such as the Max Planck Institute, the European Molecular Biology Laboratory, and Harvard Medical School.

It was at Harvard that a chance encounter with Emile Peynaud's *The Taste of Wine* changed everything. That book planted a seed, and it wasn't long before his scientific curiosity turned toward the world of wine.

After relocating to Germany for work, Vadim began frequenting tasting events across France, especially in Alsace. Drawn deeper into the wine world, he eventually made the leap in 2010—moving to Beaune to study wine formally.

In Beaune, he earned his sommelier certification and began working at respected restaurants, where he met numerous local producers and enthusiastically joined them in the vineyards and during harvests. Year by year, his passion shifted from tasting to making, and he began crafting his own small batches of wine during harvest seasons, experimenting and learning.

In 2015, he launched a wine distribution company focusing on Burgundy and Southwest France, and in 2017 he entered the Institut Universitaire de la Vigne et du Vin to acquire hands-on winemaking expertise. In 2022, Vadim and his partner—whom he met during his restaurant days—opened a boutique in Beaune.

Vadim officially started his winemaking in 2015, sourcing grapes directly from organic growers. He visits each site personally, carefully selecting small, low-yield plots with exceptional quality. (Ask him which vineyards he uses, and you'll likely get a grin and a polite "That's classified—Burgundy land is gold these days!")

Though a newcomer to the négociant scene, Vadim's scientific background and passionate dedication have won the trust of many top-tier growers.

His winemaking philosophy centers around purity and patience: meticulous double sorting of grapes, minimal destemming, spontaneous fermentation with native yeasts, no fining or filtration, and very limited SO<sub>2</sub> (added only twice, in spring and at bottling). Aging takes place over 24 months or more, with as little intervention as possible. Following his belief in the scientific harmony behind biodynamics, bottling is done in accordance with lunar cycles.

Vadim's background in microbiology gives him a unique edge—allowing him to embrace the unpredictability of natural winemaking while applying precision and control where it counts. The result? Wines that capture the soul of their terroir with clarity and confidence.

## Corton-Charlemagne Grand Cru Lot #1 [2017, 750 ml]

### コルトン・シャルルマーニュ Lot#1



|                      |              |
|----------------------|--------------|
| PRODUCT ID :         | IFRBR1060675 |
| Year :               | 2017         |
| Kind of Wine :       | Still        |
| Color of Wine :      | White        |
| Style :              | Dry          |
| Type of Grape :      | Chardonnay   |
| Volume :             | 750 ml       |
| Alcohol Percentage : | 13%          |
| Total Sulfites :     | 46 mg/L      |

Sales Price (w/tax)

¥88,000

This series is divided into lots numbered #1 through #6 according to the different aging barrels used. Lower numbers correspond to barrels made from wood with lower density, which impart stronger nuances of oak aroma. Conversely, higher-density wood reduces the wine's penetration into the barrel, limiting contact with the oak aroma and allowing the wine's original flavors to shine through more clearly.

## Corton-Charlemagne Grand Cru Lot #2 [2017, 750 ml]

コルトン・シャルルマーニュ Lot#2



PRODUCT ID : IFRBR1060676  
Year : 2017  
Kind of Wine : Still  
Color of Wine : White  
Style : Dry  
Type of Grape : Chardonnay  
Volumn : 750 ml  
Alcohol Percentage : 13%  
Total Sulfites : 48 mg/L

Sales Price (w/tax)

¥88,000

This series is divided into lots numbered #1 through #6 according to the different aging barrels used. Lower numbers correspond to barrels made from wood with lower density, which impart stronger nuances of oak aroma. Conversely, higher-density wood reduces the wine's penetration into the barrel, limiting contact with the oak aroma and allowing the wine's original flavors to shine through more clearly.

## Chambolle-Musigny 1er cru Les Gruenchers [2015, 750 ml]

シャンボル・ミュジニー・プルミエ・クリュ・レ グリュアンシェール



PRODUCT ID : IFRBR1060667  
Year : 2015  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13.5%  
Total Sulfites : 0 mg/L

Sales Price (w/tax)

¥60,000

## Volnay 1er cru Les Brouillards [2015, 750 ml]

ヴォルネー プルミエ クリュ レ ブルイアード



PRODUCT ID : IFRBR1060669  
Year : 2015  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 14,0%  
Total Sulfites : <10 mg/L

Sales Price (w/tax)

¥44,000

## Ruchottes Chambertin Grand Cru [2015, 750 ml]

リュショット・シャンベルタン・グラン・クリュ



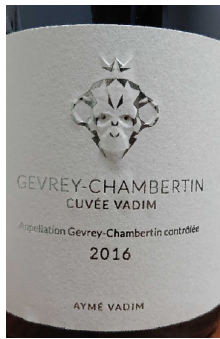
PRODUCT ID : IFRBR1060668  
Year : 2015  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13%  
Total Sulfites : 0 mg/L

Sales Price (w/tax)

¥207,000

### Gevrey-Chambertin cuvée Vadim [2016, 750 ml]

ジュヴレ・シャンベルタン・キュヴェ・ヴァディム



PRODUCT ID : IFRBR1060666  
Year : 2016  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13%  
Total Sulfites : 17 mg/L

Sales Price (w/tax)

¥46,000

### Nuits-Saint-Georges 1er cru Les Vaucrains [2016, 750 ml]

ニュイ・サン・ジョルジュ、レ・ヴォークラン



PRODUCT ID : IFRBR1060670  
Year : 2016  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13.5%  
Total Sulfites : 26 mg/L

Sales Price (w/tax)

¥62,000

### Gevrey-Chambertin 1er cru [2016, 750 ml]

ジュヴレ・シャンベルタン・プルミエ・クリュ



PRODUCT ID : IFRBR1060671  
Year : 2016  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13%  
Total Sulfites : 25 mg/L

Sales Price (w/tax)

¥65,000

### Clos de Vougeot Grand Cru [2016, 750 ml]

クロ・ド・ヴージュ・グラン・クリュ



PRODUCT ID : IFRBR1060672  
Year : 2016  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13.5%  
Total Sulfites : 11 mg/L

Sales Price (w/tax)

¥154,000

### Clos de Vougeot Grand Cru [2016, 750 ml]

クロ・ド・ヴージョ・グラン・クリュ



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PRODUCT ID : IFRBR1060672  
Year : 2016  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13.5%  
Total Sulfites : 11 mg/L

Sales Price (w/tax)

¥154,000

### Ruchottes Chambertin Grand Cru [2016, 750 ml]

リュショット・シャンベルタン・グラン・クリュ



PRODUCT ID : IFRBR1060673  
Year : 2016  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13%  
Total Sulfites : 24 mg/L

Sales Price (w/tax)

¥208,000

### Chambertin Grand Cru [2016, 750 ml]

シャンベルタン・グラン・クリュ



PRODUCT ID : IFRBR1060674  
Year : 2016  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13%  
Total Sulfites : 48 mg/L

Sales Price (w/tax)

¥208,000

### Gevrey-Chambertin Cuvée Vadim Lot #1 [2017, 750 ml]

ジュヴレ・シャンベルタン・キュヴェ・ヴァディム Lot#1



PRODUCT ID : IFRBR1060677  
Year : 2017  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13.5%  
Total Sulfites : 19 mg/L

Sales Price (w/tax)

¥35,000

This series is divided into lots numbered #1 through #6 according to the different aging barrels used. Lower numbers correspond to barrels made from wood with lower density, which impart stronger nuances of oak aroma. Conversely, higher-density wood reduces the wine's penetration into the barrel, limiting contact with the oak aroma and allowing the wine's original flavors to shine through more clearly.

### Gevrey-Chambertin Cuvée Vadim Lot #2 [2017, 750 ml]

ジュヴレ・シャンベルタン・キュヴェ・ヴァディム Lot#2



PRODUCT ID : IFRBR1060678  
Year : 2017  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13.5%  
Total Sulfites : 16 mg/L

Sales Price (w/tax)

¥35,000

This series is divided into lots numbered #1 through #6 according to the different aging barrels used. Lower numbers correspond to barrels made from wood with lower density, which impart stronger nuances of oak aroma. Conversely, higher-density wood reduces the wine's penetration into the barrel, limiting contact with the oak aroma and allowing the wine's original flavors to shine through more clearly.

### Gevrey-Chambertin Cuvée Vadim Lot #3 [2017, 750 ml]

ジュヴレ・シャンベルタン・キュヴェ・ヴァディム Lot#3



PRODUCT ID : IFRBR1060679  
Year : 2017  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13.5%  
Total Sulfites : 19 mg/L

Sales Price (w/tax)

¥35,000

This series is divided into lots numbered #1 through #6 according to the different aging barrels used. Lower numbers correspond to barrels made from wood with lower density, which impart stronger nuances of oak aroma. Conversely, higher-density wood reduces the wine's penetration into the barrel, limiting contact with the oak aroma and allowing the wine's original flavors to shine through more clearly.

### Gevrey-Chambertin Cuvée Vadim Lot #4 [2017, 750 ml]

ジュヴレ・シャンベルタン・キュヴェ・ヴァディム Lot#4



PRODUCT ID : IFRBR1060680  
Year : 2017  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13%  
Total Sulfites : 12 mg/L

Sales Price (w/tax)

¥35,000

This series is divided into lots numbered #1 through #6 according to the different aging barrels used. Lower numbers correspond to barrels made from wood with lower density, which impart stronger nuances of oak aroma. Conversely, higher-density wood reduces the wine's penetration into the barrel, limiting contact with the oak aroma and allowing the wine's original flavors to shine through more clearly.

### Gevrey-Chambertin Cuvée Vadim Lot #5 [2017, 750 ml]

ジュヴレ・シャンベルタン・キュヴェ・ヴァディム Lot#5



PRODUCT ID : IFRBR1060681  
Year : 2017  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13.5%  
Total Sulfites : 15 mg/L

Sales Price (w/tax)

¥35,000

This series is divided into lots numbered #1 through #6 according to the different aging barrels used. Lower numbers correspond to barrels made from wood with lower density, which impart stronger nuances of oak aroma. Conversely, higher-density wood reduces the wine's penetration into the barrel, limiting contact with the oak aroma and allowing the wine's original flavors to shine through more clearly.

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### Gevrey-Chambertin 1er cru Bel-Air [2017, 750 ml]

ジュヴレ・シャンベルタン・ブルミエ・クリュ ベル・エール



PRODUCT ID : IFRBR1060682  
Year : 2017  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 12.5%  
Total Sulfites : 31 mg/L

Sales Price (w/tax)

¥69,000

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### Echezeaux Grand Cru [2017, 750 ml]

エシェゾー・グランクリュ



PRODUCT ID : IFRBR1060683  
Year : 2017  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 14%  
Total Sulfites : 29 mg/L

Sales Price (w/tax)

¥132,000

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### Mazis-Chambertin Grand Cru [2017, 750 ml]

マジ・シャンベルタン・グラン・クリュ



PRODUCT ID : IFRBR1060684  
Year : 2017  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13.5%  
Total Sulfites : 18 mg/L

Sales Price (w/tax)

¥180,000

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### Ruchottes-Chambertin Grand Cru [2017, 750 ml]

リュシヨット・シャンベルタン・グラン・クリュ



PRODUCT ID : IFRBR1060685  
Year : 2017  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13%  
Total Sulfites : 22 mg/L

Sales Price (w/tax)

¥226,000

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## Chambertin Clos-de-Bèze Grand Cru [2017, 750 ml]

シャンベルタン・クロ・ド・ベーズ・グラン・クリュ



PRODUCT ID : IFRBR1060686  
Year : 2017  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13%  
Total Sulfites : 56 mg/L

Sales Price (w/tax)

¥226,000

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## Chambertin Grand Cru [2017, 750 ml]

シャンベルタン・グラン・クリュ



PRODUCT ID : IFRBR1060687  
Year : 2017  
Kind of Wine : Still  
Color of Wine : Red  
Style : Dry  
Type of Grape : Pinot Noir  
Volumn : 750 ml  
Alcohol Percentage : 13%  
Total Sulfites : 54 mg/L

Sales Price (w/tax)

¥226,000

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