

BERRY BROS & RUDD

3, ST. JAMES'S STREET, LONDON

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WINE & SPIRIT MERCHANTS

BURGUNDY 2016  
*En Primeur*

# BURGUNDY 2016 *En Primeur*

## Adam Bruntlett

BURGUNDY BUYER



Adam Bruntlett

ブルゴーニュの2016年は、4月27日に発生した霜害で歴史に残るヴィンテージになることでしょう。しかし、秋にはその収量の低さについて話すことが多かった栽培農家との会話の話題は、すぐにワインの品質の素晴らしさへと移って行きました。生産者と話し、何週間、何ヶ月という期間にわたって試飲を繰り返すうちに、この年のワインが樽とタンクの中でゆっくりと複雑味と深みを増し、変化をしていることが分かってきました。まるで、霜害のトラウマで、最初のうちだけワインが硬直していたかのようです。結果出来上がったワインは素晴らしいものとなりました。2016年は、真の魅力、クラシックなブルゴーニュが持つ特徴を備え、最上級のワインには熟成のポテンシャルの高さを示唆する複雑さがあります。

生産量の問題からは逃れられません。長い付き合いのある生産者には有難くも融通してもらっていますが、在庫本数が限られるというケースはままあります。もしも購入を希望される場合は、出来るだけ早く担当のアカウント・マネージャーにご連絡ください。また、2017年にもシャブリを襲ったのは記憶に新しいところですが、2016年も壊滅的な霜と雹害が価格上昇の原因となっています。

価格と量、両方の圧力を受けた2016年こそ、著名なワインだけでなく、マルサネ、サントネ、サン・ロマン、オーセイ・デュレスなどの村名格を検討すべき時です。

本案内書の紹介文は、いつもどおり二部構成

になっています。イタリックで書かれている最初の部分は生産者の概要で、その造り手を初めて知る皆様にとっては有用でしょう。後半は、ヴィンテージについての簡潔なコメントです。しっかりと内容を読みこまれる方は、今年は複数の書き手がいることに気が付かれることでしょう。ワイン・ディレクター Mark Pardoe MWの助力と、同僚Will Heslopのお陰であることを書き添えておきます。

### ヴィンテージ

4/27に発生した壊滅的な霜害がヴィンテージを特徴付けることにはなりますが、その2週間前にはマコネの南部で、そして5月13日と17日にはシャブリで雹が降っています。雹害の程度は区画によって大きく異なり、完全にだめになってしまった区画の隣のブドウの樹が全く無傷、ということもありました。サントネ、ピュリニー・モンラッシェ、モレ・サン・ドニには比較的被害はなかったようです。春には雨が降り、気温も低く、弱った樹々をベト病が襲い、特に有機栽培を実践する生産者の力量を試すような気候でした。生育期となる7月の中旬になんとか天候が持ち直し、適度な雨のある、温かく乾燥した天候が8月一杯まで続きました。9月は涼しく乾燥しており、理想的な状態で収穫が行われました。不幸中の幸いは、あのような極度な天災があったにも関わらず、果実の品質への影響は最小限に抑えられたことで、選果もほとんど不要なほどでした。生育状況の詳細なレポートは、[bbr.com/vintagereport16](http://bbr.com/vintagereport16) からご覧ください。(英語のみ)

### 白ワイン

白ワインは、豊満な2015年よりもフレッシュでクラシックな仕上がりです。霜の影響があった畑のワインはやせた印象もありますが、多くのワインは次第にふくやかな味わいになっていることが秋のバレル・テイस्टングの間に見て取れ、今後の樽熟成で更なる向上が期待できるでしょう。また、最上の白ワインは2014年ヴィンテージに近づく出来栄になるでしょう。シャブリの生産量は極めて少な

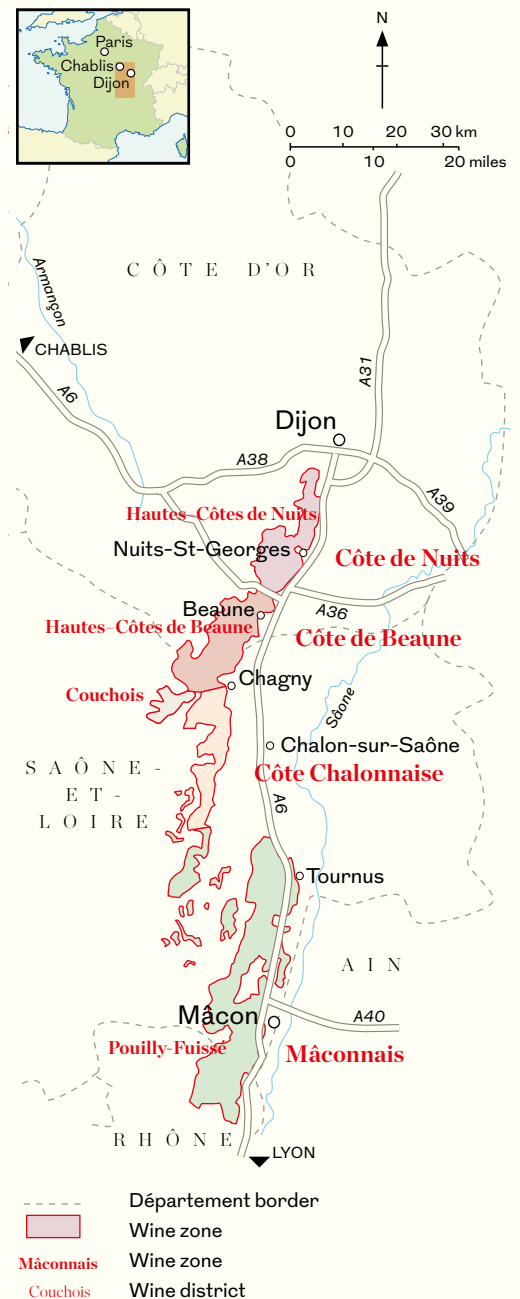
かったのに対し、ワインの質は全体的に非常に優れており、昨年よりも典型的な海のニュアンスをふんだんに持っています。

### 赤ワイン

全体的に赤の品質は白よりも安定しており、どの価格帯のワインも興味深い出来です。総じて、「まさにブルゴーニュ」と言わしめるクラシックなピノ・ノワールの果実を表現しています。パレットの先端では芳醇でリッチな果実味を、フィニッシュにはみずみずしい酸味を感じさせるため、飲み手に暖かい年なのか、冷涼な年なのかと逡巡させるような、相反する、しかし悦ばしい特徴を持っています。優れたものは2015年のワインにも匹敵しますが、やはり伝統的なブルゴーニュの愛好家に好かれるようなスタイルといえるでしょう。

### キー・ポイント

- 傑出したクオリティだが生産量の小さなヴィンテージ
- 赤白共に、クラシカルなブルゴーニュのスタイル
- 出来は白より赤の方が安定している
- 価格は上昇したが、それに見合う価値を持っている



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# CÔTE DE BEAUNE Meursault

## Dominique Lafon

DOMINIQUE LAFON



*From 2008 Dominique Lafon decided to make a few wines under his own label, separate from the family domaine (Les Héritiers du Comte Lafon). Though this new company has the official status of a négociant, almost all the wines are in fact domaine bottlings from vineyards which Dominique either owns or has the contract to farm. The wines are now vinified, matured and bottled in extensive cellars at the Château de Bligny-lès-Beaune.*

Dominique is delighted with the quality of the wines in 2016, praising their elegance, quality of tannins and fresh fruit profile. In his opinion the wines are as good as, but different to, 2015, explaining that – analytically – many of this year’s wines are no higher in acid than last year, but the slightly less rich character gives them a fresher feel. Unfortunately volumes are disappointing for many *cuvées* and there are only two commercially available red wines this year due to the frost, meaning that Dominique owed the vineyard owner more in grapes than he produced.

## White

### BOURGOGNE BLANC

Dominique has supplemented his own vineyard fruit with carefully selected purchases this year, as while the Puligny plot was relatively unscathed, his vines in Meursault were badly frosted. This is nice and juicy, with good citrus freshness and a pleasing thread of acidity which gives surprising length and complexity. A lot of bang for one’s buck. Drink 2018-2020.

**E3045B** 12 x 75cl bottles in bond **12 £186.00**

### MEURSAULT

This is from a plot known as La Petite Montagne en Chaume de Narvaux, sited above the Goutte d’Or. There is good weight here, with pleasantly ripe stone fruit initially, a rounded mid-palate and then a pleasing freshness to finish. Good persistence too; this is compact and energetic. Drink 2020-2024.

**E3046B** 12 x 75cl bottles in bond **12 £540.00**

### MEURSAULT, LES NARVAUX

Dominique has two parcels; one each in the lower and higher sectors. The nose displays a touch of spent-match reduction, while the palate is mineral and saline, confirming the hillside location of the vines. A wine of wonderful tension and precision. Long. Drink 2020-2026.

**E3047B** 12 x 75cl bottles in bond **12 £636.00**

### PULIGNY-MONTRACHET, CHAMPGAIN, 1ER CRU

From a parcel of very old vines which rarely produce large volumes, the nose displays a noble reduction and citrus fruits, while the palate is a bundle of nervous energy. There is a charming floral side to this wine and it builds slowly, with complex, mineral precision arriving on the lingering finish. Elegant, energetic and concentrated. Drink 2022-2028.

**E3048B** 6 x 75cl bottles in bond **6 £534.00**

## Red

### BEAUNE, VIGNES FRANCHES, 1ER CRU

This parcel of old vines sits alongside Drouhin’s Clos des Mouches. It’s more powerful than the Grèves, but with a lovely purple floral character and bright cherry notes that add a touch of charm to the slightly muscular structure. The finish is refreshing and energetic. Drink 2022-2029.

**E3050B** 6 x 75cl bottles in bond **6 £252.00**

### BEAUNE, LES GRÈVES, 1ER CRU

The Grèves end of Beaune suffered less from frost, so volumes here are not too small. This very elegant style of Grèves comes from three plots – higher, lower and mid-slope. There is wonderful initial concentration of juicy red berry fruit, before silky, supple tannins and a vibrant acidity kick in to add complexity. Lovely. Drink 2022-2029.

**E3052B** 6 x 75cl bottles in bond **6 £252.00**

Prices are quoted by the case in bond and are inclusive of freight and insurance but exclusive of VAT and duty. Larger-format bottles may be available on request.





## Jean-Philippe Fichet

JEAN-PHILIPPE FICHET



*Fichet's big step forward came in 2000 when he moved the whole operation to splendid cellars at Le Creux du Coche by the Hôpital de Meursault. Jean-Philippe is looking for purity in his wines. He deals mostly with lieux-dits in Meursault with just one Premier Cru in Puligny. Constantly experimenting and refining, his wines have real definition and individuality, with the individual terroirs clearly exposed. The wines are raised in barrel for the first year, using larger demi-muids for the lesser appellations, then assembled in tank. A maximum of 30 percent new oak is used on any cuvée.*

It is hard not to be infected by Jean-Philippe's enthusiasm and positivity. Despite being 40 percent down in 2016, he remained upbeat, explaining that he sees the variability of vintages as part and parcel of a vigneron's lot. The losses could have been much worse, but the domaine is equipped with candles which protect against frost and they work hard in the vines to keep grass low to reduce the risk of frost damage. He declared himself happy with the quality, but feels it is a vintage which will require patience on the part of the consumer, as many of the wines will be more austere in youth than those of 2015.

## White

### MONTHÉLIE

Jean-Philippe explained that his Monthélie parcel – in the Sous le Cellier vineyard, which runs the length of the slope – was badly frosted at the bottom, a little better in the middle, and almost untouched at the top. As a result, he is 40 percent down overall on a normal vintage. The wine itself is wonderfully balanced, with the natural, sunny profile of this west-facing site providing ripe stone fruit, while the mineral soil adds a flinty freshness. Drink 2019-2023.

**E3241B** 12 x 75cl bottles in bond ⑫ £180.00

### AUXEY-DURESSES

Fichet's Auxey comes from two parcels; the south-facing Les Nampoillons, which is in the fault running towards St Romain, and Les Closeaux, on the Meursault side of the village. Forty percent of the crop was lost to frost damage and, when tasted in October, this was somewhat closed, but there is a pure, citrus-driven fruit profile. With age this is likely to fill out a touch but will remain a linear expression. Drink 2020-2024.

**E3236B** 12 x 75cl bottles in bond ⑫ £192.00

### MEURSAULT, LES CHEVALIÈRES

This vineyard was not frosted at all, meaning a good crop this year. The quality is outstanding too; a delicious wine with great finesse, it simply feels effortless. There is a gorgeous crystalline energy without being aggressive. Silky and seductive. Drink 2021-2028.

**E3238B** 6 x 75cl bottles in bond ⑥ £252.00

### PULIGNY-MONTRACHET, LES REFERTS, 1ER CRU

Puligny avoided much of the frost and flowering went well in this vineyard, so volumes are good. It's very fine and floral, with jasmine notes on the nose. The palate has some delicate peach fruit but this is all about great intensity, finesse and elegance. A feminine wine with great ageing potential. Drink 2022-2030.

**E3240B** 6 x 75cl bottles in bond ⑥ £360.00

# CÔTE DE BEAUNE Meursault

Prices are quoted by the case in bond and are inclusive of freight and insurance but exclusive of VAT and duty. Larger-format bottles may be available on request.

## Domaine Bachelet-Monnot

MARC & ALEXANDRE BACHELET-MONNOT

*Brothers Marc and Alexandre created Domaine Bachelet-Monnot in 2005, renting some vines from their uncle (M. Monnot) in Maranges, where the domaine is based, and others in Puligny-Montrachet from a third party. Their father's share of the family estate, Domaine Bernard Bachelet, was added in 2011. Domaine Bachelet-Monnot now farms 23 hectares in all, partly owned and partly leased long term. In the vineyards, no herbicide is used and the rows are ploughed regularly to manage weeds, aerate the soil, and cut the horizontal roots to encourage deep growth. The brothers have cut back on the amount of new wood used, to an average 25 percent, ranging from 10 percent for Bourgogne Blanc to one third for the Grands Crus.*

Marc and Alexandre have developed a reputation for making some of the finest and most elegant white Burgundy around. The 2016 vintage has seen a continuation of their move towards using larger barrels, minimising the impact of new oak and keeping the wines in a more reductive, and less oxidative, state, reducing the need for sulphur during the winemaking process. There is a maximum 25 percent new oak on the white wines. With the exception of the Bâtard, the 2016s were racked into tank before the 2017 harvest and will be bottled after the winter. While frost meant they lost between 40 and 50 per cent of the crop in St Aubin, Chassagne and Meursault, their holdings in Puligny were unscathed.

## White

### BOURGOGNE BLANC

The vines for this *cuvée* are situated in Puligny-Montrachet, so frost damage was not significant. Fresh and crisp, with great energy and a chalky, floral freshness, it is easy to think of this as a mini-Puligny. With 20 percent new oak, it was raised mostly in 500-litre oak barrels, with one 700-litre. Drink 2019-2022.

**E3546B** 6 x 75cl bottles in bond **£75.00**

### MARANGES, LA FUSSIÈRE, 1ER CRU

This comes from two parcels of vines which are around 25 years of age, sited on chalky soil, high on the slope. There is great energy here. A refreshing citrus attack, with lime and pear flavours on the mid-palate, culminates in a lingering, chalky finish. It's raised in 500-litre barrels, 25 percent of which are new. Drink 2019-2023.

**E3547B** 6 x 75cl bottles in bond **£114.00**

### CHASSAGNE-MONTRACHET

A blend of six different parcels spread across the appellation of Chassagne-Montrachet, this gives a representative picture of the village. Half the crop was lost to frost, which adds a further level of concentration to what is always a very intense wine. There is a pleasant oily richness on the mid-palate, but the finish tightens up with real zip and verve. A wine which requires a little patience. All in. Drink 2020-2025.

**E3548B** 6 x 75cl bottles in bond **£159.00**

### PULIGNY-MONTRACHET

The four parcels of old vines which make up this *cuvée* were barely affected by the frost, and thus this is more well-knit and at ease than the Chassagne. Floral and fine on the nose, the palate is precise, with a lemon freshness and lingering minerality. This is arguably a "village-plus" wine which would better many a Premier Cru. Drink 2020-2026.

**E3549B** 6 x 75cl bottles in bond **£180.00**

### PULIGNY-MONTRACHET, HAMEAU DE BLAGNY, 1ER CRU

The vines in Blagny did not suffer from the frost, but still produced a small crop. An intensely stony wine which is deceptively and discreetly concentrated, this has a real hum of energy underneath the floral fruit. Impressive persistence. Drink 2021-2027.

**E3550B** 6 x 75cl bottles in bond **£231.00**

### PULIGNY-MONTRACHET, LES REFERTS, 1ER CRU

The brothers were very happy with the harvest here, bringing in a good-sized crop. There is greater power and density than the Blagny. The palate has creamy peach fruit and a seductive, rounded texture. Charming and quite complete, with toasty struck-match aromas on the finish. Drink 2021-2027.

**E3551B** 6 x 75cl bottles in bond **£276.00**

### PULIGNY-MONTRACHET, LES FOLATIÈRES, 1ER CRU

The vineyard is situated on a continuation of the contour on which sits Chevalier-Montrachet. It is therefore no surprise that this is a wine of great class and breeding. There is a noble reduction on the nose, while the palate is a harmonious blend of generous peach fruit and crystalline, salty minerals. Ethereal. Drink 2021-2028.

**E3552B** 6 x 75cl bottles in bond **£294.00**

### BÂTARD-MONTRACHET, GRAND CRU

The only wine not to have been racked into tank before the harvest, it will spend longer in barrel than the Premiers Crus. As one would expect, there is real power and density here, but what is most striking is the underlying finesse and elegance which holds the more exuberant elements in check. Great intensity and energy. Drink 2022-2030.

**E3553B** 3 x 75cl bottles in bond **£525.00**

## Red

### BOURGOGNE ROUGE

This is made from an equal blend of three parcels: vines in Puligny-Montrachet provide elegance, the old vines in the Hautes Côtes give concentration, and some declassified Maranges village wine adds structure. It's harmonious and happy marriage which delivers a pretty, crunchy, red-berried wine. Drink 2019-2022.

**E3554B** 6 x 75cl bottles in bond **£72.00**

### MARANGES, CLOS DE LA BOUTIÈRE, 1ER CRU

One of the parcels of vines that goes into this wine is 80 years old, and is such a fine massal selection that the Chambre d'Agriculture use it for cuttings. With 20 percent whole bunches included, there is a floral lift to the nose and a sweet core to the fruit. Greater structure than the Bourgogne, but with rich, succulent fruit. Drink 2020-2025.

**E3555B** 6 x 75cl bottles in bond **£99.00**

# CÔTE DE BEAUNE Volnay & Pommard

## Domaine François Buffet

MARC OLIVIER BUFFET



*This family-run domaine, which dates back to 1692, is currently managed by Marc Olivier, son of François, though still with help from his parents. The family had a very successful négociant business, under the name Ferdinand Buffet, until the 1930s when fortunes were lost in the great crash. Even so, there is an impressive range of Volnay (Taillepieds, Clos des Chênes, Champans, Carelles, Clos de la Rougeotte) and Pommard (Rugiens, Clos Micot, Poutures) vineyards. Marc-Olivier uses some whole bunches when he feels the vineyard is suitable, though not for young vines. The wines are matured in barrel over 22 months.*

Marc Olivier began harvesting on the 24th September, bringing the grapes in at natural sugar levels of between 12 and 13 degrees, but at an eye-wateringly low 10hl/ha. He explained that the vinification looked after itself, with colour and tannin coming easily, thus no need to extract. He thinks that the wines display the softness of 2015, but with a good acid structure and ripe tannins. The village Volnay was so badly hit by frost – one barrel in 2016 versus 19 in 2017 – that it does not appear in our offer. As ever, the wines here are an elegant and ethereal expression of Volnay.

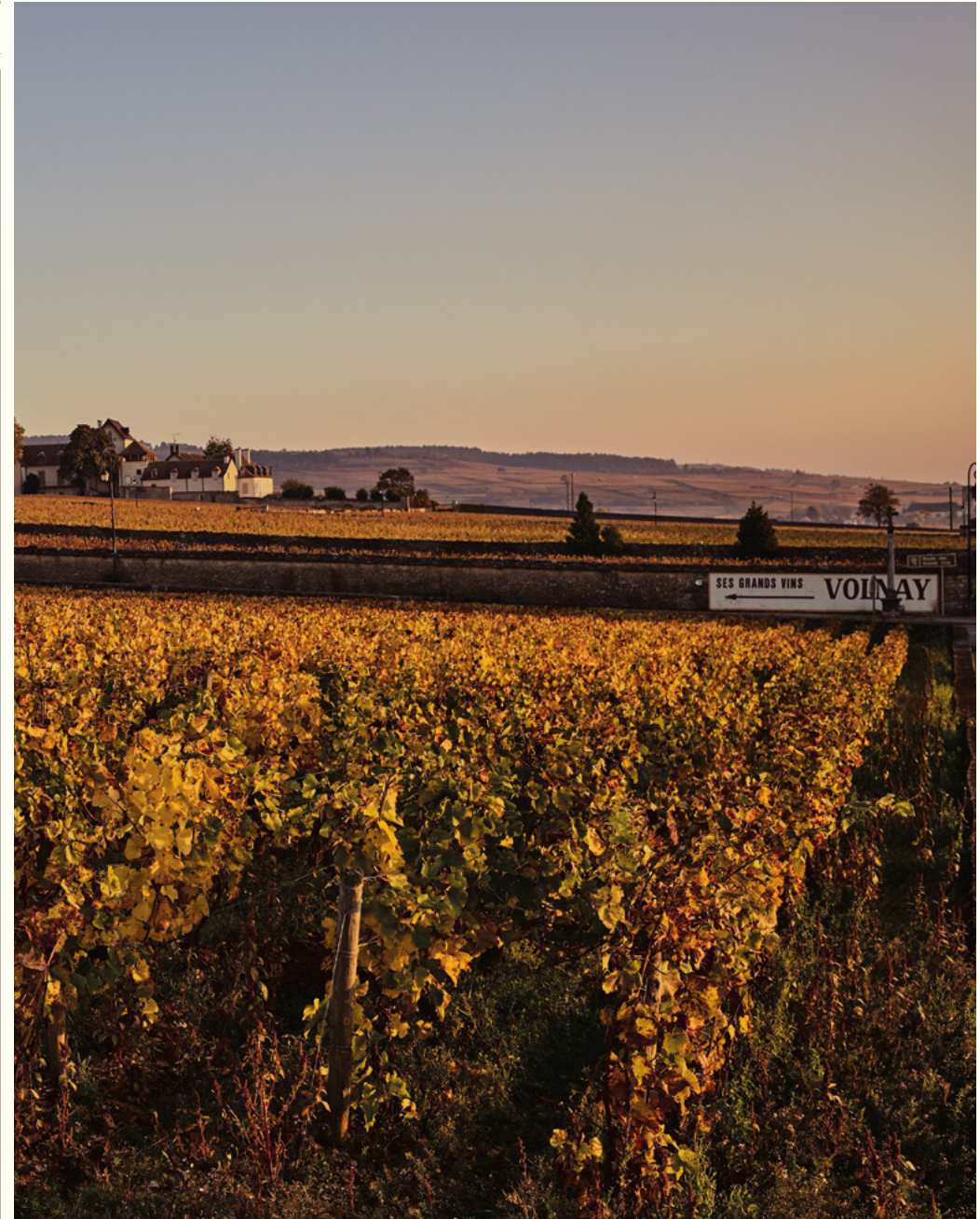
## Red

### VOLNAY, CLOS DE LA ROUGEOTTE, 1ER CRU

This is a *monopole* located just outside the more rustic Frémiets vineyard. Pale ruby in colour, the Clos de la Rougeotte has a lovely, lifted, red-berry nose. The palate has charming, juicy strawberry notes and a delicate structure that dances across the palate. Drink 2021-2026.

E3501B 6 x 75cl bottles in bond

£210.00



# CÔTE DE BEAUNE Volnay & Pommard

Prices are quoted by the case in bond and are inclusive of freight and insurance but exclusive of VAT and duty. Larger-format bottles may be available on request.

## Domaine Comte Armand

PAUL ZINETTI



*The family of the Comte Armand has owned the vineyard of Clos des Epeneaux in Pommard since 1826. The vineyard wasn't replanted post-phylloxera until 1930, but has since confirmed its rating as one of Pommard's very finest sites. The modern era began under Pascal Marchand followed by Benjamin Leroux and, from 2014, Paul Zinetti, Benjamin's second-in-command. Further vineyards were acquired in 1994: Auxey-Duresses, Auxey-Duresses Premier Cru, Volnay and Volnay Frémiets.*

The 2016 harvest is Paul Zinetti's third after succeeding Ben Leroux, and a subtle but discernible change is under way. The Clos des Epeneaux's famous dense, rich, tannic composition, so individual and impressive, is being gently moderated towards a wine that will be accessible a little earlier, while in no way undermining the ageability of one of Burgundy's great *terroirs*. The firmest tannins are less evident after only gentle pumping-over and a very limited number of punch-downs. A new de-stemming machine is also delivering much better quality whole berries. This is a vintage which reveals a whole new, sunnier and accommodating aspect of the Clos's character.

## White

### BOURGOGNE ALIGOTÉ

This is mostly from 90-year-old vines of Aligoté Doré in Meursault, and a younger vineyard in Volnay; there was no lees contact this year, and it was aged in large 600-litre barrels – of which there are only three this year. The *domaine*'s total yield of Chardonnay was only four buckets of grapes, so that's in here this year too. Doré is rather on trend at the moment, even if it is unclear whether it is a separate strain from Aligoté Vert. There is always a wonderful beeswax texture to this wine and an almost verbena top note. Distinctive, delicious and, this year, quite rare. Drink 2018–2020.

**E3119B** 6 x 75cl bottles in bond **£78.00**

## Red

### AUXEY-DURESSES, 1ER CRU

Production is down to a third of the norm, with only five and a half barrels produced, one of which was new. A blend from two of the village's best sites – 60 percent Les Breterins and 40 percent Bas de Duresses, the grapes that were harvested were in peak condition. The result is a really pretty wine, with a delicate line of fruit and a twist of spicy grip on the finish. Drink 2019–2023.

**E3121B** 6 x 75cl bottles in bond **£180.00**

### VOLNAY, FRÉMIETS, 1ER CRU

Vines planted in 1950 make up 40 percent of the blend and, as last year, there are only two barrels, and no new oak this year. Paul had to use 10 percent whole bunches to help fill the *cuve*, as it's very hard to work with a half-full tank. The wine has a wonderful aroma of violets and wild rose, heady and intoxicating, but the vineyard's proximity to Pommard peeps through on the finish, with iron-rich assertiveness. Drink 2021–2026.

**E3123B** 6 x 75cl bottles in bond **£360.00**

### POMMARD, CLOS DES EPENEUX, 1ER CRU

There was only about half the normal yield this year (whatever that means at the moment), with only 30 barrels made. Tasting the separate components of younger (25-year-old) and older (65- to 80-year-old) vines, as well as the *vin de presse*, really highlighted where Paul is aiming to take the Clos. A new vertical press leaves more berries intact, and thus more sugar. There is an unusual level of suppleness (even in the *vin de presse*). This is really rather wonderful, a great *terroir* evolving with the times. Drink 2023–2035.

**E3124B** 6 x 75cl bottles in bond **£600.00**

## Benjamin Leroux

BENJAMIN LEROUX



*Having created a name for himself as régisseur (general manager) of Comte Armand in Pommard from 1999 until 2013, Benjamin Leroux established a small négociant business based in Beaune in 2007. The emphasis is on Côte de Beaune whites and Côte de Nuits reds. The company also owns a small holding of Bâtard-Montrachet and since 2014 some vineyards in Meursault. In a short space of time Benjamin Leroux's wines have built an impressive reputation.*

Ben is a big fan of his 2016s, praising the sizzling tension of the whites and the beautiful quality of the Pinot fruit, which allowed him to use more whole bunches than in 2015. In early stages of *élevage* he drew comparisons to 2010, and feels these are wines which will surprise people and gain complexity with time. Thanks to his strong relationships with suppliers, Ben was able to maintain production at around 2015 levels despite the frost, although in general he has less Village and Grand Cru wine and more at the Premier Cru level. For reasons of space, the limited volumes of Grands Crus have not been included in this catalogue. Since the 2014 vintage, all white wines are bottled under screwcap.

## White

### BOURGOGNE BLANC

Frost this year means Ben has had to adjust the makeup of this *cuvée* slightly, but this is a charming blend of fruit from Meursault, Puligny, Vosne-Romanée and the Hautes Côtes. The nose has a lovely floral feel which continues to the palate, with a touch of white peach and a refreshing citrus edge. Raised mostly in *foudre* with some large barrels, it was bottled in mid-October. Drink 2017-2019.

**E3387B** 12 x 75cl bottles in bond ⑫ **£153.00**

### PULIGNY-MONTRACHET

Pale lemon in colour with some green hints, the nose is floral with touches of citrus fruit poking through. In the mouth, it is incredibly fine and crystalline, with huge energy and freshness. The toasty oak is well-integrated and adds an extra dimension of complexity and a touch of weight to the mid-palate, but the overall impression is of a wine with laser-like focus. Drink 2019-2024.

**E3389B** 6 x 75cl bottles in bond ⑥ **£210.00**

### MEURSAULT, LES NARVAUX

From a Clos at the top of this vineyard which sits above Genevrières, this is a firm favourite. The southerly aspect and shallow soil give floral aromas and a peachy fruit profile. The wine has good sucrosity and a surprisingly punchy mid-palate, before refreshing, lemon-and-lime acidity comes through on the finish. A very complete Meursault with breadth and minerality. Drink 2019-2024.

**E3390B** 6 x 75cl bottles in bond ⑥ **£210.00**

### CHASSAGNE-MONTRACHET, LES EMBAZÉES, 1ER CRU

This vineyard escaped the frost so volumes are normal here. Classically Chassagne, the wine has plenty of white peach and citrus fruit, and an oily, spicy edge that gives weight and complexity. Excellent balance and a lovely finish with notes of torrefaction. Drink 2020-2025.

**E3391B** 6 x 75cl bottles in bond ⑥ **£243.00**

### MEURSAULT, LA PIÈCE SOUS LE BOIS, 1ER CRU

Ben feels that Blagny has huge potential and is rightly very proud of this wine. From old vines planted in 1930, there is a wonderful contrast here between the ripe peach and apricot fruit, and a sizzling, mineral finish. Incredible depth and concentration here. Drink 2020-2025.

**E3392B** 6 x 75cl bottles in bond ⑥ **£288.00**

### CHASSAGNE-MONTRACHET, TÊTE DU CLOS, 1ER CRU

This is the most powerful and intense of the Chassagne wines in the cellar, but with no lack of finesse. The stony marl soil really comes through here, in the form of crisp, nervy minerality which binds everything together and provides focus and tension. A wonderful, classy wine. Drink 2021-2027.

**E3394B** 6 x 75cl bottles in bond ⑥ **£348.00**

### MEURSAULT, GENEVRIÈRES, 1ER CRU

This is a significant *cuvée* for Ben, and one which is likely to grow in coming years. The heavier soils on the lower sector of Les Genevrières give wines with great density and generosity. Open and giving at present with plenty of almond and ripe stone fruit, Ben intends to rack into tank for the second winter to give the wine a touch more tension. Drink 2020-2026.

**E3395B** 6 x 75cl bottles in bond ⑥ **£384.00**

## Red

### BOURGOGNE ROUGE

As ever, this is a Bourgogne which punches significantly above its weight. A good dollop of Savigny, Santenay, Beaune, Monthélie and St Romain make their way into the blend, not as off-cuts, but because Ben sees this as his vinous business card. Raised in large *foudres*, this is as gorgeous as ever, with an incredible purity of juicy, red berry fruit. The quintessence of Burgundian Pinot Noir. Drink 2018-2024.

**E3399B** 12 x 75cl bottles in bond ⑫ **£153.00**

### VOLNAY

A 60:40 blend of young-vine Santenots Premier Cru and village Volnay, the nose is packed with red cherry fruit and lifted floral notes. The palate is full of supple, juicy fruit, all kept in check by layers of chalky tannins which coat the tongue. Lovely, with surprising persistence for a village wine. Drink 2020-2025.

**E3401B** 6 x 75cl bottles in bond ⑥ **£174.00**

### GEVREY-CHAMBERTIN

The Gevrey-Chambertin is becoming somewhat totemic for Ben, produced mostly in a beautiful 35hl *foudre* which Ben feels gives the wine more elegance, finesse and precision than traditional 228-litre barrels. With gorgeous, sweet red cherry fruit, a charming softness and supple tannins, it is hard to disagree with his assessment. Drink 2020-2025.

**E3403B** 6 x 75cl bottles in bond ⑥ **£192.00**

### BLAGNY, LA PIÈCE SOUS LE BOIS, 1ER CRU

Ben is fully convinced of the quality of red Blagny wines, and this example certainly backs up his thinking. An incredibly pretty and delicate wine, its crunchy, chalky structure makes you long for another sip. Don't be fooled by its delicate nature, however; this has good, medium-term ageing potential. Drink 2020-2027.

**E3404B** 6 x 75cl bottles in bond ⑥ **£192.00**

### VOSNE-ROMANÉE

A blend of three vineyards – Maizières, Violettes and Ravioles – this has become a significant *cuvée* for Ben, and it's clear his style complements the silky, red-fruited profile of Vosne. A good proportion of whole-bunch has been used here, providing a lovely floral lift to the silky strawberry and redcurrant fruit. Simply very Vosne. Drink 2020-2026.

**E3407B** 6 x 75cl bottles in bond ⑥ **£288.00**

### VOLNAY, CLOS DE LA CAVE DES DUCS, 1ER CRU

Ben has been making this *monopole* wine since his days at Comte Armand, and this is one of the best he has produced. Attractive red-berry fruits and a touch of floral lift lead on to a palate which has a lovely kernel of sweet-cherry fruit and powdery tannins which melt away on the finish. Drink 2022-2030.

**E3406B** 6 x 75cl bottles in bond ⑥ **£315.00**

### POMMARD, RUGIENS-HAUTS, 1ER CRU

Having made Clos des Epeneaux at Comte Armand, Ben had always harboured an ambition to make Pommard's other great wine, so was delighted to take the opportunity; this comes from a plot in the lower part of Les Rugiens-Hauts. There is a real concentration of fruit here, Grand Cru weight and a wonderfully elegant tannic structure which underlines the class of this site. Drink 2023-2035.

**E3408B** 6 x 75cl bottles in bond ⑥ **£360.00**

# CÔTE DE BEAUNE Beaune

## Maison Camille Giroud

CAREL VOORHUIS



*In January 2002 Maison Camille Giroud was bought by an American consortium led by banker Joe Wender and winery-owner Ann Colgin, and a new chapter began. David Croix was installed as the winemaker/technical director and tasked with a major revamping of the winemaking facilities and especially replacement and renewal of the old barrels to make wines in a much purer, more modern style. The company also owns 1.2 hectares of vineyards in and around Beaune.*

The 2016 vintage was a collaborative effort between the outgoing David Croix and his replacement, Carel Voorhuis, formerly of Domaine d’Ardhuy. The transition is a smooth one, with Carel’s gentle touch following on seamlessly from David’s elegant style. Carel described the 2016 vintage as lighter than 2015, with more elegance and better balance. It is clear he has a preference for 2016, highlighting the expressive, aromatic characteristics of the wines and calling them “ethereal”. He explained that it was important to avoid over-ripeness by picking in good time, and emphasised the value of gentle extraction to prevent obtaining hard tannins.

## White

### MEURSAULT, LES VIREUILS

Situated up-slope and facing north-east, this is a vineyard which always offers a racy freshness. There is a welcoming peach profile to the nose, with a touch of hazelnut and dried apricot. The palate is stricter, however, with zesty citrus fruit and a pleasing minerality to the finish. There is lovely balance here. Drink 2020-2025.

**E3070B** 6 x 75cl bottles in bond **6 £180.00**

### CHASSAGNE-MONTRACHET, TÊTE DU CLOS, 1ER CRU

This wine manages somehow to offer wonderful concentration, but without overstepping the line into heaviness; indeed, there is a crystalline freshness and crackling, electric acidity. There is a lingering finish which points to a long future ahead. Drink 2022-2028.

**E3072B** 6 x 75cl bottles in bond **6 £282.00**

### CORTON-CHARLEMAGNE, GRAND CRU

This year, this is a blend of Le Corton, facing Ladoix to the southeast, and Les Languettes, which looks south towards Aloxe-Corton. With one-third new oak, this represents a benchmark style of Corton-Charlemagne; there is ample weight and the initial punch of apricot fruit one looks for, before a spine-tingling thread of lime and chalky freshness kicks in on the finish. Delicious. Drink 2023-2030.

**E3073B** 6 x 75cl bottles in bond **6 £498.00**

## Red

### SANTENAY

This is a blend of Les Bras and Les Saunières, both of which touch Premiers Crus. The former is high on the steep, south-facing slope, while the latter is lower down on heavier soil, facing east. The combination yields a wine with juicy, red-berry fruit, sweet, crunchy tannins and just a lick of spice to round out the finish. Drink 2020-2025.

**E3075B** 12 x 75cl bottles in bond **12 £210.00**

### MARANGES, LE CROIX MOINES, 1ER CRU

Certainly a personal favourite, this is one of the best-kept secrets in our range. The old vines here are approaching 70 years old and produce small yields of concentrated berries. The result is rich, succulent, red-berry fruit and high-quality tannins which speak more of the Côte de Nuits. Drink 2022-2030.

**E3076B** 12 x 75cl bottles in bond **12 £228.00**

### VOLNAY

This is a blend of Lurets and Cros Martin, both of which sit on the Meursault side and offer a generous, easy-going style of Volnay. There is plenty of sweet red fruit, a floral lift to the nose and chalky tannins which melt away on the finish. Carel decided to use no new oak in order to preserve the bright fruit profile. Drink 2020-2026.

**E3077B** 12 x 75cl bottles in bond **12 £300.00**

### SANTENAY, CLOS ROUSSEAU, 1ER CRU

From the Clos des Roches Noires in the centre of this vineyard, there is an astonishing depth to the aromatics here, with hints of oriental spices alongside the classical Pinot fruit. The tannins are silky and refined; a classy wine with great distinction. Drink 2022-2030.

**E3078B** 6 x 75cl bottles in bond **6 £150.00**

## BEAUNE, 1ER CRU

From their own vines, this year a blend of Cras and Avaux which yielded just 7hl/ha. The deep, dense purple colour gives a hint of the concentration of this wine, while 50 percent whole-bunch fermentation gives the fruit aromas a floral lift. It’s open and juicy, with ripe fruit and a hint of dark chocolate bitterness to the finish. Drink 2020-2028.

**E3080B** 6 x 75cl bottles in bond **6 £210.00**

## CORTON, CLOS DU ROI, GRAND CRU

An elegant expression of Corton, a sweet kernel of mesmerising red fruit draws one in before the chalky, limestone structure gives a welcome reminder of the seriousness and class of this site. There is not huge power here, but there is wonderful finesse. Subtle, nuanced. Drink 2025-2035.

**E3083B** 6 x 75cl bottles in bond **6 £366.00**

## GEVREY-CHAMBERTIN, LAVAUT SAINT-JACQUES, 1ER CRU

From 70- to 80-year-old vines, this is Carel’s favourite wine in the cellar, and it’s easy to see why. Around 40 percent whole cluster adds more lift to an already ethereal wine. There is wonderful red berry fruit here, a simmering minerality and chalky, multi-layered tannins which go on and on. A wine which simply flies. Drink 2025-2033.

**E3085B** 6 x 75cl bottles in bond **6 £369.00**

## CHARMES-CHAMBERTIN, GRAND CRU

This wears its new oak (one-third) with great ease. There is a lovely old-vine intensity on the nose, with deep violet notes and concentrated, almost confit cherry. The high proportion of *millerandé* grapes gives great generosity, along with suave tannins and a rounded, supple mid-palate. It’s not as cerebral as the Corton, but with greater charm and approachability. Drink 2024-2032.

**E3086B** 6 x 75cl bottles in bond **6 £630.00**

Prices are quoted by the case in bond  
and are inclusive of freight and insurance  
but exclusive of VAT and duty.  
Larger-format bottles may be  
available on request.

#### CHAMBERTIN, GRAND CRU

The nose here is closed and discreet, giving very little away initially, although some delicate hints of peony and spice come through with aeration. The palate builds with a gorgeous concentration and density, beginning small but reaching a crescendo, at which point a vital salinity arrives with notes of liquorice, dark spice and a touch of game. Incredible length with fine tannins. Drink 2026-2038.

**E3087B** 6 x 75cl bottles in bond

**£1,140.00**

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③ 3 x 75cl bottles in bond  
⑥ 6 x 75cl bottles in bond  
⑫ 12 x 75cl bottles in bond  
① 1, 3 or 6 x 150cl magnums in bond



# CÔTE DE NUITS Nuits-St Georges

## Domaine de la Vougeraie

PIERRE VINCENT



*Based in Premeaux, just south of Nuits-St Georges, Domaine de la Vougeraie was created in 1999 when Jean-Claude Boisset decided to group together all the vineyard holdings of the various négociant companies he had acquired over the years. Pascal Marchand was put in charge in 1999, with Bernard Zito in the vineyards, which are farmed biodynamically. Pascal produced powerful wines, fairly heavily extracted in his early vintages but clearly moving to a softer style by 2004. The wines have subsequently been made by Pierre Vincent who has maintained the more delicate approach. Top-quality vineyards continue to be added, especially Grand Cru whites in recent vintages.*

This is Pierre Vincent's last vintage, as he is now installed at Domaine Leflaive. Vougeraie is very happy with this year's result, another domaine to call the vintage "très Bourguignonne", meaning that the precision and purity of the fruit means this is more *terroir*-focused than 2015's broader and more intense style. They are also very happy with the way the frosted and non-frosted vines finally ripened homogeneously, giving much of the credit to their biodynamic culture. Given the health of the berries, a lot of whole bunches were used at fermentation.

## White

### BOURGOGNE BLANC, TERRES DE FAMILLE

This includes an assortment from the Hautes Côtes, Petit Vougeot, Beaune Blanc and various younger vineyards. Very neatly handled, it has lovely citrus and exotic fruit notes, with a nice twist of 30 percent new oak and some fat from finishing the *élevage* in tank on the lees. Faultless at this level. Drink 2019-2021.

**E3250B** 6 x 75cl bottles in bond **£96.00**

### VOUGEOT, CLOS DU PRIEURÉ

This is Vougeraie's *monopole*. It is ready to go, and is absolutely delicious now. The slightly strict aspect that Côte de Nuits whites usually present is moderated by a vivacious blast of exotic, passion-fruit notes, and then it all calms down to a cool, crisp, white-peach-stone finish. Drink 2018-2022.

**E3252B** 6 x 75cl bottles in bond **£210.00**

### PULIGNY-MONTRACHET

This comes from two parcels, one the irresistibly named Rue aux Vaches, above the village, and the other Noyers Bret, towards Chassagne. The whites are made by pressing whole bunches in a vertical press, just as in Champagne. The wine is very correct, fresh, with a little pulpy character that adds sufficient flesh. Drink 2019-2022.

**E3251B** 6 x 75cl bottles in bond **£210.00**

### PULIGNY-MONTRACHET, CHAMP GAIN, 1ER CRU

This exemplifies Vougeraie's enthusiasm for its 2016 whites. Where nature was kind, there is an ideal marriage of volume of fruit and flavour, and a very special cut of minerality, helped by an almost problem-free harvest and ferment. There is lovely, plump, characterful fruit, with blossom and acacia, all surfing to the finish on the wine's energy. Nature was not so kind for the yield, which is down 40 percent. Drink 2020-2024.

**E3253B** 6 x 75cl bottles in bond **£330.00**

## VOUGEOT, LE CLOS BLANC DE VOUGEOT, 1ER CRU

It is easy to underestimate this wine. In its youth it can be explosive with luscious, expansive aromatics, just as now; but the palate tells a different story, which is tight, locked and uncommunicative – but that just sets things up for the future. This is a very special *terroir*, tucked under the wall of the Clos itself, and its wines are made to age. Drink 2020-2030.

**E3254B** 6 x 75cl bottles in bond **£336.00**

### CHARLEMAGNE, GRAND CRU

This is only from the Le Charlemagne section of the vineyard, hence the omission of the Corton element in the title. There are two parcels, one by the cross and the other towards Pernand, which has more clay, harvested a week apart in 2016. This is very fine and poised, with elegant lines. There is a saying that this vineyard makes great wine in good red wine vintages; a promising omen. The cool, crystalline precision of the finish is a delight. Drink 2021-2030.

**E3255B** 6 x 75cl bottles in bond **£540.00**

### BÂTARD-MONTRACHET, GRAND CRU

Only two barrels were made this vintage, so it saw 50 percent new oak. This is built for the long term, and aged reductively to minimise the use of SO<sub>2</sub>. It has very good precision for a Bâtard, which can sometimes be quite big-boned. This still has the trademark richness and weight, but also has some fine contrapuntal notes of quince and spice. Drink 2022-2030.

**E3256B** 6 x 75cl bottles in bond **£1,110.00**

## Red

### BOURGOGNE ROUGE, TERRES DE FAMILLE

This is an *assemblage* of offcuts, with fruit sourced from the Hautes Côtes de Nuits, Hautes Côtes de Beaune, Gevrey Evocelles, Nuits Thorey, Beaune Montée Rouge and Volnay; so it boxes way above its weight. This source quality also allows techniques that would be overkill on simpler wines. This has one-third whole-bunch and the result is a simply delicious – lush and ripe, open and honest Pinot Noir. Drink 2019-2024.

**E3259B** 6 x 75cl bottles in bond **£102.00**

### GEVREY-CHAMBERTIN, LES EVOCELLES

There was a bit of frost damage here, with yields down about 20 percent. The vineyard is high and in the neighbouring commune of Brochon, with more limestone. Fifty percent whole-bunch was used, but the strong mineral character punches through. There is plenty of structure in this wine, almost atypical for the vintage, but with lovely ripeness too. Drink 2021-2028.

**E3260B** 6 x 75cl bottles in bond **£222.00**

### VOUGEOT, CLOS DU PRIEURÉ, ROUGE

Fermented with 40 percent whole bunches, there is a lovely nose of vivid rose petals. The palate offers fine and silky tannins, segueing into plush, generous fruit which gives a creamy feel to the mid-palate, before tightening up with chalky saline notes. The whole thing is rounded off with a smoky, stemmy finish. Divine. Drink 2021-2026.

**E3261B** 6 x 75cl bottles in bond **£222.00**

### NUITS-ST GEORGES, LES DAMODES, 1ER CRU

Inexplicably, Damodes escaped the frost entirely. This high vineyard is directly alongside Vosne and does show some of its neighbour's characteristics. The vines are 90 years old and whole-bunch was 90 percent – very symmetrical. This is big, burly and super-ripe; impressive and it works. Drink 2023-2030.

**E3263B** 6 x 75cl bottles in bond **£261.00**

Prices are quoted by the case in bond and are inclusive of freight and insurance but exclusive of VAT and duty. Larger-format bottles may be available on request.

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③ 3 x 75cl bottles in bond  
⑥ 6 x 75cl bottles in bond  
⑫ 12 x 75cl bottles in bond  
M 1, 3 or 6 x 150cl magnums in bond

#### CORTON, LE CLOS DU ROI, GRAND CRU

Vinified with 100 percent whole bunches, the nose has a gorgeous, seductive perfume of rose petals and peonies. The palate has a wonderful purity of fruit, underscored by an intense, chalky minerality that speaks clearly of the limestone soil. An elegant and mineral expression of the vineyard, with great finesse and a lingering, silky finish. The tannin profile is definitely Côte de Nuits in its finesse and femininity. Drink 2022-2028.

E3270B 6 x 75cl bottles in bond ⑥ £510.00

#### CLOS DE VOUGEOT, GRAND CRU

This is a fine example of just how well Clos Vougeot seems to have worked in 2016. There is the power and solidity of the Clos, of course, but 2016's brightness and focus illuminates more layers. This is from two parcels, one by the road, the other higher, below the road to the château. Both are harvested and made separately, with 80 percent whole-bunch, just as in 2015. Drink 2024-2034.

E3266B 6 x 75cl bottles in bond ⑥ £720.00

#### CHARMES-CHAMBERTIN, LES MAZOYÈRES, GRAND CRU

From a wonderful plot of vines planted in 1902, this is the source for the *domaine's* massale selection (cuttings for propagation). This is long, graceful and fine, but sufficiently dense that it is hard to pin down specific fruit descriptors. Using 100 percent whole-bunch, this is brilliantly hedonistic and irresistible. Drink 2023-2035.

E3267B 6 x 75cl bottles in bond ⑥ £840.00

#### BONNES MARES, GRAND CRU

Sadly, the crop is down 50 percent after the frosts. Vougeraie has 0.70 hectares but they cover the two *terroirs*, *terres blanches* marl and the more clay-rich *terres rouges*, combining the subtler elements of the first and the burly notes of the second. This is good and strong, just as you would want from this Cru, with the energy of 2016 driving the deep brooding, cherry-infused palate. Drink 2022-2033.

E3268B 6 x 75cl bottles in bond ⑥ £1,050.00



# CÔTE DE NUITS Vosne-Romanée

## Domaine Guyon

JEAN-PIERRE GUYON



*This excellent domaine in Vosne-Romanée has flown under the radar – perhaps because Jean-Pierre Guyon spends so much of his time out in the vineyards, which have been farmed organically since 2006, certified from 2012. With his high-pedigree viticulture as a great starting point, Jean-Pierre can employ whole-bunch fermentation as the stalks are ripe, eschewing the use of sulphur at this stage, though some is added during élevage and at bottling to assure stability.*

Despite obvious frustration at the small volumes, Jean-Pierre Guyon is delighted with the quality of his 2016s. He describes it as a vintage of great Pinot Noir typicity, which will be greater than 2015, explaining that the wines’ saline character will have you reaching for the next glass. As ever, the grapes here were picked a touch later than many estates to ensure the stems were fully ripe. He only bought six new barrels for the entire 2016 crop, so the proportion of new oak is reduced.

## White

### MOREY-ST DENIS, LA BIDAUDÉ

This vineyard is above Clos de Tart, on soil similar to that of Chassagne-Montrachet. Aromas of citrus fruits combine with buttered toast. In the mouth, there is an impressive density of fruit which cedes to an intense, mineral freshness and lingering notes of struck-match reduction. Gorgeous! Drink 2020-2025.

**E3189B** 6 x 75cl bottles in bond **£210.00**

## Red

### BOURGOGNE ROUGE

The 50-year-old vines that go into this *cuvée* sit at each end of the Vosne-Romanée appellation. Harvested at just 25hl/ha, there is an added layer of concentration this year, while maintaining the sensual, floral elegance I associate with this mini-Vosne. Beautiful. Drink 2019-2024.

**E3190B** 6 x 75cl bottles in bond **£132.00**

### CHOREY-LÈS-BEAUNE, LES BONS ORES

Eighty percent of the vines that make up this *cuvée* are 100 years old. The concentrated fruit they provide lends this wine a darker fruit profile, with notes of black cherry and dark chocolate, along with succulent, juicy tannins. Great pleasure now but will charm for several years. Drink 2019-2025.

**E3191B** 6 x 75cl bottles in bond **£150.00**

### GEVREY-CHAMBERTIN, LES PLATIÈRES

A blend of three parcels of vines between 80 and 90 years old, there is great density here, with abundant *griotte* cherry and a wild, almost garrigue-like spice. The mid-palate is full and creamy, while brisk acidity and peppery tannins keep everything in check. Drink 2020-2028.

**E3193B** 6 x 75cl bottles in bond **£252.00**

### VOSNE-ROMANÉE

Made from the *domaine*’s “younger” vines (around 40 to 50 years old), this is a beautifully elegant and succulent expression of Vosne-Romanée. It dances delicately across the palate with red cherry and strawberry flavours, and just a touch of floral perfume. Drink 2022-2030.

**E3194B** 6 x 75cl bottles in bond **£345.00**

### VOSNE-ROMANÉE, LES CHARMES DE MAZIÈRES

Jean-Pierre marks all his old vines, harvesting the fruit separately to make this extraordinary wine. There is a noticeable intensity to the aromas, as well as greater density and structure than the “normal” bottling. The finish is long and chalky, suggesting there is more to come. Drink 2024-2034.

**E3195B** 6 x 75cl bottles in bond **£432.00**

### VOSNE-ROMANÉE, EN ORVEAUX

Sitting on the slope above the Echezeaux vineyard, this is a wine of finesse and energy. Rich and suave, but with an elegant, feminine edge, this is a masterclass in understated power. The style gives a nod to neighbouring Chambolle, a wine Jean-Pierre is keen to make. Drink 2024-2035.

**E3197B** 6 x 75cl bottles in bond **£720.00**

### VOSNE-ROMANÉE, LES BRÛLÉES, 1ER CRU

Smoky and spicy on the nose, this is a real contrast to the En Orveaux, a more muscular and powerful expression. There is a real sucrosity and ripeness to this wine, but it is a sign of its class that there is an equal measure of chalky minerality to maintain equilibrium. Drink 2025-2038.

**E3196B** 6 x 75cl bottles in bond **£720.00**

### CLOS VOUGEOT, GRAND CRU

Guyon’s parcel in the Clos is planted north-south, which shades the grapes and gives a fresh style with more tension. Initially rich on entry, with creamy fruit and spice, this almost feels like a Bonnes Mares. There is a noticeable structure as expected from this vineyard, but the overall impression is one of elegance. Drink 2027-2042.

**E3198B** 6 x 75cl bottles in bond **£1,020.00**

### ECHEZEAUX, GRAND CRU

Guyon’s vines are in the Orveaux sector of the vineyard. This incredible wine somehow manages to be both hedonistic and precise. Wonderfully silky with great sophistication, but all the while displaying explosive aromas of peonies and rose petals. Jean-Pierre calls this the best wine he has ever made. Drink 2027-2042.

**E3199B** 6 x 75cl bottles in bond **£1,110.00**





## Domaine Castagnier

JÉRÔME CASTAGNIER



*Jérôme Castagnier is fifth generation, though passage through the female line and sons-in-law has changed the family name: the originator Jules Séguin was succeeded by Albert Rameau then Gilbert Vadey, a military man, who developed the business, working closely with Alexis Lichine. Guy Castagnier, born in Algeria, married Mademoiselle Vadey and began working at the domaine in 1975. Since 2004 the wines have been bottled as Domaine Castagnier. Jérôme, the sole son, did not originally intend to join the family business, becoming instead a professional trumpeter in the Republican Guard. In 2004 he left Paris and the army and came back to Morey-St Denis.*

Across his several appellations, Jérôme Castagnier is very fortunate, as all his vines are in single plots in each vineyard. As at other addresses, his Chambolle was worst hit by the frost (down 70 percent), then his Clos Vougeot (50 percent), but his Morey vines and other Grands Crus were only down by 10 to 15 percent. He didn't have any problem with the mildew, possibly due to the homogeneity of his vineyards. Jérôme loves the style of his 2016s and considers it a better vintage for him than 2015, itself something of a turning point for him and the *domaine*. There is a very good feel about this enthusiastic and hard-working *vigneron*, and he is still refining his style.

## Red

### BOURGOGNE PASSETOUTGRAINS

This comes from one 60-year-old parcel in Morey-St Denis, with two-thirds Pinot Noir, one-third Gamay, co-planted. A very correct, frank and bright wine, it has a lovely crunchy and tasty palate, with just a hint of cassis. The pleasure of simple things. Drink 2018-2021.

**E3106B** 12 x 75cl bottles in bond ⑫ £120.00

### BOURGOGNE ROUGE

This is from the Pâquier des Chênes vineyard, towards Gevrey, planted with 40-year-old vines. Everything was de-stalked as the stems weren't ripe enough on the lower land. It has very juicy fruit, enhanced by 20 percent from Morey Villages which was too small to vinify separately. Drink 2019-2023.

**E3107B** 12 x 75cl bottles in bond ⑫ £192.00

### CHAMBOLLE-MUSIGNY, CUVÉE JEANNE

Only three barrels were made and at first Jérôme didn't want to show it, but he talked himself into it. He has named it after his daughter Jeanne; he is quite a sentimentalist. The vines are the *domaine's* oldest, planted in 1921. It's fabulous; explosively aromatic and arguably of Premier Cru quality – but stock will be very limited. Drink 2020-2026.

**E3108B** 6 x 75cl bottles in bond ⑥ £198.00

### GEVREY-CHAMBERTIN

From Les Seuvrées, which is just below the Mazoyères Grand Cru and on the Morey-St Denis border, this comes from 50-year-old vines. Four barrels were made of this, a wine that has remarkable aromas of black fruit and cherry, like a dark chocolate cherry bon-bon. Jérôme uses a technique called *délestage* (like a powerful pumping over), in this case to give more mouth-feel, which it certainly has. Drink 2020-2027.

**E3109B** 6 x 75cl bottles in bond ⑥ £198.00

### MOREY-ST DENIS, AUX CHESEAUX, 1ER CRU

On the northern edge of the Morey boundary, this borders Charmes-Chambertin in Gevrey. There are only three owners: Castagnier, Arlaud and Lignier-Michelot. This is a very cool style of Morey. The vines are directly on limestone, and this is linear, almost saline, in character. Its *sang-froid* and reserve is much appreciated. Drink 2022-2030.

**E3110B** 6 x 75cl bottles in bond ⑥ £300.00

### CHARMES-CHAMBERTIN, GRAND CRU

These vines are over the road from Cheseaux and they seem to offer something of a Morey note. This is quite structured for a Charmes, a bit more compact than usual. Nevertheless, there is plenty to enjoy, especially in the core of slightly savoury, deep redcurrant fruit that sits at its heart. Drink 2025-2035.

**E3111B** 6 x 75cl bottles in bond ⑥ £519.00

### CLOS SAINT DENIS, GRAND CRU

There is a suggestion of the school teacher about this wine; there is a very strict side to it, but in a good way. The vines are in the historic heart of this great vineyard and the wine reveals a fine, cool, mineral vein that simply swells on the palate, without ever losing its shape or composure. But there is nothing prim about the wine; in its calculating way and in its own time, it gives intellectual and sensual pleasure. Drink 2025-2035.

**E3112B** 6 x 75cl bottles in bond ⑥ £519.00

### CLOS DE LA ROCHE, GRAND CRU

This is the largest individual holding of the *domaine*, at 0.6 hectares out of a total of four hectares for the estate. This is stronger and more muscular than the Clos Saint Denis, but still with the tension between fruit and minerality that marks the top wines of Morey. The top notes are luxurious, with lovely scents of blueberry and cassis. This is quite a crowd-pleaser. Drink 2025-2035.

**E3113B** 6 x 75cl bottles in bond ⑥ £519.00

### CLOS DE VOUGEOT, GRAND CRU

Jérôme's half-hectare is in the south-eastern corner of the Clos (away from the road, known as Grand Maupertuis) and is directly beside one of the Lamarche plots. Only 4.5 barrels were made this year from his 50-year-old vines. This is a *terroir* for powerful wines and this squares up to its responsibilities, with strong black fruit and an impressive weight. Drink 2025-2038.

**E3114B** 6 x 75cl bottles in bond ⑥ £555.00

# CÔTE DE NUITS **Fixin & Marsannay**

Prices are quoted by the case in bond and are inclusive of freight and insurance but exclusive of VAT and duty. Larger-format bottles may be available on request.

## Domaine Joliet

BÉNIGNE JOLIET



*There are certain vineyard sites up and down the Côte d'Or which have been recognised for centuries as being outstanding locations. One such is the Clos de la Perrière in Fixin, just north of Gevrey-Chambertin, founded by the monks of Cîteaux in the early 12th century. Dr Lavalley (1855) noted it as a Tête de Cuvée, making wines which kept for longer than any others of the Côte d'Or. The Joliet family purchased the Manoir de la Perrière and its attendant vines in 1853. Bénigne, who has bought out other family members so as to be able to run the domaine as he wants, is the sixth generation of the family.*

There was some frost damage on the higher vineyards which reduced the yield to 22hl/ha, and only 70 percent whole-bunch used this year. There was very light extraction, as always, with only three punch-downs during the three-week fermentation, and very little pumping over. The wine will spend two years in barrel, with 20 percent new oak.

## Red

### FIXIN, CLOS DE LA PERRIÈRE, 1ER CRU

Bénigne continues to pursue his goal of Grand Cru recognition for his wonderfully positioned five-hectare vineyard. He now has the support of the local growers' association to make the application but he knows it will be a long battle. The Grand Cru battleground is in Nuits-St Georges for the moment. Nevertheless, there is something special happening here: do not be deceived by what appears to be the simpler Fixin appellation.

Tasting the three vineyard elements separately (south – fruity but with a core of stern fruit; under the forest – ripe violet and blackcurrant; north – crunchy, good tannic structure) gave a wonderful insight to the wine's final blend (an equal third of each), combining all those elements but also greater than the sum of its parts. The tannins are very silky, again defying the wine's appellation. Drink 2020-2030.

**E3496B** 6x75cl bottles in bond

**£180.00**



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## Terms and Conditions

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### PRICES

Prices for the Burgundy 2016 *En Primeur* offer are quoted in bond and include freight to our UK bonded warehouse and insurance (but exclude duty and VAT) and are quoted by the case.

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### CLOSING DATE

The Burgundy 2016 *En Primeur* offer starts at 9am on Thursday 4th January 2018 GMT and ends at 6pm on Friday 16th February 2018 GMT, subject to stocks remaining unsold.

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### AVAILABILITY AND QUANTITIES

Prices are quoted in bond, include freight and insurance but exclude duty and VAT. Orders are accepted subject to stocks remaining unsold. Stocks of certain wines may need to be allocated subject to demand. A case comprises 3/6/12 x 75cl bottles or 1/3/6 x 150cl magnums, as stated. Larger format bottles may be available.

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### HOW TO PAY

We are happy to accept payment by cash, cheque, Maestro, Mastercard or Visa. Cheques should be made payable to Berry Bros. & Rudd. All payments will be made in pounds sterling and processed through the UK.

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### INSURANCE AND OWNERSHIP

We will remain responsible for insuring the wine at the original invoice value until your delivery and/or storage instructions have been completed. Ownership of the wines will pass on settlement of all outstanding charges.

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### SHIPPING

It is anticipated that the wines will be shipped from spring 2018 to early 2019.

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### DELIVERY AND STORAGE

Following shipment, your wines, by default, will be stored in bond in our Customers' Private Reserves.

Once the wines are in your Private Reserves we will notify you by email. On receipt of your delivery notification email or the subsequent invoice for rent, if you would like your wine delivered straight away we can arrange this as per our normal delivery terms. Any rent charged on wines withdrawn within 30 days of the date of invoice for rent will be credited. Customers who elect to take their wine out of bond, whether for delivery or for storage duty paid, will be required to pay duty and VAT at the prevailing rates at the time of delivery. These rates are currently £25.92 per case of 12 x 75cl bottles (nine litres) for duty and 20 percent for VAT on the original cost and duty\*. Customers storing wine in bond or duty paid in Customers' Private Reserves will be required to pay rent at the prevailing rate (this is currently £12.00 including VAT per case per annum\*). Please note that wines bought in bond and *en primeur*, and wines stored in Customers' Private Reserves are delivered free of charge when the original purchase value of the wines is more than £100 (including duty and VAT). \*Correct as of December 2017.

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### ORDER CANCELLATION

Please note that in bond *en primeur* orders can be cancelled within seven working days of placing the order. A full refund of the purchase price of the wines will be given on receipt of formal notification in writing of cancellation of the order. Due to the unique nature of *en primeur* sales we regret that orders cannot be cancelled after this time.

All purchases of wines and spirits and other goods and services from Berry Bros. & Rudd are subject to Berry Bros. & Rudd's standard terms of sale in addition to any terms stated in this brochure.

These terms and conditions can be viewed at [www.bbr.com/terms](http://www.bbr.com/terms), by emailing your request to [japan.mail@bbr.com](mailto:japan.mail@bbr.com) or by telephoning 03-3518-6730.

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