

BERRY BROS & RUDD

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WINE & SPIRIT MERCHANTS

BURGUNDY 2017
En Primeur

Offer starts on Thursday 3rd January 2019

BURGUNDY 2017 *En Primeur*

Adam Bruntlett
BURGUNDY BUYER

Adam Bruntlett



This is the vintage everyone has been waiting for. After years of famine, 2017 is, if not quite a feast, a very good meal that will keep hunger at bay. It is not an exaggeration to say that another short crop would have put the final nail in the coffin for a number of domaines. This precarious situation brings into sharp focus the uniquely human nature of the region. A visit to one of our growers is rarely conducted by a marketing assistant or salaried employee, but by the person whose name is above the door or on the bottle.

It is this personal touch that is so important in vintages such as 2017. While the weather conditions themselves were not as challenging as in 2016, vineyard management was essential in ensuring nature's generosity did not have a negative impact on quality. The vintage could have been an enormous crop and, where growers were greedy, dilution could be an issue. We pride ourselves on working with the most quality-focused vigneron, who took the difficult decision to prune their vines short in the spring, de-bud or carry out a green harvest, knowing that frost or hail could drastically risk their livelihood. After several short crops, this was a tough decision, but one which our growers did not hesitate to take, and one which has been vindicated in the quality of the wines.

This is arguably a vintage in which the vigneron played a larger role than the village, but it is worth highlighting the red wines of the

Côte de Beaune. Despite successive years of hail and frost, Beaune, Pommard and Volnay offer real excitement and value in 2017.

We are thrilled to introduce several new growers, including François Bitouzet-Prieur, who is making elegant and classically-styled Volnay and Meursault, and Domaine Comtesse de Chérisey, based in Blagny. Familiar names such as Domaine Tawse – perhaps known to some as Domaine Maume but now under new ownership – and the renowned Méo-Camuzet are also included.

As is customary, every producer receives a double introduction. The first part, in italics, is an overview which may be useful to those coming to our producers for the first time. The second part gives a brief commentary on the 2017 vintage. As with last year, this offer is a collaborative affair which owes much to the assistance of my colleagues, Mark Pardoe MW and Will Heslop, who have both provided excellent tasting notes.

The vintage

After the travails of its predecessor, 2017 was relatively straightforward, although it certainly sailed very close to the wind. At the end of April a cold snap descended. The Côte d'Or came together in solidarity, growers burning dampened straw bales to create cloud cover and raise temperatures to prevent disaster striking. While this was largely successful, those in Chablis were not so lucky; with all of the Grands Crus and many top Premiers Crus badly hit, resulting in a loss of around 50 percent. In contrast to 2016, a warm, dry spring and summer followed, with relatively little disease pressure, but with rain at the right moments. Some hail hit Morey-St Denis on the 10th July, seemingly as punishment for having the audacity to have avoided the frosts in 2016. The warm and sunny conditions continued through

July and August, meaning that maturity arrived quickly. Harvest began in the Côte de Beaune in the last week of August, with a relatively wide array of picking dates, but the fruit was of excellent quality. A detailed report on growing conditions throughout the season is available at bbr.com/vintagereport2017.

The white wines

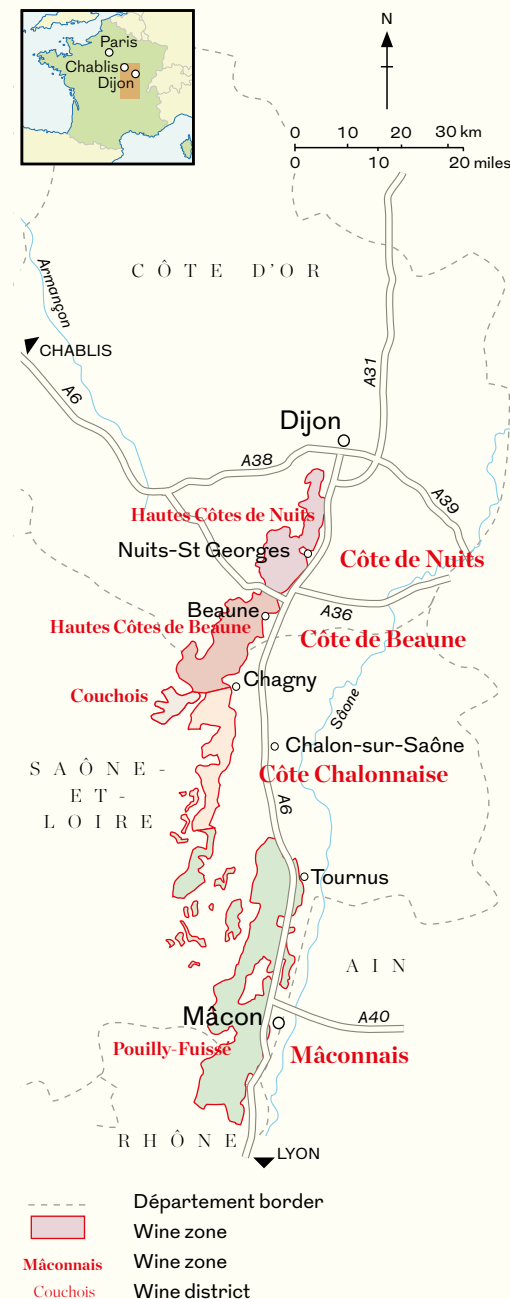
The 2017 white wines are excellent and this is certainly one of the top vintages of recent years. While it is difficult to surpass the outstanding 2014s, growers, colleagues and I all struggled to find a superior vintage in the last dozen or so years. The wines display a charming amalgamation of 2015's ripe fruit with the vigour and tension of 2014, while the wines of Chablis are classically styled. Growers have reflected upon the issues of premature oxidation, taken various steps to rectify the situation and we feel that white Burgundy is truly back.

The red wines

The reds offer the kind of vintage we love; wines with balance and transparency. Rarely have I had so much pleasure and delight in tasting young wines from barrel. While there is not yet the density and concentration of 2015 or 2016, these are wines which will give enormous pleasure in youth and the medium term. Comparisons were drawn frequently with the 2000 vintage, a year which was charming in its youth and still gives great pleasure today.

Key points

- Good, but not large, volumes, with Chablis down due to frost
- Classical wines of both colours, with the whites edging it
- A fresh, transparent and energetic vintage
- Value at all levels
- Stable prices



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HOW TO ORDER

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CHABLIS

Samuel Billaud

SAMUEL BILLAUD



The brilliantly talented Samuel Billaud was finding family politics hard going, so he founded his own wine label in Chablis separate from Domaine Billaud-Simon. However, with the sale of Domaine Billaud-Simon to Faiveley in 2014, Samuel has got back a proportion of the vineyards for himself. Whether from domaine sources or purchased grapes, Samuel Billaud's wines demonstrate his exceptional talent.

Samuel explains that except for the frost in late April, 2017 was not a very complicated vintage, with no excess rain or heat, and no disease pressure in the vineyards. Worst hit by the cold snap were the vineyards on the *rive droite* (right bank); the Grands Crus, Mont de Milieu, Montée de Tonnerre and some village Chablis. Stylistically Samuel is a big fan of the 2017s, praising them as dynamic, fresh and tight, but with a sunny, accessible edge. Samuel's wines undoubtedly deserve to be considered some of Chablis's best.

White

CHABLIS, LES GRANDS TERROIRS

In 2017 this is a blend of mostly Pargues and Cartes, plus a reduced percentage of Bas de Chapelot due to frost. The nose has lifted aromas of citrus fruit while the palate displays lemon-and-lime freshness, with a chalky and saline mineral feel. The lower proportion of Chapelot this year has yielded a more elegant wine. Drink 2019-2025.

E3657B 12 x 75cl bottles in bond **£165.00**

CHABLIS, LES FOURNEAUX, 1ER CRU

Raised 100 percent in stainless steel tanks to preserve the freshness of this southeast-facing slope, this is a wine which is energetic and relatively accessible. The nose is lightly smoky with some citrus notes, while the palate offers ripe peach fruit and refreshing salinity. The finish is fresh, pure and chalky. Drink 2020-2026.

E3658B 12 x 75cl bottles in bond **£258.00**

CHABLIS, SÉCHET, VIEILLES VIGNES, 1ER CRU

Samuel's Séchet is made from 70-year-old vines and is the quintessence of Chablis purity. Floral and pretty with lots of saline iodine notes to the nose, there is a vinous feel to the wine and the minerality is striking. There's no oak; the minerality needs no further embellishment. Dynamic. Drink 2021-2029.

E3659B 12 x 75cl bottles in bond **£288.00**

CHABLIS, MONT DE MILIEU, 1ER CRU

From the first whiffs of salty, smoky reduction, it's clear that this is a serious wine. The saline theme continues on the palate, where it is joined by confit lemon and serious concentration. Yielding just 20hl/ha, the only disappointment is that there is relatively little of this wine. Drink 2021-2029.

E3660B 12 x 75cl bottles in bond **£288.00**

CHABLIS, MONTÉE DE TONNERRE, 1ER CRU

From two parcels – one at the top of Chapelot and one in the triangle of Montée de Tonnerre, this is even more powerful and complex than usual thanks to a reduced crop. The nose is smoky and spicy; the palate intense, concentrated and layered; the finish long and vinous. Drink 2022-2030.

E3661B 12 x 75cl bottles in bond **£324.00**

CHABLIS, VAUDÉSIR, GRAND CRU

This is a blend of two parcels; one facing east, one facing west. The former brings freshness, the latter maturity. This is spicy and exotic with a cashmere texture, generous peach and apricot fruit, subtle smoky oak and a saline, iodine finish. Drink 2023-2031.

E3662B 6 x 75cl bottles in bond **£330.00**

CHABLIS, LES PREUSES, GRAND CRU

Fermented and raised for the first year in barrel, this is then transferred to tank for the second winter. The nose is rich and spicy, a touch marked by oak at present. The palate is less encumbered, with masses of concentration and energy leading to a crystalline finish. *Terroir* will emerge. Drink 2022-2032.

E3663B 6 x 75cl bottles in bond **£330.00**

CHABLIS, LES CLOS, GRAND CRU

Samuel described the yield as "catastrophic" at just 15hl/ha. The wine itself is outstanding, with extraordinary concentration and richness, all the while remaining refined and elegant with a mineral core. The finish is grainy, with lingering notes of crushed oyster shell and iodine. Very fine indeed. Drink 2023-2035.

E3664B 6 x 75cl bottles in bond **£336.00**

Domaine Louis Michel & Fils

GUILLAUME GICQUEAU-MICHEL



This domaine, based in the heart of Chablis, dates back to 1850. Prior to 1970 all the wines were fermented and matured in old oak barrels; by 1980 the old oak had been thrown out and the domaine had switched entirely to stainless steel. Today, it is run by Guillaume Gicqueau-Michel and comprises 25 hectares of vineyards, mainly Premier and Grand Cru. It remains the byword for unoaked Chablis.

As in 2016, Guillaume harvested just half a normal crop in 2017. While his village holdings suffered most in 2016, the Premiers and Grands Crus were worst affected this time, with frost to blame. Nonetheless, Guillaume was characteristically cheerful when we visited, and full of enthusiasm for a vintage he describes as “old school – before global warming”. Guillaume continues to use stainless steel for all his *cuvées* and has again produced a range of wines for which transparency is the watchword: they express as faithfully as possible each vineyard’s distinct *terroir*.

White

CHABLIS, VAILLONS, 1ER CRU

This sheltered parcel enjoys a warm microclimate expressed by the wine’s open, ripe citrus and stone-fruit bouquet. There’s already a slight roasted, nutty character too, which should become more pronounced over time. The palate is perhaps tighter, more mineral than expected, suggesting a long lifespan. Drink 2022-2032.

E3666B 6 x 75cl bottles in bond **£135.00**

CHABLIS, FORÊTS, 1ER CRU

This is such a tightly wound, mineral *cuvée*, with notes of gunflint and oyster shell on the nose. It’s little surprise to learn the bedrock is just centimetres below the surface of Guillaume’s two parcels here in Forêts. This is a touch reductive at present and requires patience, but should develop great complexity over the next decade and beyond. Drink 2023-2033.

E3667B 6 x 75cl bottles in bond **£138.00**

CHABLIS, BUTTEAUX, VIEILLES VIGNES, 1ER CRU

Guillaume describes this as a connoisseur’s Chablis because it can be coltish in youth and demands time for all the components to knit together. It owes its ripe bouquet and fleshy palate to the vineyard’s clay soils and the age of the vines, planted in 1943. Already, however, it gains focus towards the finish, which is long and saline. Drink 2021-2027.

E3668B 6 x 75cl bottles in bond **£144.00**

CHABLIS, MONTÉE DE TONNERRE, 1ER CRU

From a southeast-facing parcel in the *lieu-dit* of Chapelot, with classic Kimmeridgian soils, this *cuvée* is powerful yet lithe, like a middle-weight boxer. Open and flattering on the nose, there is ripe citrus to the fore, then plenty of fresh, zesty acidity for balance and a cleansing herbaceous note on the finish. Drink 2020-2027.

E3669B 6 x 75cl bottles in bond **£150.00**

CHABLIS, VAUDÉSIR, GRAND CRU

Guillaume’s parcel lies on the north-facing slope of the vineyard, so tends to ripen late and retain high acidity, but the clay soils here contribute weight and texture. In short, this is impeccably balanced. It will only improve in bottle but is harmonious and seductive straight out of the blocks. Drink 2022-2030.

E3670B 6 x 75cl bottles in bond **£264.00**

CHABLIS, GRENOUILLES, GRAND CRU

The nose is open, seductive with a touch of spice and tropical fruit, which speaks of the vineyard’s southerly aspect. But this *cuvée* has hidden depths: its extra weight is carried effortlessly on a mineral, flinty backbone. The finish is redolent of droplets of sea water. A truly engaging, complex wine whose development we will follow with relish. Drink 2022-2030.

E3672B 6 x 75cl bottles in bond **£300.00**

CHABLIS, LES CLOS, GRAND CRU

Les Clos is habitually more austere than Grenouilles and this is no exception. The nose centres on crushed oyster shell and lime. The palate is compact at present, but with great energy and a subtle creaminess which could give the erroneous impression of oak ageing. Add to that a long, mineral finish and this is the quintessence of Grand Cru Chablis. Drink 2023-2033.

E3671B 6 x 75cl bottles in bond **£300.00**

CHABLIS

Domaine Jean-Paul & Benoît Droin

BENOÎT DROIN



The Droins have been producing wines in Chablis for nearly 400 years (their history as vigneron goes back at least to 1620). Benoît represents the 14th generation, having taken over from his father Jean-Paul. The domaine owns 13 hectares of vineyards and produces 14 different wines, including seven Premiers Crus and five Grands Crus. Benoît runs a sophisticated operation from a large modern winery almost in the shadow of the Grands Crus. He has revised his pruning system and significantly reduced yields; while in the cellar the principal change has been away from new oak.

Despite the 2017 crop being hit once again by frost, Benoît is very pleased with the results, explaining that the warm, dry weather that followed was a welcome contrast to 2016. Mont de Milieu, not made in 2016, returns to the line-up, but sadly Les Clos and Vauremont are down by half. The 2017 vintage sees the introduction of another Grand Cru wine, Les Preuses, which makes this one of the most complete ranges of Chablis vineyards. It's a classic Chablis vintage and these wines offer a masterclass in *terroir*.

White

CHABLIS, MONTÉE DE TONNERRE, 1ER CRU

On the nose bacon fat, gunflint and smoky oak jostle for position with the chiselled citrus aromas. The palate is perfectly weighted, giving the impression of carefully judged power underpinned by a thread of steely acidity which runs the length of the wine. The finish is spicy, chewy, dense and long-lasting. Drink 2022-2030.

E3673B 6 x 75cl bottles in bond **£156.00**

CHABLIS, MONT DE MILIEU, 1ER CRU

This is one of the parcels that suffered frost damage, which reduced the crop but thankfully did not have an impact on quality. A charming combination of steel and citrus fruit, this is a classy wine with a "gourmand" centre which is easy to love. The firm, acid backbone and finish of classic oyster shell notes scream Chablis. Drink 2019-2026.

E4232B 6 x 75cl bottles in bond **£168.00**

CHABLIS, VAUORENT, 1ER CRU

Benoît fermented and raised this completely in tank as he was worried the small volume would be too marked by oak. Consequently there is greater finesse and minerality this year, a more steely profile with smoky gunflint aromas on the finish. Drink 2021-2028.

E3674B 6 x 75cl bottles in bond **£168.00**

CHABLIS, VAUDÉSIR, GRAND CRU

At around 35 percent, there's a touch less new oak this year as Benoît fine-tunes the profile of the wine. Powerful and concentrated, this is a serious wine with smoky notes and spicy acidity on the finish. The oak is not yet fully integrated which reinforces the warmth of the wine, but it will marry to give more grace and elegance. Drink 2022-2030.

E3677B 6 x 75cl bottles in bond **£264.00**

CHABLIS, VALMUR, GRAND CRU

This has an intensely floral nose, with notes of lavender and honeysuckle, as well as some spicy peach fruit. The palate is broad, with an oily texture, ripe stone-fruit and a spicy, chewy finish. The minerality is presently hidden somewhat under its puppy fat, but will break through given time. Promising, if a little backward in its youth. Drink 2022-2032.

E3676B 6 x 75cl bottles in bond **£264.00**

CHABLIS, GRENOUILLE, GRAND CRU

More open than the Valmur, the fruit here is rich and ripe, and the acid freshness is already in evidence, giving an energetic edge to the wine. The deeper soil means this is not as mineral as some of the other Grands Crus, but there is impressive power and the wine's openness and generosity is endearing. Drink 2020-2030.

E3679B 6 x 75cl bottles in bond **£300.00**

CHABLIS, LES CLOS, GRAND CRU

Benoît explained that in many cases there was only one bunch per vine here, leading inevitably to concentration in the resulting wine. The nose offers some hints as to its class; concentrated, dense fruit, flinty smoke notes and spicy buttered toast. The palate is powerful and concentrated, slightly richer than usual, but with its hallmark intense minerality and chewy phenolics at the finish. Drink 2023-2035.

E3678B 6 x 75cl bottles in bond **£300.00**

CHABLIS, LES PREUSES, GRAND CRU

Benoît feels this combines the minerality of Les Clos and the finesse of Vaudésir. Only 1,200 bottles were made of this maiden vintage. The nose is elegant with a sea-breeze aroma, while the palate is intensely mineral but with the vintage's hallmark mid-palate weight. An excellent example of the vineyard. Drink 2023-2033.

E4234B 6 x 75cl bottles in bond **£300.00**

Le Domaine d'Henri

MARGAUX LAROCHE



Having stepped down from the company which bears his name, Michel Laroche has, along with his daughters, launched a small domaine based on their family vineyards, named after Michel's father Henri. Their principal holdings are in Premier Cru Fourchaume, especially a Vieilles Vignes cuvée from 47-year-old vines in L'Homme Mort and an Héritage cuvée, which comes from the oldest parcel (planted in 1937) in the lieu-dit of L'Ardillier.

Michel's daughter Margaux is taking a more active role in both the cellar and vineyard. She explained that they have been reducing sulphur levels during the winemaking process, believing that this allows the *terroir* to express itself better. They also no longer fine or filter the wines, the goal being to preserve as much flavour as possible in the final bottle. Yields are down by 50 percent overall, their aspersion system in Fourchaume rescuing them from the worst of the frost. Margaux feels 2017 is a classic Chablis vintage, with freshness and minerality.

White

CHABLIS, TROËSMES, 1ER CRU

The *domaine* has been making this wine since the 2015 vintage, but it has come into its own in 2017. The nose offers austere notes of grass, citrus fruit and some flint. The palate is, however, richer with more generosity and mid-palate breadth, culminating in a pleasing bitterness on the finish. Drink 2020-2025.

E4359B 6 x 75cl bottles in bond **£99.00**

CHABLIS, L'HOMME MORT, VIEILLES VIGNES, 1ER CRU

From vines approaching 50 years of age, 25 percent of the wine is fermented and raised in older oak barrels. Extraordinarily fine and restrained for arguably Chablis's most exuberant Premier Cru, this is an intense, precise wine with real focus. Lots of fine mineral notes wrapped up in viscous citrus fruit give a wonderful, textured finish. Drink 2022-2028.

E4360B 6 x 75cl bottles in bond **£150.00**

CHABLIS, FOURCHAUME, HÉRITAGE, 1ER CRU

This is the classic Héritage plot of now 80-year-old vines in L'Ardillier, around a third of the wine seeing oak (all old). It is more densely packed and tightly wound than L'Homme Mort, showing a viscous power and plenty of glycerol laid over a rigid skeletal structure. The chewy finish is incredibly lengthy and promises a long future. Drink 2022-2030.

E4358B 6 x 75cl bottles in bond **£180.00**



CHABLIS

Domaine Pinson Frères

LAURENT PINSON



The legendary Louis Pinson himself retired in 1983, having made some fabulous old-style Chablis. His great-granddaughter, Charlène, along with her father Laurent and her uncle Christophe are now in charge. There is a Rue Pinson in Chablis, dating back to an earlier generation when three Pinson brothers lived in identical houses on the street. Everything is hand-harvested, with sorting of the grapes both in the vineyard and at the winery. The wines are wild-fermented, mostly in stainless steel tanks, before barrel ageing, with the proportion of oak depending on the cuvée.

It's mixed news this year: while 2017 sees the return of the much-loved Cuvée Mademoiselle, overall there is less wine than in 2016, frost damage having cut the crop by anything up to 70 percent, with the worst-affected area being Les Clos. Despite the obvious disappointment of the small crop, Laurent and Charlène were delighted with the quality and health of the grapes at harvest, and feel this is a classically Chablisien vintage.

White

CHABLIS

This is a blend of five different parcels, split 50-50 between the left and right sides of the river Serein. Raised entirely in stainless steel to preserve freshness, the nose offers smoky minerals and a touch of citrus fruit. The palate has plenty of tension, with just the right amount of mid-palate stuffing. Proper Chablis. Drink 2019-2024.

E3681B 12 x 75cl bottles in bond **£120.00**

CHABLIS, CUVÉE MADEMOISELLE

From a 0.3-hectare parcel of vines which are well-sited at the top of the slope behind Mont de Milieu, this sees a short period of skin contact as well as barrel-fermentation, giving spicy notes and some grip to the finish. Charming and seductive but with serious purity and focus, this is a fascinating take on Chablis. Drink 2019-2025.

E4203B 12 x 75cl bottles in bond **£156.00**

CHABLIS, VAILLONS, 1ER CRU

Four barrels were made this year (one more than in 2016), from the *climat* of Châtains. The nose displays classic green, herbaceous lemongrass aromas combined with spicy oak courtesy of its ageing in used barrels. The palate is packed with zesty lime and just a hint of well-integrated oak. Drink 2020-2026.

E3685B 12 x 75cl bottles in bond **£228.00**

CHABLIS, LA FORÊT, 1ER CRU

Planted in 1955, these are the oldest vines of the *domaine*, used for massal selection to plant new parcels as they never suffer from disease. There is a gentle touch of oak on the nose here, mingling with floral aromas. The front of the palate is concentrated, tapering into a fine, refreshing finish. Drink 2020-2026.

E3684B 12 x 75cl bottles in bond **£228.00**

CHABLIS, MONTMAIN, 1ER CRU

These vines were planted in 1956, so are slightly younger than the Forêt vines. The nose displays classic Chablis dairy notes, some citrus and a touch of spice from the oak. This is a classic Montmain, with lovely, lemony acidity, well-integrated oak and plenty of oyster shell and sea-breeze notes. Drink 2021-2028.

E3683B 12 x 75cl bottles in bond **£228.00**

CHABLIS, MONT DE MILIEU, 1ER CRU

The Pinson family has nearly five hectares here and consequently this is something of a flagship wine. With 10 percent of the *cuvée* fermented in new oak, there is more spice here, but the class of the wine ensures it is not dominant. There is a piercing mineral core and immense concentration; a real star of the vintage. Drink 2022-2030.

E3682B 12 x 75cl bottles in bond **£228.00**

CHABLIS, LES CLOS, GRAND CRU

A brooding and serious nose gives little away at this early stage, but the palate offers an explosion of dense, ripe apricot and peach fruit, intertwined with spicy, warming oak and piercing acidity that ties the whole thing together. The finish alternates between waves of acidity and sucrosity. Weighty and textural, but still a baby. Drink 2023-2033.

E3686B 12 x 75cl bottles in bond **£438.00**

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

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Domaine William Fèvre

DIDIER SÉGUIER



This leading Chablis domaine was developed by the eponymous William Fèvre between 1957 and his retirement in 1998 when he sold to the Champagne House Joseph Henriot. Since then the wines have been made by the talented Didier Séguier who had previously been with the Bouchard team in Beaune. The domaine wines include 12 hectares of Premier Cru vineyards and no less than 16 hectares of Grands Crus. Everything is harvested by hand. The Premier Cru wines are vinified in 30 to 50 percent oak, the Grands Crus 50 to 70 percent, all in one-year-old barrels from Bouchard.

Didier has mixed emotions about the 2017 vintage; the quality is excellent, but thanks to the frost at the end of April, volumes are low, with their substantial holdings on the *rive droite* (right bank) particularly suffering. Up to 60 percent of the crop was lost in the Grands Crus, particularly Les Clos. Didier explained that, in comparison to 2016, the season post-frost was relatively simple, with warm, dry conditions and rain falling when required. He describes 2017 as a very classic vintage which offers acidity, freshness and tension.

White

CHABLIS

Fèvre's *domaine* bottling of Chablis is arguably one of the benchmarks. Drawn from almost 50 hectares of vineyard exclusively on Kimmeridgian soils, this displays the classic Chablis nose of pretty orchard fruit and tangy oyster shell minerals. Ten percent is barrel-fermented, which adds a little texture to the saline and crisp palate. Drink 2019-2024.

E3687B 12 x 75cl bottles in bond £156.00

CHABLIS, VAILLONS, 1ER CRU

As ever the most accessible of Fèvre's Premiers Crus, this offers notes of white flowers and ripe citrus fruit on the nose, along with just a hint of flinty minerals. The palate is medium-bodied, with pleasing weight and a salty tang to the finish. Promising. Drink 2020-2026.

E3688B 6 x 75cl bottles in bond £156.00

CHABLIS, MONT DE MILIEU, 1ER CRU

The nose is saline and mineral, quite discreet and introverted. The palate is more open with crisp lemon fruit, good power in the middle and an energetic finish. Approachable but with legs. Drink 2021-2027.

E3689B 6 x 75cl bottles in bond £192.00

CHABLIS, MONTÉE DE TONNERRE, 1ER CRU

A blend of Côte de Bréchain, Pied d'Aloup and Chapelot, 40 percent was fermented in old oak. The nose is very mineral and brooding with subtle smoke notes. The palate has great density and power, spicy minerals and a rich, creamy texture before the acidity kicks in to extend the finish. Lots of power but without any heaviness. Drink 2022-2029.

E3690B 6 x 75cl bottles in bond £225.00

CHABLIS, VAULORENT, 1ER CRU

This wine is treated by Fèvre as a Grand Cru, and the quality is certainly of that level. There is a sunny feel to the nose with some grilled almonds and stone-fruit. The palate has an oily richness, plenty of spice and a thread of acidity which starts early and runs through the wine to the long, salivating finish. Drink 2022-2032.

E3691B 6 x 75cl bottles in bond £252.00

CHABLIS, VAUDÉSIR, GRAND CRU

This south-facing vineyard is in the warmest part of Chablis, as evidenced by the rich and spicy nose which shows some oak. On the palate, it is rich and dense with wafts of oak and a lingering lime freshness in the background. The finish is intensely fresh and clean, with real purity and focus. Drink 2023-2035.

E3692B 6 x 75cl bottles in bond £342.00

CHABLIS, LES PREUSES, GRAND CRU

This is from two parcels; the first on a steep slope, facing east which lends minerality and freshness, the second southwest-facing on deep clay, giving richness and power. Less powerful than the Vaudésir, but with more elegance and accessibility, the finish has a stinging freshness and mineral finesse. Drink 2022-2032.

E3693B 6 x 75cl bottles in bond £342.00

CHABLIS, BOUGROS, CÔTE BOUGUEROTS, GRAND CRU

The vines here are planted in the best part of Bougros, on the steep, south-facing slope overlooking the river Serein. The nose is rich and sunny, the palate rounded with a fine, suave, cashmere texture that marks this out as a wine of great class. Drink 2024-2035.

E3694B 6 x 75cl bottles in bond £375.00

CHABLIS, LES CLOS, GRAND CRU

Fèvre owns a sixth of the vines in Les Clos, mostly towards the top of the vineyard. The nose is incredibly complex with lots of oyster shell, iodine and citrus fruit. The palate is fine and precise, with an underlying concentration. There is a huge amount in reserve here, and this will require patience. Drink 2025-2037.

E3695B 6 x 75cl bottles in bond £450.00

CHABLIS

Domaine Sébastien Dampit

SÉBASTIEN DAMPT



The Dampit family has been making wine for more than 150 years in Chablis. Having studied viticulture in Beaune, young Sébastien worked in Sancerre, Nuits-St Georges and Australia to broaden his experience before returning to the family domaine, Daniel Dampit, in 2005 to work alongside his father and brother. In 2007, he took back seven hectares under his own name. The domaine is situated in Milly, to the west of Chablis, and 50 percent of the holdings are Premier Cru. The wines are largely vinified and raised in stainless steel and concrete, the aim being to produce a linear and classic interpretation of Chablis.

The 2017 vintage saw the *domaine* light candles in the vineyards for six successive nights at the end of April to raise temperatures and keep the frost at bay. While some unprotected parcels were badly hit, the Côte de Léchet survived relatively unscathed and the warm, dry season that followed has produced a wine with a freshness that reminds Sébastien of the outstanding 2014 vintage. His Côte de Léchet offers exceptional value for money for those who enjoy a classic, steely expression of Chablis.

White

CHABLIS, CÔTE DE LÉCHET, 1ER CRU

There is a lovely classic Chablis nose of crushed oyster shell and lemon fruit. The palate is tangy, with a surprising structure and grip, while remaining fine and elegant. The old vines suffer from *court-noué*, giving lots of very small grapes which results in plenty of concentration and phenolic grip. Lemony and saline, this is textbook Chablis with a punch. Drink 2020-2026.

E3665B 12 x 75cl bottles in bond

£192.00





MÂCONNAIS

Domaine de la Soufrandière

JEAN-GUILLAUME BRET



Grandfather Bret bought this property in Vinzelles in 1947. In 2000 Jean-Philippe and Jean-Guillaume Bret took their vineyards out of the local co-operative and established Domaine de la Soufrandière with four hectares of vines in Pouilly-Vinzelles. They also have a négociant business, Bret Brothers. Their vines are, mostly, on a perfectly situated east-facing slope of Vinzelles called Les Quarts, on Bajocian limestone with a high silica/quartz content. They are organic and biodynamic.

The Bret brothers described 2017 as another warm and early vintage, with harvest beginning on the 26th August. They picked early compared to many of their peers, Jean-Philippe explaining that maturity came very quickly. Their decision to bring the grapes in quickly, along with their organic and biodynamic viticulture, has resulted in wonderfully fresh wines. In the cellar they are experimenting with lower levels of sulphur during the winemaking process, with the aim of obtaining full fruit and *terroir* expression in their wines.

White

ST VÉRAN, LA COMBE DESROCHES

Located at the foot of the north side of the Roche de Vergisson, this is a cool site which has come into its own in recent warm vintages. Young vines give plenty of energy and fruit, while the finish is fresh and crystalline. Half the wine had no sulphur added before bottling. Drink 2019-2023.

E3696B	12 x 75cl bottles in bond	£180.00
E3696M	6 x 150cl magnums in bond	£186.00

ST VÉRAN, LA BONNODE

The Brets took on these vines in 2016, but they were so badly hailed that it produced a tiny crop. It is a long parcel, so ripens in stages and has to be picked in successive *tries*. Raised 50-50 in tank and barrel, the 2017 displays plenty of ripe fruit, a floral complexity and a crisp, citrus finish which radiates from the mid-palate. Drink 2020-2025.

E4361B	12 x 75cl bottles in bond	£210.00
E4361M	6 x 150cl magnums in bond	£216.00

POUILLY-FUISSÉ, EN CHATENAY

This vineyard's cool location on top of the Roche de Vergisson, facing east, means it is always an elegant and fresh expression of Pouilly-Fuissé. The nose has spicy oak and smoky reduction, leading into a citrus palate which has a youthful bitterness that leaves you wanting another sip. Drink 2020-2025.

E3698B	12 x 75cl bottles in bond	£240.00
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POUILLY-FUISSÉ, AU VIGNERAIS

A likely Premier Cru vineyard, Au Vignerais is cool at 350 metres' altitude, but the shallow soils and sunny exposition give both freshness and richness. Ripe yellow apples give a fresh front to the palate, which broadens out into oily spice then finishes on a tensile, saline note. Drink 2020-2026.

E3699B	12 x 75cl bottles in bond	£240.00
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POUILLY-VINZELLES, LES LONGEAYS

This southeast-facing vineyard is an extension of Les Quarts but has deeper soil, giving earlier-ripening vines and thus a richer profile to accompany the crisp, clean and floral style of Vinzelles. Plenty of mid-palate weight and a pleasing grip on the finish suggest great potential. Drink 2020-2026.

E3700B	12 x 75cl bottles in bond	£240.00
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POUILLY-VINZELLES, LES QUARTS

From vines aged over 80 years old and located in the mid-slope sweet spot of this beautiful vineyard, this is delightfully balanced. The perfect weight of fresh fruit sits alongside vibrant energy and purity that gives a spine-tingling finish. An outstanding wine with poise, grace and verve. Drink 2020-2027.

E3701B	12 x 75cl bottles in bond	£270.00
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POUILLY-VINZELLES, LES QUARTS, CUVÉE MILLERANDÉE

The special *cuvée* – bottled for us exclusively in magnums – comes from a few rows of vines which produce tiny, ultra-concentrated grapes. There is a lovely touch of reduction on the nose and a constantly changing array of aromas. The palate is concentrated with weighty fruit, buzzing energy and tons of dry extract. Wow. Drink 2021-2030.

E3702M	6 x 150cl magnums in bond	£360.00
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Les Héritiers du Comte Lafon

DOMINIQUE LAFON



In September 1999 the Lafon family bought a domaine at Milly-Lamartine, renaming it Les Héritiers du Comte Lafon. In May 2003 a further six hectares in the villages of Uchizy and Chardonnay were added, followed by Viré-Clessé in 2009 and Prissé, Pouilly-Fuissé and St Véran in 2014. The whole operation, based at Milly, is now looked after by Caroline Gon under the supervision of Dominique Lafon and totals 26 hectares. The vineyards are now biodynamic and the wines are vinified partly in stainless steel, partly in large wooden foudres and partly in demi-muids, depending on the cuvée.

The hot and dry conditions of summer 2017 have yielded mixed blessings; the wines are deliciously ripe but the volumes have suffered a little due to drought stress. Picking began early (at the end of August), with the resulting wines being described by Caroline as of really high quality, with good balance and maturity. Dominique and Caroline take great care to pick each parcel (and indeed sub-parcel) at precisely the right time to ensure optimum ripeness.

White

MÂCON-MILLY-LAMARTINE

Two-thirds raised in *foudre* with the remainder in large barrels, this is a standout *cuvée* in warmer vintages such as 2017. There is gorgeous stone-fruit on the nose and palate, along with sizzling energy and tension. The finish has a pleasant citrus bitterness and a touch of toast. Drink 2019-2022.

E3703B 12 x 75cl bottles in bond **£135.00**

MÂCON-UCHIZY, LES MARANCHES

The Maranches vineyard has a significant proportion of old Chardonnay Muscaté vines, a variety which provides a floral note to the fruit. This gives a perfume to the nose and a spicy, peachy feel to the palate, while the old vines resisted the drought stress and provide a balancing tension. Drink 2019-2022.

E3704B 12 x 75cl bottles in bond **£162.00**

MÂCON-CHARDONNAY, CLOS DE LA CROCHETTE

The warmest part of this early-ripening vineyard was the second to be picked, to preserve freshness. The nose has a charming oyster-shell reduction reminiscent of Chablis, a mineral thread which runs through the wine. There is good fruit weight and a precise finish, very elegant. Drink 2019-2022.

E3705B 12 x 75cl bottles in bond **£162.00**

MÂCON-MILLY-LAMARTINE, CLOS DU FOUR

Two-thirds of this is raised in *demi-muids*, one-third in a small *foudre*. This really shines in 2017, seemingly unaffected by the vintage and – as always – giving a tangy, nervy and mineral expression of the Mâconnais. With remarkable freshness and precision, it's very long too. Drink 2020-2025.

E3706B 12 x 75cl bottles in bond **£180.00**

VIRÉ-CLESSÉ

In 2017 this vineyard was harvested on seven different dates to ensure optimum ripeness. The nose has a touch of the exotic, but with more restraint than in the past. The palate has a salty freshness running through, with saline, iodine notes accompanying the powerful structure and a chewy finish with plenty of dry extract. Dominique thinks it's the best Viré he has made. Drink 2020-2026.

E3707B 12 x 75cl bottles in bond **£192.00**

ST VÉРАН

This wine includes a new parcel which came as part of a deal with the Bret Brothers to jointly manage another estate. These old vines at higher altitude give the wine more freshness and complexity. The nose is opulent and expressive with white flowers. The palate has some rich orange fruit, but there is plenty of tension which keeps things balanced. Drink 2020-2025.

E3708B 12 x 75cl bottles in bond **£192.00**

Olivier Merlin

OLIVIER MERLIN



Olivier and Corinne Merlin have been established in the Mâconnais village of La Roche Vineuse since 1987. Over the years they have bought the domaine which they originally rented, built a new cuverie, planted new vineyards locally and spread out into further appellations such as Pouilly-Fuissé and Moulin-à-Vent. Theirs has been one of the great success stories of the modern Mâconnais. Sons Théo and Paul joined them for the 2017 harvest and are, as of the 2018 vintage, permanently involved.

Olivier is taking many steps to counteract the warmer summers and earlier harvests; managing the canopy to protect grapes from sunburn, using late-ripening rootstocks, reducing the amount of new oak he uses to keep the wines feeling fresher, and bringing harvest dates forward to retain acidity. The 2017 crop is around 15 percent down due to the dry summer which stressed the grapes. Picking began on 27th August and Olivier feels the wines are a little richer than 2016, but still with very good balance and well-integrated oak.

White

MÂCON LA ROCHE VINEUSE

From vines planted since Olivier and Corinne set up the *domaine* in the late 1980s, this wine is made entirely in tank to preserve the fresh fruit character. There is an exciting, spicy reduction on the nose along with clean and crisp orchard fruit. The palate is crunchy and precise with sizzling acidity and a touch of creamy spice on the finish. Drink 2019-2021.

E3710B 12 x 75cl bottles in bond **£93.00**

MÂCON LA ROCHE VINEUSE, VIEILLES VIGNES

The old-vine *cuvée* has a nose that is more subtle and smoky than the normal bottling, with a hint of spice and more restrained fruit. The palate is crisp, clean and fresh, the 15 percent oak offering subtle support to the fruit. Very focused and tense. Drink 2019-2023.

E3711B 12 x 75cl bottles in bond **£126.00**

ST VÉРАН

St Véran is expected to receive Premier Cru status in the next few years, and 90 percent of the vineyards that make up this *cuvée* are likely to be classified at that level. The nose is inviting with plenty of juicy fruit. In the mouth, it is initially rich, with plenty of concentration and a spicy, mineral finish. Drink 2019-2023.

E3712B 12 x 75cl bottles in bond **£126.00**

ST VÉРАН, LE GRAND BUSSIÈRE

This vineyard has a high proportion of Chardonnay Muscaté, which gives the wine its characteristic floral nose, with rose petals mingling with confit lemon. This parcel is amongst the first to be harvested. Spicy and rounded, it's almost oily, but there's also a lingering tension in the background. Drink 2020-2024.

E3713B 6 x 75cl bottles in bond **£93.00**

POUILLY-FUISSÉ, VIEILLES VIGNES

These old vines are situated in the village of Fuissé, renowned for its broad-shouldered style of wine. The plots face south and have lots of chalk in the soil, giving ripeness and freshness. Olivier explains that the old vines coped well with the drought conditions, giving a powerful wine which maintains a fresh, mineral core. Excellent. Drink 2021-2026.

E3656B 6 x 75cl bottles in bond **£99.00**

POUILLY-FUISSÉ, SUR LA ROCHE

When the Premier Cru classification finally arrives, this will be the highest-altitude Premier Cru at over 300 metres above sea-level. Spicy and rich but very elegant too, the fruit is restrained, succulent citrus, and the overall feel is one of energy and tension. Simply gorgeous, this complete wine is an elegant expression of Fuissé with austerity and precision. Drink 2021-2027.

E3655B 6 x 75cl bottles in bond **£108.00**

MÂCON LA ROCHE VINEUSE, LES CRAS

This wine shows the quality of this excellent, chalky site. The nose is smoky and spicy, with a little oak showing. The fruit is rich and dense on entry, with some complex floral notes too, but what is most impressive is the tension and acidity of this wine, which finishes on a chalky note as though sucking on a stone. Drink 2020-2025.

E3714B 6 x 75cl bottles in bond **£108.00**

Red

MOULIN-À-VENT

Moulin-à-Vent was badly hailed in 2017, so Olivier did not make a bottling of his single-vineyard La Rochelle, instead blending the fruit into this single bottling. Théo looked after the vinification, de-stemming the fruit and using very gentle extraction to produce a gorgeous, pretty wine with rich red and black cherry, white pepper and a concentrated but fresh feel. Drink 2019-2025.

E4205B 12 x 75cl bottles in bond **£132.00**

BOURGOGNE ROUGE, LES CRAS

This is from young vines which come from cuttings of old Pinot Fin taken from the Clos des Epeneaux around 20 years ago. The class of the plant material shows on the nose, which is packed with pretty red berries. The palate is nice and juicy, with lots of ripe strawberry and cherry fruit, and chalky tannins. Drink 2019-2024.

E3715B 12 x 75cl bottles in bond **£150.00**

Château des Quarts

OLIVIER MERLIN



Château des Quarts was created in 2012 by two of our favourite vigneron, Dominique Lafon and Olivier Merlin, who are old friends. The vineyard is managed by Olivier and the wine made in his facility at La Roche Vineuse. This monopole vineyard of 2.23 hectares in Chaintré is surrounded by a high stone wall, facing east, overlooking the Saône valley. The 2017 vintage saw the 100-year anniversary of the planting of the oldest parcel of vines in the Clos des Quarts. The key to their longevity is riparia rootstock and an old-school training and pruning regime.

To celebrate the centenary, Dominique Lafon and Olivier Merlin, custodians of the special property and vineyard, have decided to bottle the wine made from these ancient vines separately. Production is 10 barrels, equating to just 1,500 magnums, which are offered in individual wooden cases.

White

POUILLY-FUISSÉ, CLOS DES QUARTS

The fear with removing the oldest vines from a blend is that the main bottling might suffer, but the average age of the other vines is still impressive at over 50 years old and the result is a wine of real intensity, with arguably more freshness, purity and elegance than usual. An ethereal and delicate expression of the *clos*. Drink 2020-2026.

E3716B 6 x 75cl bottles in bond **£156.00**

POUILLY-FUISSÉ, CLOS DES QUARTS, CUVÉE 100 ANS

The initial palate is discreet, before exploding with an enormous amount of concentration, plenty of mouth-filling volume and an extraordinary minerality which builds behind the dense fruit. The finish is long and satisfying, with a chewy, phenolic grip. This is a true one-off, a wine of enormous density, power and focus. Drink 2021-2032.

V4387M 1 x 150cl magnum in bond **£100.00**



CÔTE DE BEAUNE

Jean-Yves Devevey

JEAN-YVES DEVEVEY



Jean-Yves started with a small holding of generic Bourgogne from modest locations and nothing but a shed behind the house to work in. Through hard work and considerable skill he built up a successful business, part vigneron, part négociant, with a properly equipped cuverie and cellar to hand. He stopped his négociant activities in 2014, with the cellar paid for and, with so many short harvests, he was finding it hard to find affordable organic grapes of the quality he wanted. He now concentrates solely on his domaine, which encompasses eight hectares, all certified organic, covering Hautes Côtes de Beaune in both red and white, Beaune, Volnay and Rully.

It was a “normal” harvest here this year which, in Jean-Yves’s world, is still a relatively paltry 30hl/ha, due to his scrupulous organic and biodynamic vineyard management. Jean-Yves is increasingly interested in the role and importance of sulphur dioxide in a wine’s evolution. He found that a trial bottling made without SO2 had little expression of the vineyard, yet he finds that adding SO2 too early in the winemaking process makes the wines more fragile and prone to oxidation. A fine range from a reflective winemaker.

White

BOURGOGNE HAUTES CÔTES DE BEAUNE BLANC, CHAMPS PERDRIX

Jean-Yves has just under two hectares in the hills around Nantoux. Initially the style is as you would expect: fresh, linear and assertive. Slowly, however, the openness of the vintage becomes evident with a pleasing buttery texture, still supported by a lemony freshness. Drink 2020-2024.

E4284B 12 x 75cl bottles in bond **£180.00**

BOURGOGNE HAUTES CÔTES DE BEAUNE BLANC, 18 LUNES

From a parcel known as Les Chagnots, a steeper and stonier site than Champs Perdrix, this wine is vinified and matured for 18 months – or 18 moons – in 10 percent new oak. The nose is floral with citrus fruit, while the palate offers surprising density, lime cordial acidity and a chewy, grippy finish which drifts into grilled nuts and spice. Drink 2020-2025.

E4285B 12 x 75cl bottles in bond **£192.00**

RULLY BLANC, LA CHAUME

This is more textured than the exciting 2016. The 60-year-old vines and limestone soil impart texture and freshness respectively, and the acidity is most attractive – almost citrus, blood orange, perhaps. A charmingly pure and meditative wine. Drink 2020-2024.

E3717B 12 x 75cl bottles in bond **£204.00**

Red

RULLY ROUGE, LA CHAUME

There are 20 barrels in 2017 of this utterly delightful, exuberant expression of Pinot Noir. Jean-Yves has removed all of Rully’s rusticity with some subtle, intuitive winemaking; colour and fruit mostly come from infusion, not extraction. The vines are 40 years old, and 100 percent whole-bunch gives a lovely succulence. Drink 2019-2023.

E3718B 12 x 75cl bottles in bond **£198.00**

VOLNAY

With 100 percent whole-bunch, this has a bit of grip but there is a fine core of velvety Volnay fruit. The fruit here comes from three parcels – La Gigotte, Les Famines and Les Pluchots. Although the vines have all been certified as organic since 2007, Jean-Yves only now – 10 years on – feels that they are in a condition that meets his exacting standards. Drink 2020-2024.

E4286B 6 x 75cl bottles in bond **£162.00**

BEAUNE, PERTUISOTS, 1ER CRU

With subtle perfume, this is rather lovely, but not glossy, as the vineyard lies towards Pommard so is more structured than most. Last year’s frosts were heavy here and have meant some retraining of damaged vines, reducing the normal yield by 40 percent, but they should be back in commission by the 2019 vintage. Drink 2020-2024.

E4287B 6 x 75cl bottles in bond **£180.00**

Domaine David Moreau

DAVID MOREAU



David Moreau took over part of his octogenarian grandfather's domaine in Santenay in 2009. Prior to that, he worked with Olivier Lamy, at Domaine de la Romanée-Conti and at Neudorf in New Zealand. David now has seven hectares in production and has made significant changes in both viticulture and vinification. The vineyards were almost all planted in the 1960s, so he has old vines to work with. David is now president of Santenay's vine-growers' syndicat, a measure of the high regard in which he is held by his peers.

David began picking on 7th September for his Pinot Noir, pointing out that while this was the same date as in 2015, the two vintages have contrasting profiles. David used the word *digesté* to describe the 2017s, suggesting these are wines which will have you reaching for the next glass. The character of the vintage is one of freshness, purity, bright red fruit and floral notes, a combination which marries perfectly with David's precise and confident winemaking style.

Red

MARANGES

These are David's oldest vines, with two parcels planted in 1947 and 1943, on red clay and decomposed granite respectively. The slightly younger plot is Premier Cru land and makes up 45 percent of the blend. Vivid ruby in colour, the crunchy red-berry fruit mingles with chalky tannins to produce a very drinkable wine. Drink 2019-2023.

E3719B 12 x 75cl bottles in bond **£144.00**

SANTENAY, CUVÉE "S"

Half of the vines for this *cuvée* suffer from *court noué* (fanleaf virus), which reduces the yield and causes *millerandage*; small berries which make concentrated wines. The nose offers subtle spice notes while the palate gives richness and density with some darker fruit flavours and rocky grip. Drink 2020-2024.

E3720B 12 x 75cl bottles in bond **£180.00**

SANTENAY, CLOS ROUSSEAU, 1ER CRU

One of the outstanding vineyards of the Santenay *appellation*, Clos Rousseau produces deep-coloured and powerful wines. David's 2017 has an intense and sweetly spiced perfume with some floral touches courtesy of the inclusion of a good proportion of stems. The palate delivers rich, dense fruit which envelops the firm, chalky tannins. Drink 2020-2025.

E3721B 6 x 75cl bottles in bond **£120.00**

SANTENAY, CLOS DES MOUCHES, 1ER CRU

This is a vineyard which was planted by David's grandfather in the 1960s, having previously been scrub as its shallow limestone topsoil presented too great a challenge to *vignerons*. The delicate and perfumed nose gives the impression of a floral and elegant wine, but the palate offers surprising minerality in the form of mouth-watering tannins backed up by crunchy redcurrant fruit. Drink 2020-2026.

E3723B 6 x 75cl bottles in bond **£141.00**

Domaine Hubert Lamy

OLIVIER LAMY



There have been Lamys growing vines in St Aubin since 1640. Today the domaine is run by Olivier Lamy in succession to his father Hubert. Olivier ceased supplying négociants in 1997, grubbing up and selling off peripheral vines, keeping only the best and oldest sites. He has been experimenting with different planting densities in a quest to capture an even greater expression of terroir.

This is another small harvest for Olivier. There was frost again in 2017 for the vineyards closest to Puligny and Olivier's detailed vineyard work on the vines badly frosted in 2016 has restricted this year's yield as well. For some *cuvées*, volumes in white for 2017 are half that of the already paltry 2016. Olivier began harvesting before his neighbours, which is not unusual, on 25th August, but he likes the style of the vintage, in particular the extra density on the palate. His reds he defines as *croquant* (crunchy).

White

ST AUBIN, LA PRINCÉE

This has a nice structure, with a waxy, almost lanolin element – the hallmark of Olivier's wines when they are young. This is the blend of all his various village sites, using 10 percent new oak, aged mostly in larger 500- and 600-litre *demi-muids*. Drink 2021-2025.

E3724B 12 x 75cl bottles in bond **£270.00**

SANTENAY BLANC, CLOS DES GRAVIÈRES, 1ER CRU

This is an excellent white wine vineyard, sunny and high in limestone. It has an appealing citrus note and some interesting creamy notes on the mid-palate, while the finish is quite dense, hiding the usual lemony acidity, but also foretelling the complexity to come. Drink 2023-2029.

E3726B 6 x 75cl bottles in bond **£180.00**

ST AUBIN, LES FRIONNES, 1ER CRU

This is a typical Frionnes at this address. With old vines from 1935 planted on an east-facing limestone vineyard, this can be quintessentially "mineral". It really works this year: the wine is compact yet energetic, not so much refreshing as galvanising. Drink 2023-2029.

E3725B 6 x 75cl bottles in bond **£180.00**

ST AUBIN, CLOS DE LA CHATENIÈRE, 1ER CRU

These old vines, on warmer west-facing and very steep slopes (with a 60 percent incline), produce a more supple and generous style. This was also one of Olivier's most frost-affected vineyards this year, with yields down to an eye-watering 7hl/ha. Drink 2023-2029.

E3727B 6 x 75cl bottles in bond **£240.00**

ST AUBIN, EN REMILLY, 1ER CRU

Olivier's major parcel is at the top of the vineyard, right under the scrub of Mont-Rachet, with Chevalier-Montrachet just over the hill. The southeast aspect gives a taut feel to the wine but, nonetheless, it is intense and imposing. Drink 2023-2030.

E3728B 6 x 75cl bottles in bond **£240.00**

ST AUBIN, LES MURGERS DES DENTS DE CHIEN, 1ER CRU

A little further up the hill behind Mont-Rachet, and practically touching the Puligny Premier Cru of Champ Gain, this has a richer feel, with several different layers of fruit and tension, which always require a little time to marry. Positive and forthright. Drink 2023-2030.

E3729B 6 x 75cl bottles in bond **£240.00**

Red

ST AUBIN, DERRIÈRE CHEZ EDOUARD, 1ER CRU

This vineyard is also home to Olivier's extraordinary high-density Chardonnay at 28,000 vines per hectare, but on the lower slopes he has some Pinot Noir. The wine saw 50 percent whole-bunch, as usual, producing a fresh and juicy example of 2017. Drink 2021-2024.

E3732B 6 x 75cl bottles in bond **£180.00**

SANTENAY ROUGE, CLOS DES GRAVIÈRES, 1ER CRU

The clue is in the name of the vineyard, where there is some gravel, and also clay in the upper part, which is where Olivier has his Pinot Noir. The wine has good ripeness and even a sense of lushness on the mid-palate. Not at all angular; this is very well-judged. Drink 2020-2024.

E3733B 6 x 75cl bottles in bond **£195.00**



Jean-Claude Bachelet & Fils

JEAN-BAPTISTE BACHELET



With the move to superb new cellars in the hamlet of Gamay, next to St Aubin, Benoît and Jean-Baptiste Bachelet have taken over from their father Jean-Claude, though he may still be seen with his wartime vintage truck ferrying the grapes at harvest time. The basic principle of a long, slow barrel-ageing for almost two years remains in force, while the state-of-the-art winery has improved consistency. In the vineyard, the brothers have been experimenting with biodynamic viticulture and have plans to extend this across their holdings in St Aubin, Chassagne-Montrachet and Puligny-Montrachet.

Despite the localised frosts in 2017, Bachelet's yields this year are similar to 2015 and close to the average of recent years. Benoît and Jean-Baptiste began the harvest on 30th August with the warmer sites of En Remilly, Blanchot Dessus and Bienvenues, and finished on 8th September in the lower-lying Derrière la Tour. Benoît commented on how clean and healthy the fruit was this year; there was a little bit of mildew in the spring, but otherwise the year was problem-free. An honest, precise vintage, in his view.

White

ST AUBIN, LE CHARMOIS, 1ER CRU

From high, east-facing vines close to Chassagne. This is rich and high-toned, with ruby-grapefruit acidity. The finish is long and surprisingly robust, a useful portal to the Bachelet style this year, which captures the rude health of the vintage. Drink 2021-2027.

E3734B 6 x 75cl bottles in bond **£150.00**

ST AUBIN, LA CHATENIÈRE, 1ER CRU

Back in the fold after its obliteration last year. From the steep, south-facing vineyard opposite the winery (the Bachelets are in the lower section, Bas de Gamay), this is tight and pure, with lots of grip. Only two barrels, but serious and bordering on fine. Drink 2022-2028.

E4348B 6 x 75cl bottles in bond **£174.00**

ST AUBIN, LES MURGERS DES DENTS DE CHIEN, 1ER CRU

There is something almost exotic about this wine in 2017. Not as lifted as Chatenière, this is intense and spicy with a note of classy reduction. The finish is almost fat; it is certainly weighty and quite open-hearted. Very appealing. Drink 2022-2028.

E3735B 6 x 75cl bottles in bond **£174.00**

PULIGNY-MONTRACHET, LES AUBUES

This is a brilliantly situated *lieu-dit* in Puligny, lying just below the road which runs along the bottom of the Grands Crus, and right on the border with Chassagne. Despite that, it is very Puligny in style: tense, fresh and really mineral. Drink 2022-2028.

E3736B 6 x 75cl bottles in bond **£216.00**

CHASSAGNE-MONTRACHET, LABOUDRIOTTE, 1ER CRU

From the lower swathe of Chassagne's Premiers Crus, Boudriotte is on the line of deep red soil which also contains a bit more clay. The wine is quite floral and reflects the vintage with its precision. It's a credit to the Bachelet brothers for capturing such charm. Drink 2023-2030.

E3737B 6 x 75cl bottles in bond **£285.00**

PULIGNY-MONTRACHET, SOUS LE PUIITS, 1ER CRU

The vineyard's proximity to Blagny and height at the top of the hill means that ripe years like 2017 are a godsend for this wine. This has much more texture than usual but also retains its natural restraint, creating a classic Puligny style. Really good this year. Drink 2023-2030.

E3738B 6 x 75cl bottles in bond **£315.00**

CHASSAGNE-MONTRACHET, BLANCHOT DESSUS, 1ER CRU

This extraordinary site is a continuation of Le Montrachet's slope as it starts to descend. The Bachelet vines near the top of the hill are capable of Grand Cru quality, a potential enhanced by their age, planted in 1927. Explosive, floral, honeysuckle aromas and an unctuous, spicy, pulpy texture. This year there are three barrels of this wonderful wine. Drink 2025-2032.

E3739B 6 x 75cl bottles in bond **£465.00**

BIENVENUES BÂTARD MONTRACHET, GRAND CRU

There are two barrels this year, both new, one each from the barrel-makers François Frères and Chassin. The Chassin element has a superbly exotic and creamy nose, with honeycomb and even a hint of lavender. The François Frères barrel is tighter and less toasty. Together they are sublime. Drink 2025-2035.

E3740B 6 x 75cl bottles in bond **£1,050.00**

Domaine Michel Niellon

MICHEL COUTOUX



Michel Niellon (b. 1934) has turned over operations to his son-in-law, Michel Coutoux, who operates out of smart new cellars between Chassagne and Chagny. They have only six hectares of vines, almost all within the confines of Chassagne-Montrachet, including a range of half a dozen different Premiers Crus. There's a tiny amount of Chevalier-Montrachet as well. The wines are made in a classical style and are usually bottled just before the next harvest.

Harvest began here on 3rd September, relatively late in the context of the vintage. Michel Coutoux had a lot of work to build new fruiting shoots after last year's frost, but *coulure* and *millerandage* were the main controllers of yield this year, and no *vendange verte* (green harvesting) was necessary. Michel says the vintage was "warm, dry and classic", like 2014, and it's a style he likes. The similarity with 2014 is more obvious when tasting the wines, as these have markedly less puppy fat than many of their peers, despite the slightly later harvest, but that is the nature of the *domaine*.

White

CHASSAGNE-MONTRACHET

Michel makes this from 20 separate parcels over 2.3 hectares and one section is always in the process of being replanted. This has a lovely tense attack and is high-toned with notes of lemon verbena and lime blossom (*tilleul*). Lovely racy length. Drink 2022-2028.

E3741B 12 x 75cl bottles in bond **£300.00**

CHASSAGNE-MONTRACHET, CLOS DE LA MALTROIE, 1ER CRU

From the centre of the appellation and just south of the village, this is also on the more austere end of the scale. There are cool citrus notes and a suggestion of salinity, reminiscent of Chablis – not a fluke as this is a consistent note for this wine at this address. There is 25 percent new oak and the wine is quite intellectual. Drink 2023-2030.

E3742B 6 x 75cl bottles in bond **£225.00**

CHASSAGNE-MONTRACHET, LES CHAUMÉES, CLOS DE LA TRUFFIÈRE, 1ER CRU

A high vineyard in Chassagne, the vines are quickly through the very thin topsoil and onto hard rock, and Michel insists the roots are then lateral. The ripeness of the year imparts an unconventional, slightly oily aspect and the wine is certainly more about texture than bouquet. The persistence, however, is impressive. Drink 2023-2031.

E3743B 6 x 75cl bottles in bond **£225.00**



CÔTE DE BEAUNE Chassagne-Montrachet

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

Domaine Jean-Noël Gagnard

CAROLINE LESTIMÉ



Caroline Lestimé took over from her father, Jean-Noël Gagnard (b. 1926) in 1989, since which time she has fine-tuned the holdings, increasing the number of white wine cuvées by separating out each different vineyard. She has also planted new sites in the Hautes Côtes de Beaune to complement her range of Chassagne-Montrachet (including nine white and two red Premiers Crus) and Grand Cru Bâtard-Montrachet.

After the catastrophically small vintage last year, Caroline is much happier with the good – but in no sense excessive – crop of 2017. Indeed, her organic viticulture methods and old-vine holdings mean that yields are a long way below the permitted maximum. Caroline is pleased with the ripe fruit profile of the wines, highlighting the velour, density and volume as key attributes, but taking care to explain that they are not heavy. These are exciting wines, which will be hedonistic in youth but the abundance of dry extract points to huge ageing potential.

White

BOURGOGNE HAUTES CÔTES DE BEAUNE, SOUS EGUISONS

Unfortunately, the cool location of this parcel above St Aubin meant that at least half the crop was lost to frost this year. What remains is, however, excellent: energetic and crisp, but with extra concentration which gives more grip and density than is typical. Around half the wine is raised in barrel, adding some complexity and apricot-skin texture. Drink 2019-2024.

E3745B 12 x 75cl bottles in bond **£186.00**

CHASSAGNE-MONTRACHET, LES MASURES

Caroline considers this site, well-placed under Champ Gains, to be the best village vineyard in Chassagne. The nose is open and rich with a touch of coconut, while the palate offers good weight of peach, pleasing grip and a complexity one might not expect from a village-level wine. Drink 2021-2026.

E4373B 12 x 75cl bottles in bond **£384.00**

CHASSAGNE-MONTRACHET, LES CHAUMÉES, 1ER CRU

These are old vines which rarely yield many grapes. Indeed, the 2017 *cuvée* is only marginally larger than the frost-affected 2016. The result is an intensely concentrated wine with plenty of power and rich stone-fruit. It is however quite approachable and will drink relatively early amongst the range of Premiers Crus. Drink 2022-2028.

E3746B 6 x 75cl bottles in bond **£270.00**

CHASSAGNE-MONTRACHET, CLOS DE LA MALTROYE, 1ER CRU

These vines – positioned close to the houses – were spared from the 2016 frost, meaning, ironically, that there is slightly less wine in 2017. In contrast to the Chaumées, this wine will need more time. Tense and pure with lots of pent-up energy and a sleek, citrus profile, the oak sticks out a little now but will integrate with time. Drink 2023-2030.

E3747B 6 x 75cl bottles in bond **£279.00**

CHASSAGNE-MONTRACHET, LA BOUDRIOTTE, 1ER CRU

Located in the lower part of Morgeot on heavier clay soils, this is a rich, brawny and muscular expression of Chassagne which has dense apricot fruit, citrus-rind acidity and plenty of dry extract which hints at a promising future. Drink 2023-2030.

E3748B 6 x 75cl bottles in bond **£312.00**

CHASSAGNE-MONTRACHET, BLANCHOT DESSUS, 1ER CRU

An outstanding site next to Le Montrachet, the first whiff gives the hint of something special as aromas of smoky minerals, grilled nuts and very ripe peach fade in and out of focus. Harvested at just 27hl/ha, there is serious concentration of succulent and perfectly ripe peach. Drink 2024-2032.

E4376B 6 x 75cl bottles in bond **£375.00**

CHASSAGNE-MONTRACHET, LES PETITS CLOS, 1ER CRU

Situated on the slope above Morgeot, the soil at the top is chalky, whereas the lower part is very red and heavier. The nose has charming honeysuckle notes, while on the palate there is both weight and energy in abundance, a pleasing dichotomy of dense richness and mineral freshness. Drink 2023-2030.

E3749B 6 x 75cl bottles in bond **£390.00**

CHASSAGNE-MONTRACHET, LES CAILLERETS, 1ER CRU

After the exuberant Blanchot Dessus, the Caillerets is positively discreet and reserved. The nose is very serious, with the fruit masked by aromas of fine minerals and gunflint. The palate is fine, elegant and stony with a persistent salinity to the finish. As ever this is taut in its youth but will gain weight in due course. Drink 2024-2032.

E3750B 6 x 75cl bottles in bond **£540.00**

Red

CHASSAGNE-MONTRACHET ROUGE, MAISON CAROLINE LESTIMÉ

This wine is simply gorgeous from the off, with an incredible, explosive red and black berry fruit perfume. The palate does not disappoint either, with a clean summer-pudding profile and crunchy tannins giving a juicy and succulent feel. It is hard not to fall in love with this wine. Drink 2019-2023.

E3752B 12 x 75cl bottles in bond **£300.00**

CHASSAGNE-MONTRACHET ROUGE, MORGEOT, 1ER CRU, MAISON CAROLINE LESTIMÉ

In the same deal as the village Chassagne, Caroline buys back the vineyard owner's share of the fruit, having worked and harvested the vines herself. Stylistically this is quite different, with darker fruits and more spice on the nose. Altogether it's more serious with more structure, but the high quality of tannin suggests this will be delicious in a couple of years. Drink 2020-2025.

E3753B 6 x 75cl bottles in bond **£210.00**

Olivier Leflaive

OLIVIER LEFLAIVE



After studying at business school, Olivier Leflaive headed to Paris to live a rather bohemian life during the 1970s, working in music and television. He returned to Burgundy in 1981 to manage Domaine Leflaive with his uncle Vincent and later his cousin Anne-Claude. Having long aspired to work for himself, he set up his own négociant business in 1984 and, upon leaving the family domaine a decade later, he gave 15 years' notice that he would take back his share of the family vines from 2009. Experienced winemaker Franck Grux now makes between 85 and 90 different cuvées, vinifying the equivalent of 120 hectares, of which 17 are estate. The focus here is on elegance and finesse over power.

Franck emphasised the importance of removing excess shoots and buds on the vine early in the season to ensure yields did not become excessive, a practice he encouraged his growers to follow. The results are evident in the wines, which display wonderful concentration and texture, generosity in the mid-palate, precise, direct fruit and a sapid acidity. The excellent natural balance of the wines made vinification relatively straightforward and has yielded wines which Franck describes as "serious" and, in many respects, comparable to the 2014s. Unless otherwise stated, all wines are *domaine*.

White

BOURGOGNE BLANC, ONCLE VINCENT

This is from five vineyards in Puligny; four *domaine*-owned, one farmed and picked by the Leflaive team. For a Bourgogne wine, it has incredible concentration, weight and discreet power, all while retaining an impressive mineral restraint. The 15 percent new oak lends just enough toasty support to the concentrated fruit without dominating. Drink 2021-2026.

V5153B 6 x 75cl bottles in bond **£90.00**

MEURSAULT, CLOS DE LA VELLE

Olivier Leflaive took over management of the vineyard in 2016, a site and wine which elicits genuine excitement from Franck. The walled vineyard is situated in the village on heavier soil, which provides classic Meursault breadth, while the Leflaive style ensures that the finish is mineral and precise. Well-judged oak adds some toast and grip. Drink 2022-2027.

V5152B 6 x 75cl bottles in bond **£210.00**

PULIGNY-MONTRACHET

A blend of 35 different vineyards, this is arguably the most complete expression of Puligny-Montrachet you could wish for. A third of the vines are owned by the estate and slightly more managed by their team. The nose has wisps of smoke and floral top notes, while the palate is lacy, with pleasing weight on the mid-palate and a sizzling, saline finish. Drink 2022-2027.

V5151B 6 x 75cl bottles in bond **£210.00**

CHASSAGNE-MONTRACHET, CLOS SAINT-MARC, 1ER CRU

This is from a sub-section of Les Vergers, planted with 25-year-old vines. This is classic and intensely mineral Chassagne. Yellow peach and flint aromas jostle for attention while the palate has impressive concentration and weight, with hot stone minerals adding complexity and satisfying dry extract prolonging the finish. Drink 2023-2029.

E4134B 6 x 75cl bottles in bond **£285.00**

MEURSAULT, SOUS LE DOS D'ÂNE, 1ER CRU

The higher-altitude location in Blagny always ensures this wine retains freshness, while the red soil adds some mid-palate weight. The 2017 is energetic, zingy and pure. Its dryness and precision are hugely impressive, giving the feeling the wine has been stretched out to give an incredibly tight profile. A wonderful expression of a wonderful vineyard site. Drink 2023-2030.

E4133B 6 x 75cl bottles in bond **£330.00**

PULIGNY-MONTRACHET, LES FOLATIÈRES, 1ER CRU

Picked on the second day of harvest to capture freshness, this is a wine of elegance and refinement. Floral notes accompany a gorgeous touch of spent-match reduction on the nose, the impression of precision and purity flowing seamlessly onto the palate, which is precise, pure and poised. Vinous sophistication. Drink 2023-2031.

E4135B 6 x 75cl bottles in bond **£468.00**

PULIGNY-MONTRACHET, LES PUCELLES, 1ER CRU

The nose is perhaps a touch more discreet than the Folatières, the palate offering greater richness and weight, the intense and mineral acidity perfectly enveloped in white peach and citrus fruit. The dense, almost opulent mid-palate leads to a stinging finish. This needs time to show itself but the elements are all present. Drink 2024-2033.

E4136B 6 x 75cl bottles in bond **£504.00**

CORTON-CHARLEMAGNE, GRAND CRU

From purchased grapes in two parcels facing Aloxe-Corton and Ladoix, this wine is typically shown at the very end of the tasting, such is its weight and power. The nose offers pleasing aromas of bacon fat and yellow peach, while one cannot help but fall in love with the fascinating juxtaposition of opulence and salinity on the palate. Drink 2023-2031.

V5154B 6 x 75cl bottles in bond **£540.00**

BIENVENUES-BÂTARD-MONTRACHET, GRAND CRU

There are just three barrels of this, made with purchased grapes – picked by the *domaine*'s team – from vines planted in 1971. The wine is rich and powerful, but with precise minerality emerging from the mid-palate before finishing on a touch of pleasing sucrosity, while a thread of flinty reduction runs through the wine. Drink 2024-2034.

V5155B 3 x 75cl bottles in bond **£660.00**

BÂTARD-MONTRACHET, GRAND CRU

Sitting next to Domaine Leflaive's parcel, these vines are farmed biodynamically. The nose is a touch closed, but ripe stone-fruit and exotic lychee burst from the palate. Rounded in profile, but with an understated energy bubbling under the surface, this is unashamedly hedonistic but with the complexity and structure to go the distance. Drink 2025-2035.

E4137B 3 x 75cl bottles in bond **£765.00**

CHEVALIER-MONTRACHET, GRAND CRU

Chevalier produced smaller quantities this year than in 2016, which is all the more frustrating when one considers how fantastic the wine is. The nose is a little smoky, with lifted white flower and citrus aromas. The fruit is ripe, but it is the mineral restraint and elegance on display that are most impressive. Drink 2025-2035.

E4138B 3 x 75cl bottles in bond **£1,035.00**

MONTRACHET, GRAND CRU

This *cuvée* comprises three barrels – one new – made from purchased grapes from vines in the Puligny half of Le Montrachet. The nose is refined and noble, with brilliant purity, echoed on the palate which is a masterclass in graceful power. The haunting, smoky finish lingers long after the wine itself has departed. Drink 2026-2037.

E4243B 3 x 75cl bottles in bond **£1,350.00**



Domaine Comtesse de Chérisey

LAURENT MARTELET



This nine-hectare domaine, situated in the hamlet of Blagny, high on the hill between Puligny-Montrachet and Meursault, is presently in the hands of Hélène and Laurent Martelet, who are the sixth generation of vignerons in a history stretching back to 1811. Their vineyards are clustered around the property, straddling the appellations of both neighbouring villages. This unique, high-altitude microclimate has been particularly beneficial in recent, warmer vintages, enabling Laurent to make wines of great freshness even in the hottest years. The vineyards are farmed organically, with the certification process well underway.

Harvest began here on 29th August, with wines fermented and aged for the first year in barrel, before being transferred to tank to preserve freshness. Laurent has used less than 10 percent new oak across the range, arguing that a barrel is a container rather than a flavouring. He feels that 2017 has similarly ripe fruit to his (hugely successful) 2015s, but with a little more freshness and purity.

White

PULIGNY-MONTRACHET, HAMEAU DE BLAGNY, 1ER CRU

This little-known vineyard sits just above the renowned Truffières, with Laurent and Hélène's 1.6-hectare plot having been planted in 1950. This is wonderfully fresh, with sizzling energy and remarkable tension. The vibrant citrus fruit really sings, and the finish is precise, pure and crystal clear. Drink 2023-2029.

E4417B 6 x 75cl bottles in bond **£420.00**

MEURSAULT-BLAGNY, LA GENELOTTE, 1ER CRU

A *monopole* of the estate, the vines here are over 60 years old. There is impressive concentration, with a generosity on the attack which gives way to a saline thread of acidity, providing a mouth-watering finish. A wine of great potential. Drink 2023-2030.

E4415B 6 x 75cl bottles in bond **£420.00**

Domaine Sébastien Magnien

SÉBASTIEN MAGNIEN



No relation to the many Magniens of the Côte de Nuits, young Sébastien comes instead from Meusey in the Hautes Côtes de Beaune – a village whose wines were as well thought of as those of Volnay in the 14th century, and were served at the coronation of King Philip II Augustus in 1180. However, to be in the thick of things, Sébastien has transferred headquarters to revamped cellars in the middle of Meursault. He is equally adept at making red and white wines.

A short tour of one of Sébastien Magnien's vineyards tells all you need to know about his philosophy; each vine is perfectly manicured, with not a leaf out of place. This attention to detail is reflected in his wines, which are precise, steely and mineral. Sébastien's choice of picking date is guided by acidity rather than sugar levels, putting the emphasis on freshness. He declared himself very happy with 2017, comparing the white wines to 2014 but with perhaps a touch more flavour ripeness, and praising the accessible, moreish character of the reds.

White

MEURSAULT, LES MEIX CHAUAUX

The vineyard's stony profile is captured on the nose, with beguiling gunflint notes intertwined with precise citrus fruit. The palate is mineral, lean and crisp, with crackling energy and tension. The weight arrives on the finish, accompanied by plenty of dry extract. This is intense and assertive Meursault. Drink 2022-2027.

E3765B 6 x 75cl bottles in bond **£156.00**

Red

HAUTES CÔTES DE BEAUNE, CLOS DE LA PERRIÈRE

The Clos de la Perrière is one of the outstanding sites of the Hautes Côtes de Beaune, facing south on stony and shallow soil. The nose has a lovely, lifted perfume which leads on to a textured palate packed with pure red-cherry fruit and dense tannins. This will truly hit its stride with a few years in bottle. Drink 2020-2024.

E3766B 12 x 75cl bottles in bond **£150.00**

VOLNAY, LES ÉCHARDS

While officially a village wine, Sébastien's vines are at the top of this vineyard, touching the Premier Cru of Ronceret. This wine offers excellent Volnay typicity, with bright red-cherry fruit and violets on the nose and a fine, ethereal palate resplendent with succulent strawberry and silky tannins. Drink 2020-2025.

E3767B 6 x 75cl bottles in bond **£150.00**

POMMARD, LES PETITS NOIZONS

This is a sunny, south-facing location which is situated at a relatively high 300 metres' altitude and subject to cooling winds. These elements combine to give aromas of perfectly ripe red and black cherry fruit intertwined with lifted, floral aromas and sweet spice. Initially fleshy, the palate finishes with fresh, chalky tannins and vivacious acidity. Drink 2021-2027.

E3768B 6 x 75cl bottles in bond **£156.00**

CÔTE DE BEAUNE Blagny & 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.

After the famine of 2016, this year is something of a feast, at least in the case of the reds. Sadly, the whites, which Dominique praises as having excellent clarity, are in slightly smaller volumes than 2016. The good news is that the full range of red wines has been made, and in good volume too. Dominique is effusive in his praise for the 2017 reds, describing them as appealing, with beautiful balance, a lightness of touch, refined tannins and a floral character with stunning red fruit.

White

BOURGOGNE BLANC

Volumes are about half of last year's, as the plot in Meursault suffered from frost, with just one barrel made from 0.6 hectares. The wine has a gorgeous, marine character to the nose, while the palate is nicely balanced between juicy citrus fruit and fresh, restrained minerality that gives a saline finish. Drink 2019-2022.

E3769B 12 x 75cl bottles in bond **£186.00**

MEURSAULT

This is from a plot planted in 1999, known as La Petite Montagne en Chaume de Narvaux, just above Goutte d'Or. The nose is explosive, with ripe citrus fruit and creamy, nutty notes. The palate has classic Meursault softness and weight, before the high-altitude acidity kicks in to give a clean finish. Drink 2021-2026.

E3770B 12 x 75cl bottles in bond **£540.00**

MEURSAULT, LES NARVAUX

This is one of Dominique's favourites, a vineyard which he says always makes great wines. The nose has a lifted, floral character and some stony reduction. On the front of the palate there is a richness to the peach and citrus fruit, which tightens up into a smoky, toasty and precise finish. Drink 2022-2028.

E3771B 12 x 75cl bottles in bond **£636.00**

PULIGNY-MONTRACHET, CHAMPGAIN, 1ER CRU

This parcel of very old vines rarely produces large volumes and sadly provided less fruit this year than in 2016. The nose is very floral, with honeysuckle notes and a noble reduction which runs through the palate. It is delicate and elegant but with a racy intensity that underpins the fruit and gives a salivating finish. Drink 2023-2030.

E3772B 6 x 75cl bottles in bond **£534.00**

Red

VOLNAY

This is from the lower part of Lurets, which is classified as village-level, and is always the last vineyard to be picked, as the fruit ripens late. It has a classic Volnay nose of pretty red fruit and flowers, while the palate has juicy strawberry fruit and crunchy, powdery tannins. Elegant and pretty. Drink 2020-2024.

E4227B 12 x 75cl bottles in bond **£438.00**

BEAUNE, LES ÉPENOTTES, 1ER CRU

Dominique has this parcel on a *fermage* contract. It's an elegant expression of Beaune, with a bright purple colour, floral aromatics and rich fruit on the palate. The tannins are silky, seductive and perfectly integrated with the fruit. A wonderful, floral finish. Drink 2021-2026.

E4228B 6 x 75cl bottles in bond **£252.00**

BEAUNE, VIGNES FRANCHES, 1ER CRU

This parcel of old vines is situated at the top of the vineyard, alongside Drouhin's Clos des Mouches. The aromas are of red and black fruit, with some spice adding complexity. On the palate, it is all cherry, with real richness, plenty of power and chalky but ripe tannins. The finish is creamy and floral. Drink 2022-2027.

E3773B 6 x 75cl bottles in bond **£252.00**

BEAUNE, LES GRÈVES, 1ER CRU

For Dominique, this is the best vineyard in Beaune. A wonderful combination of elegance and richness, there is an initial concentration of dense berry fruit, which segues into velvet tannins and a crisp, palate-cleansing finish. A very sensual and seductive expression of Beaune. Drink 2022-2028.

E3774B 6 x 75cl bottles in bond **£252.00**

VOLNAY, LES LURETS, 1ER CRU

In contrast to the village wine from the same parcel, this displays more complexity, with subtle spice notes joining the berry fruit and violet on the nose. The palate is dense and concentrated with some warmth and rich strawberry fruit, all the while retaining the elegance of Volnay. Drink 2022-2029.

E4226B 6 x 75cl bottles in bond **£354.00**

Domaine Michel Bouzereau & Fils

JEAN-BAPTISTE BOUZEREAU



The Bouzereau clan is widespread in the village of Meursault, with Domaine Michel Bouzereau at the forefront. Jean-Baptiste Bouzereau, Michel's son, is now in sole charge. He moved to a purpose-built winery in 2009 which has made the winemaking a great deal easier to manage and has enabled Jean-Baptiste to refine his style towards greater purity as well as more substance. The wines are racked after 11 months, with the better village Meursaults and all the Premiers Crus being returned to barrel for additional ageing, before bottling early the following year.

The harvest started on 30th August in Cailleret and Charmes, and was finished by 9th September. The Pinot Noir and Chardonnay flowered in warm weather at the same time but, while the Pinot loved the heat, Chardonnay did not, with the resulting *coulure* and *millerandage* restricting yields to around 50hl/ha. Jean-Baptiste looked to get texture into his wines with skin contact and an extended fermentation rather than through *bâtonnage*, seeking to capture as much of the vital balancing freshness as possible.

White

BOURGOGNE CÔTE D'OR BLANC

This wine uses fruit from about one-third of the *domaine*, with four hectares across five parcels in Meursault and one large parcel in Puligny. The resulting 50-50 blend will be labelled under the new Côte d'Or appellation. With a very attractive aroma, spice and a little oak, this is modern and classy. Drink 2020-2024.

E4242B 12 x 75cl bottles in bond **£150.00**

MEURSAULT, LES GRANDS CHARRONS

Grands Charrons sits at the same height as the village's Premiers Crus but faces more to the east. The wine is beautifully aromatic in 2017, floral with a hint of honey and a fine, ripe entry to the palate, although still with plenty in reserve. Drink 2022-2028.

E3776B 12 x 75cl bottles in bond **£336.00**

MEURSAULT, LES TESSONS

This vineyard is only four hectares, higher on the slope above Grands Charrons, with lighter soils containing more limestone. The wine is *tendu* (tense) with lifted notes of acacia and honeysuckle. With vines over 50 years old, it's a little gem. Drink 2022-2029.

E3777B 12 x 75cl bottles in bond **£390.00**

MEURSAULT, LES CHARMES DESSUS, 1ER CRU

Jean-Baptiste's vines are well-placed in the upper section of the vineyard (Dessus), where there is more limestone. One parcel abuts Dominique Lafon's Meursault-Perrières, the rest is under Clos des Perrières. With a lovely creamy attack and really quite a rich finish, this is impressive. Drink 2023-2030.

E3778B 6 x 75cl bottles in bond **£288.00**

MEURSAULT, GENEVRIÈRES, 1ER CRU

Here Jean-Baptiste is on the same level as his Charmes, yet in the lower section of Genevrières where the red soils are deeper. This year the wine is quite exotic, with notes of lime blossom and manuka honey, and a rich yet punchy finish. Drink 2023-2030.

E3779B 6 x 75cl bottles in bond **£288.00**

MEURSAULT, PERRIÈRES, 1ER CRU

Perrières, like Charmes and Genevrières, is divided into upper (Dessus) and lower (Dessous). Jean-Baptiste has 80 percent of his holding in the upper section, with the rest in the lower section with 55-year-old vines. This is very intense, rich and considered, with an almost unctuous richness allied to a viscous perfume. Drink 2025-2032.

E3780B 6 x 75cl bottles in bond **£390.00**

PULIGNY-MONTRACHET, LE CAILLERET, 1ER CRU

This is a fabulous vineyard, nestling up to Le Montrachet and Chevalier-Montrachet. The Bouzereau parcel sits directly beneath that which was upgraded to Chevalier in 1974. The wine has a fine, aristocratic, blossoming tautness across both bouquet and palate. Drink 2023-2031.

E3781B 6 x 75cl bottles in bond **£390.00**

CÔTE DE BEAUNE Blagny & Meursault

Patrick Javillier

PATRICK JAVILLIER



The Javilliers have been involved in the wine business for generations as courtiers. When Patrick started out in 1974 this was the main source of his income, alongside which he worked three hectares of vineyards. His courtier days are now long behind him, and his domaine covers nine hectares. Recently, Patrick has been joined by his daughter Marion and her brother-in-law Pierre-Emmanuel Lamy.

Since our visit last year, Patrick's dream of an appellation exclusively for generic wines from the Côte d'Or has been realised and the label of the estate's estimable Cuvée Oligocène proudly announces its new status. For 2017, Patrick's daughter Marion explained, they didn't need to keep too much of the lees, as the musts were already rich and they preferred to use *bâtonnage* for complexity. Harvesting began on 28th August and Marion feels there is a purer expression of *terroir* this year than last.

White

BOURGOGNE CÔTE D'OR BLANC, CUVÉE OLIGOCÈNE

Effectively this aims to be the equivalent of a village Puligny-Montrachet. The wine has more impact than the frosted 2016 and there is very good balance provided by ripe acidity, which appears as less penetrating than usual. Drink 2021-2025.

E3782B 12 x 75cl bottles in bond **£192.00**

MEURSAULT, CLOS DU CROMIN

There was a concern that the 70 percent reduction in volume last year would result in a compensatory big harvest this year, but this was not the case, with a normal crop without intervention. The vineyard, just to the north of the village, is rich in clay, so no new oak is used, and the wine is fulsome and assertive. Drink 2021-2025.

E3786B 6 x 75cl bottles in bond **£192.00**

MEURSAULT, LES TILLET

The lovely, racy personality of this vineyard is well served by the generosity of 2017. The wine is very fruity and open, with notes of white flower and peach stone, but counterpointed by a firm, detailed structure, typical of this lime-rich site. Drink 2021-2025.

E3783B 6 x 75cl bottles in bond **£192.00**

MEURSAULT, LES CLOUSOTS

The balance of Patrick's well-established blend of two *lieux-dits*, Les Clous, which sits beside Les Tillets, and Les Crotots, which is lower and below the Premier Cru Poruzots, is back to normal, with the latter back to contributing one-third. This is composed and compact, with good acidity and fine minerality. Drink 2021-2025.

E3787B 6 x 75cl bottles in bond **£234.00**

MEURSAULT, CUVÉE TÊTE DE MURGER

Casse-Tête (east of Les Tillets) and Murger de Monthélie, on the northern border of the appellation combine beautifully this year, for a wine with an extra dimension that captures the character of the vintage very well, with Premier Cru quality within touching distance. Drink 2022-2026.

E3784B 6 x 75cl bottles in bond **£300.00**

CORTON-CHARLEMAGNE, GRAND CRU

The vines' location only in the Pougets section of the Grand Cru, south-facing and on marl, means that warm years can create a rather amply proportioned wine, and Patrick took care to harvest early enough to retain sufficient balance. Not as exotic as last year, but full, rich and exciting. Drink 2025-2035.

E3785B 6 x 75cl bottles in bond **£570.00**

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 and just one Premier Cru in Puligny. Constantly experimenting and refining, his wines have real definition, 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.

Jean-Philippe explained how he and his vineyard team had to work extremely hard in the aftermath of the 2016 frost, managing the vines to make sure that the following year's growth would not be compromised. Meticulous marathon-runner Jean-Philippe is just the man for such an arduous task. He is delighted with the results, explaining that quality is excellent and the yield was neither too big, nor too small. These wines are as reliably fresh and precise as you would expect, with each vineyard's character shining through.

White

BOURGOGNE BLANC

From vineyards in Meursault, this wine is fermented and raised in larger, 600- and 500-litre oak barrels to preserve freshness. It offers plenty of fresh citrus fruit on the nose and some riper peach on the palate, before bright acidity kicks in at the middle and carries through to a crisp finish. Drink 2020-2024.

E3788B 12 x 75cl bottles in bond **£144.00**

BOURGOGNE BLANC, VIEILLES VIGNES

The grapes for this wine come from two well-regarded parcels of old vines; Pellans and Millerands. Raised in larger oak barrels, the nose here is richer and appears more oaky than its little brother. There is wonderful weight and concentration, as well as excellent tension and a precise finish. Drink 2021-2026.

E3789B 12 x 75cl bottles in bond **£180.00**

MONTHÉLIE

Jean-Philippe feels that now they are almost 25 years old, his Monthélie vines in the Sous le Cellier vineyard are giving wines of more mineral intensity and complexity. The west-facing exposition gives a ripe stone-fruit character, but there is certainly a saline, marine quality to the wine which draws comparisons to Chablis Fourchaume. Drink 2020-2024.

E3795B 12 x 75cl bottles in bond **£180.00**

AUXEY-DURESSSES

Fichet's Auxey is a textbook example, offering some of the weight and character of a hillside Meursault but with a nervier feel. There are some floral and orange top-notes which add complexity and give some ripeness, but this is a wine which is defined by its tension and acidity. Drink 2021-2026.

E3790B 12 x 75cl bottles in bond **£192.00**

MEURSAULT

This wine comes from some of the best village vineyards in Meursault; Clous, Narvaux, Limozin, Crotots and Criots, with two-thirds on the slope and a third on the flat. The nose has a classy touch of reduction, while the palate is initially quite creamy and juicy before finishing with grip and vigorous, precise acidity. Drink 2022-2027.

E4345B 12 x 75cl bottles in bond **£330.00**

MEURSAULT, LE MEIX SOUS LE CHÂTEAU

Meix sous le Château is a mostly alluvial site with some stony parts, but in general it offers a relatively generous style of Meursault, with plenty of fresh butter, vanilla and caramel notes on the nose. The palate is rich with a butterscotch finish. This is proper Meursault. Drink 2022-2027.

E4346B 6 x 75cl bottles in bond **£204.00**

MEURSAULT, LES GRUYACHES

The old vines here ensure that this is a remarkably consistent wine which retains its character almost regardless of the vintage conditions. The nose is rich, exuberant and spicy with plenty of ripe fruit which follows through on the palate. Don't be fooled though, there is also a stinging acidity which maintains the balance. An outstanding, concentrated wine. Drink 2022-2028.

E3791B 6 x 75cl bottles in bond **£231.00**

MEURSAULT, LES CHEVALIÈRES

The name itself hints at a wine of great breeding and class, and this does not disappoint. The nose has wisps of smoky reduction, suggesting a certain nobility, while the palate's sophistication and chiselled, laser-cut profile further back this up. A sophisticated wine. Drink 2022-2028.

E3792B 6 x 75cl bottles in bond **£252.00**

MEURSAULT, LE TESSON

For those who enjoy mineral expressions of Meursault, Tesson is one of the most highly regarded village vineyards, facing east on the mid-slope. The nose is pure and clean with a marine character, while the palate is tight and tense with lots of energy and vibrancy, nicely supported by just enough fruit. Drink 2022-2029.

E3793B 6 x 75cl bottles in bond **£252.00**

PULIGNY-MONTRACHET, LES REFERTS, 1ER CRU

It is no surprise that Jean-Philippe's precise style fits perfectly with Puligny. His Referts has a touch of classy reduction, while the palate has delicate fruit before filling out a little on the middle, with white flowers and some fennel notes. The finish packs a punch, with intense and concentrated acidity. Drink 2023-2030.

E3794B 6 x 75cl bottles in bond **£372.00**

CÔTE DE BEAUNE Blagny & Meursault

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Domaine Antoine Jobard

ANTOINE JOBARD



What was formerly Domaine François Jobard became Antoine & François Jobard when Antoine joined his father in 2002, evolving into just Domaine Antoine Jobard when François fully retired in 2007, after 50 vintages in Meursault. The style has evolved only slightly with the change of generation. Antoine bottles slightly earlier (typically after 21 months rather than 24), however the winemaking remains traditional here, with no lees stirring and very little new wood; the wines reflecting an unhurried restraint, competence, dedication and precision, giving them complex and elegant characteristics.

Antoine feels that 2017 is a little less rich than 2015, but also fresher. He likes wines with body, so the freshness is a bonus, adding another dimension. He will bottle in December and January; he feels that after a warm summer, two winters in barrel is too long and earlier bottling is necessary to capture the fruit. He now wonders whether he should have bottled his 2015s sooner. Harvest began on 31st August – even for his Blagny, which used to be one of the last to ripen, indicative of the warming conditions in the region.

White

BOURGOGNE BLANC

This has a fine, rich, serious nose, with plenty of fat and fine acidity. The four original parcels have been augmented by one more, originally planted to red, right by the speed camera on the Chagny road, which was recently tarred and feathered by an unknown hand. Drink 2020-2024.

E3796B 6 x 75cl bottles in bond **£114.00**

MEURSAULT, EN LA BARRE

A lovely rich, open and spicy wine. Given the house style, this is one of the more accessible in the range but, even with these descriptors, it is by no means overblown. It just feels healthy and plush. Drink 2022-2028.

E3797B 6 x 75cl bottles in bond **£246.00**

MEURSAULT, LES TILLETS

This is one of the higher village vineyards, perched above the Premiers Crus. This altitude skews the wine's style more to white flower notes and there is some delicacy on the palate. There is plenty of concentration and the wine is nicely composed on the finish. Drink 2022-2028.

E3798B 6 x 75cl bottles in bond **£246.00**

PULIGNY-MONTRACHET, LE TRÉZIN

Bordered by the high Premiers Crus of Blagny and La Garenne, and blessed with 70-year-old vines, this is unforgiving soil (Antoine muttered “*mordant*”). A sunny year has chiselled this character into a finely tooled wine, horological in its precision. Drink 2023-2030.

E3834B 6 x 75cl bottles in bond **£246.00**

MEURSAULT, PORUZOTS, 1ER CRU

From the better, higher section of the vineyard, Antoine has three parcels totalling 0.5 hectares. Arguably not the most complex of Meursault's Premiers Crus, this wine nevertheless has a guilty, salted caramel aspect, and a moreish mellifluous finish. Drink 2023-2030.

E3835B 6 x 75cl bottles in bond **£372.00**

MEURSAULT, BLAGNY, 1ER CRU

Antoine observed that his higher vineyards have loved the 2017 vintage. This has much more bulk than usual, but it is well-toned, resolving to an assertive and intense finish, through which the year's bright freshness glitters like a quartz lode. Drink 2023-2031.

E3836B 6 x 75cl bottles in bond **£375.00**

MEURSAULT, CHARMES, 1ER CRU

This wine dances across the palate, a compelling interleaving of immediacy and moderation. The vintage and the presence of 50-year-old vines then combine to produce a generous mid-palate, with its freshness enfolded in a pillow of creaminess. Drink 2023-2031.

E3838B 6 x 75cl bottles in bond **£456.00**

MEURSAULT, GENEVRIÈRES, 1ER CRU

Here the grip and minerality of great Meursault becomes evident. The wine seems paradoxically both powerful and austere, due to both the freshness of the year and the *terroir*. Antoine will treat this a little more reductively than his other *crus* and patience will be truly rewarded. It has everything. Drink 2025-2032.

E3837B 6 x 75cl bottles in bond **£480.00**

Domaine Bitouzet-Prieur

FRANÇOIS BITOUZET



Domaine Bitouzet-Prieur – along with current winemaker François – was born of the marriage of Vincent Bitouzet (of Volnay) and Anne Prieur (of Meursault), bringing together two distinguished Burgundian families. The domaine has a red cellar next door to Lafarge (who are distant cousins) and a white cellar in Meursault, with reds making up approximately 60 percent of production. The estate's notable vineyard holdings include a selection of the finest Premier Cru sites in Volnay and Meursault. The whites are elegant and restrained, rather than being broad-shouldered, old-fashioned Meursault. The reds are de-stemmed, with new oak kept to a modest level.

François is keen to highlight the importance of the solidarity shown by the Côte's *vignerons* at the end of April, when everyone came together to burn dampened bales and create cloud cover to ward off the frost. Without such action this could well have been another catastrophic yield. Having avoided this threat, the rest of the season was fairly straightforward with careful vineyard management and harvest began on the 30th August. He feels the whites are a mix of 2015 and 2014, while the reds are pretty and will drink well from an early age.

White

MEURSAULT, LES CORBINS

At 1.5 hectares, this is the *domaine's* largest holding of Chardonnay, from a site between the village and the Santenots vineyards. The nose offers some spicy vanilla oak (20 percent new) along with white stone-fruit touches. The palate has a charming balance of broad stone-fruit and intense freshness which is driven by a persistent acidity running from start to finish. Elegant for a low-slope Meursault. Drink 2021-2027.

E4426B 6 x 75cl bottles in bond **£195.00**

MEURSAULT, CLOS DU CROMIN

The nose here is closed with a little lime verbena peeping out from in amongst the smoky reduction. Always the most austere of the *domaine's* white wines, the immediate impression is acidity, along with lemon and lime. Sleek, precise and saline, this is tight and closed but will gain in breadth. Drink 2022-2028.

E4427B 6 x 75cl bottles in bond **£216.00**

MEURSAULT, CHARMES, 1ER CRU

Bitouzet-Prieur's holding covers just 0.2 hectares, in two parcels which straddle the vineyard road between Charmes-Dessus and Charmes-Dessous. The nose is tight and closed initially but opens to reveal delicate stone-fruit and a hint of creamy oak. The palate unfurls slowly, like a blooming flower. Drink 2022-2030.

E4419B 6 x 75cl bottles in bond **£330.00**

MEURSAULT, PERRIÈRES, 1ER CRU

The nose here offers a stark contrast to the Charmes, with stony reduction and a spicy austerity. The palate is therefore surprisingly rich and dense with more give and a little more cream and mid-palate weight, before the mineral thread returns on the finish. Drink 2023-2032.

E4420B 6 x 75cl bottles in bond **£360.00**

Red

VOLNAY

Bitouzet-Prieur has 2.21 hectares spread across Echards, Aussy and Petits Gamets, all in the same location to the southeast of the village. The nose has a touch of spicy oak initially which gives way to a pretty, floral character and sweet red berries. The palate is rich, a product of the deep-ish soils, but with balancing acidity and succulent, dense red fruit. A forward and appetising Volnay. Drink 2020-2025.

E4428B 6 x 75cl bottles in bond **£159.00**

VOLNAY, LES AUSSY, 1ER CRU

Les Aussy is a generous Premier Cru vineyard, and the 2017 characteristically offers rich and earthy red fruit, more concentration and density than the village wine and a more refined tannic structure. There is plenty of charm and approachability here, but a little more stuffing than its little brother. Drink 2021-2026.

E4421B 6 x 75cl bottles in bond **£240.00**

VOLNAY, PITURES, 1ER CRU

François shows this wine at the end of the tasting, describing it as a "distant cousin" of his other Volnays; there's a family resemblance, but the structure is more Pommard than Volnay. There is plenty of red Volnay fruit, but the brawny tannins speak of the iron-rich soils and suggest this needs time. Drink 2023-2028.

E4422B 6 x 75cl bottles in bond **£258.00**

VOLNAY, TAILLEPIEDS, 1ER CRU

Arguably the most complex and age-worthy wine in the cellar, this is very tight in its youth, with a little floral character poking through a muted nose before some stony minerals emerge. The palate is tightly structured with densely packed, stony tannins a touch of oak spice and some rich red fruit. This needs time to open up, but will reward those with patience. Drink 2024-2032.

E4423B 6 x 75cl bottles in bond **£270.00**

VOLNAY, CLOS DES CHÊNES, 1ER CRU

With little less structure and a touch more silk than the Taillepieds, this is an excellent example of suave and sophisticated Volnay from this prime site. The nose is somewhat closed, but the palate is resplendent with rich red berries, silky, caressing tannins and a crisp, precise, lingering finish. Drink 2023-2030.

E4424B 6 x 75cl bottles in bond **£300.00**

VOLNAY, CAILLERETS, 1ER CRU

This is an outstanding site renowned for its intensely mineral wines; sadly the Bitouzets only own enough to make barely three barrels. The nose is a little marked by the oak at the moment but will absorb the wood with time; there is certainly the fruit and the rocky, precise tannins to carry this. A *vin de garde*. Drink 2024-2032.

E4425B 6 x 75cl bottles in bond **£330.00**





CÔTE DE BEAUNE Volnay & Pommard

Domaine de Montille

ÉTIENNE DE MONTILLE



Domaine de Montille was developed by Hubert de Montille (1930-2014), a prominent Dijon lawyer, who inherited 2.5 hectares of vineyards in Volnay in 1947. Over the years he acquired further parcels in Volnay, Pommard and Puligny-Montrachet Les Caillerets. Today the business is run by his son Étienne who has extended the domaine with purchases of vineyards in Beaune, Corton and the Côte de Nuits, including some marvellous Vosne-Romanée Les Malconsorts. The vineyards are farmed biodynamically and the red wines are increasingly vinified with whole bunches.

Winemaker Brian Sieve draws comparisons between the white wines of 2017 and 2014, explaining that the texture, weight and freshness are very similar in both years, although 2017 has perhaps a little more fruit ripeness, along with excellent tension and persistence. He believes that this same freshness and brightness in the reds will provide ageing capacity, pointing out that they worked hard to restrict the yield of Pinot Noir to achieve riper grapes. Overall slightly less whole-bunch fermentation was used as Brian felt the stems and fruit were not as ripe as in richer vintages.

A NOTE ON CHÂTEAU DE PULIGNY-MONTRACHET

The 2017 vintage sees a significant change at the *domaine*, as legal machinations on the part of the French government mean that the Château de Puligny-Montrachet is no longer allowed to sell any wines not from the Puligny-Montrachet appellation. As a consequence, all of the château's wines have been brought under the De Montille banner, giving it one of the most enviable vineyard holdings in the Côte d'Or.

White

BOURGOGNE BLANC, CLOS DU CHÂTEAU

This comes from the five hectares immediately in front of the château, a park until it was planted in 1986. Brian did not use any SO2 until after the malolactic fermentation, and the wine is only aged in minimum 500-litre barrels. The whites are very good at this address this year, with this a lovely, juicy and pulpy introduction to the range. Drink 2020-2024.

E3754B 12 x 75cl bottles in bond **£216.00**

MONTHÉLIE, LES DURESSES, 1ER CRU

After several vintages of difficult or tiny harvests, this vineyard finally delivers. It comes from two contrasting plots, the lower portion on heavier clay soils, the upper on light sand and friable limestone, and the wine is lemon-fresh and bright, but with a surprising amount of weight. Drink 2022-2028.

E3755B 12 x 75cl bottles in bond **£270.00**

ST AUBIN, EN REMILLY, 1ER CRU

Brian pondered whether climate change is helping some of Burgundy's more marginal vineyards, such as En Remilly. St Aubin is now achieving very good levels of ripeness, as here, showing a sweet and honeyed exotic palate, with ripe, grapefruit-esque acidity. Drink 2022-2028.

E3756B 12 x 75cl bottles in bond **£342.00**

CHASSAGNE-MONTRACHET

The fruit here is from two parcels totalling 0.67 hectares: Les Houillères, which bestrides the Chassagne/Puligny boundary, and Champ Derrière, just below Château de Chassagne-Montrachet. A really friendly, crowd-pleasing style but not pejoratively, this will age nicely. Drink 2022-2028.

E3757B 12 x 75cl bottles in bond **£420.00**

MEURSAULT, SAINT-CHRISTOPHE

Initially offered as "Sur le Coteau" in 2016, this wine comes from the *climats* of Casse-Tête, Les Petits Charrons (both from Château de Puligny) and Narvaux du Dessous (from De Montille). These three *terroirs* are perfectly sited in the middle of the hillside of Meursault, also known as the Montagne St Christophe. This class shines through, with perfect weight, bright acidity and a long, fine finish. Drink 2022-2028.

E3839B 12 x 75cl bottles in bond **£456.00**

PULIGNY-MONTRACHET

Provenance is everything. This is from a section of the Chalumeaux Premier Cru vineyard which had to be declassified in 1975 when the previous owner illegally imported some fertile topsoil. Time has healed much of the damage and there isn't another hillside Puligny vineyard classified as village. Parcels from Levron and Baudrières-Nosroy complete the blend. A fine, generous and complex style. Drink 2022-2029.

E3758B 12 x 75cl bottles in bond **£492.00**

MEURSAULT, LES PORUZOTS, 1ER CRU

Poruzots is a vineyard quick to ripen and, in an early year like 2017, care is needed. Certainly the wine shows an opulent side in 2017 but the year's in-built freshness pulls the finish together. A potentially garrulous wine that has learnt some self-awareness. Drink 2023-2029.

E3840B 6 x 75cl bottles in bond **£288.00**

PULIGNY-MONTRACHET, LA GARENNE, 1ER CRU

Garenne is another vineyard that may be benefitting from changes in the weather pattern. The vineyard is high and exposed, its 50-year-old vines stunted, but the wine is shifting towards a more classic Puligny style. It is tremendous in 2017, linear and assertive but also teasingly alluring. Drink 2023-2030.

E3759B 6 x 75cl bottles in bond **£330.00**

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

bbr.com/burgundy2017
finewine@bbr.com
020 3301 2883

MEURSAULT, LES PERRIÈRES, 1ER CRU

There is an effortless class about this wine, allowing all its elements to be accessed, yet remaining aloof. Brian recognised that the wine needed more new oak than usual (to allow a freer passage of oxygen) and the wine has emerged as a complex collage of spice, richness, detail, power and freshness. Drink 2025-2032.

E3841B 6 x 75cl bottles in bond £414.00

PULIGNY-MONTRACHET, LES FOLATIÈRES, 1ER CRU

From half a hectare in the middle of the slope, bordered either side by Leflaive and Leroy, this is spectacularly intense – the essence of 2017 distilled into an extraordinary wine, propelled across the palate by goose-winged acidity. Thrilling. Drink 2025-2032.

E3760B 6 x 75cl bottles in bond £450.00

PULIGNY-MONTRACHET, LE CAILLERET, 1ER CRU

Only an unprecedented team effort of Puligny *vignerons* prevented frost damage in 2017, banding together to distribute hay bales for burning in the critical areas. Their efforts were rewarded: the result this year from this superb vineyard is a wine of impeccable balance and authority. Drink 2025-2032.

E3842B 6 x 75cl bottles in bond £495.00

CORTON-CHARLEMAGNE, GRAND CRU

The vineyard’s easterly exposition means it loses the afternoon sun and so always retains a decent level of acidity, but this was also once planted with Pinot Noir, so there is a superb, ripe core of fruit glowing at the heart of a naturally mineral wine. The 2017 vintage accentuates both these characteristics. Drink 2025-2035.

E3843B 6 x 75cl bottles in bond £525.00

CHEVALIER-MONTRACHET, GRAND CRU

Like the Cailleret, this escaped frost in 2017. The wine comes from the most northern part of the vineyard. If 2017 is a classic white wine vintage, then this wine, and any other Grand Cru, will be the quintessence of great white Burgundy. Its Chevalier character emerges with its lively, quixotically faceted flavours. Drink 2025-2040.

E3761B 6 x 75cl bottles in bond £1,770.00

Red

BOURGOGNE ROUGE

This is a blend of the Volnay Bourgogne *lieu-dit* Les Longbois – an historic De Montille parcel – and two parcels around Puligny. Brian reduced the new oak to five percent and de-stemmed the whole crop to preserve the fruit character. It’s a resounding success, offering succulent and crunchy red berry fruit with pleasing finesse. Drink 2019-2023.

E3844B 12 x 75cl bottles in bond £216.00

MONTHÉLIE

This wine is made without sulphur during vinification with the intention of giving pleasure when young. Made with 50 percent whole bunches, this has a vivid purple colour, voluptuous fruit and a spicy finish which offers some chalky structure, suggesting it should keep for a few years. Drink 2019-2022.

E3762B 12 x 75cl bottles in bond £240.00

BEAUNE, LES PERRIÈRES, 1ER CRU

This is one-third whole-bunch this year, using the older vine fruit and de-stemming the younger portions where stems are typically less ripe. The high active limestone content in this vineyard gives an energetic and mineral expression of Pinot Noir, with succulent cherry fruit in the middle and a violet perfumed lift to accompany the chalky tannins. Drink 2021-2026.

E3845B 6 x 75cl bottles in bond £210.00

NUITS-ST GEORGES, AUX THOREY, 1ER CRU

Made with two-thirds whole-bunch and a slightly reduced 40 percent new oak to preserve fruit character, the 2017 Thorey has a classy nose of violets and rose petals, with red fruit rather than black on the palate. This site is particularly high in limestone, giving chalky freshness and a cleansing finish, a structure that Brian finds almost unique in the Côte de Nuits. Drink 2021-2026.

E3846B 6 x 75cl bottles in bond £324.00

POMMARD, LES PÉZEROLLES, 1ER CRU

As Pommards go, Les Pézerolles is rather Volnaysien in style, thanks to its limestone soils which give a more elegant and delicate expression. The fruit here is most definitely red and while there is some structure it is chalkier than a typical Pommard, giving a more accessible and approachable style. Drink 2022-2028.

E3848B 6 x 75cl bottles in bond £432.00

VOLNAY, LES CHAMPANS, 1ER CRU

Champans tends to give wines that are more dense and textural than the stereotypical Volnay, but Brian succeeds here in softening some of those rough edges without losing the site’s individuality. High-toned and perfumed with rich, bright red fruit, the nose is appealing. The palate is broad with some powdery tannins and a floral touch thanks to one-third whole-bunch. Drink 2021-2026.

E3847B 6 x 75cl bottles in bond £435.00

VOLNAY, LES TAILLEPIEDS, 1ER CRU

So good is the 80-year-old plant material in this exceptional vineyard that 100 percent whole-bunch is used regardless of the vintage. The floral perfume is sublime, while the palate has a confident feel with sweet red-berry fruit layered over gravelly tannins and culminating in a slatey, saline finish. Drink 2023-2033.

E3849B 6 x 75cl bottles in bond £480.00

CORTON, CLOS DU ROI, GRAND CRU

As in 2016, whole bunches make up 66 percent this year, with new oak maintained at 50 percent. There is an exceptional old-vine intensity to the perfume; it’s rich, floral and energetic. The palate is incredibly delicate and elegant for a Corton, with the focus on red fruit and a cool, mineral character. Drink 2023-2030.

E3851B 6 x 75cl bottles in bond £570.00

CÔTE DE BEAUNE Volnay & Pommard

Domaine Michel Lafarge

MICHEL LAFARGE



Michel Lafarge (b. 1928) and his son Frédéric make use of their combined experience to produce some of the greatest wines in Volnay. There is nothing modern in their winemaking, though the meticulous care of their biodynamically farmed vineyards puts the domaine at the forefront of viticultural practices. When they are working on a patch of vines they are usually accompanied by their hens who eat up any lurking pests. The grapes are de-stemmed, vinified traditionally and very little new oak is used in the cellar. In 2014, they purchased vineyards in the Beaujolais which are farmed using the same biodynamic practices as employed in the Côte de Beaune.

Frédéric was keen to highlight the solidarity shown between *vignerons* at the end of April, as they mobilised to put in place measures to prevent a repeat of the frosts of 2016. Burning dampened straw bales at strategic locations, they succeeded in creating cloud cover which saved the vast majority of the vineyards. He also stressed the importance of “fractional harvesting” – waiting until each parcel is fully ripe before picking – and feels that the *domaine*’s biodynamic practices allow the grapes to achieve even ripening and balance, a real boon in early vintages such as 2017. For those with long memories, 90-year-old Michel compares 2017 to 1947 and 1964.

Red

BOURGOGNE PINOT NOIR

This is from four parcels in the *lieux-dits* of Lurets and Petit Pré, all next to village Volnay sites. Think of this as a mini-Volnay, and drink it while you’re waiting for the other Lafarge wines to awaken from their slumber. Lovely lifted red-berry fruit, chalky tannins and a touch of silk. Drink 2020-2024.

E3856B 12 x 75cl bottles in bond **£192.00**

FLEURIE, DOMAINE LAFARGE VIAL

Thanks to the hail, this is a blend of three *lieux-dits* – Bel Air, Cercillon and Joie du Palais – which were harvested at a minuscule 8hl/ha. The fruit was all de-stemmed and raised in 350-litre barrels (because there wasn’t enough to go into a *foudre*). The result is unsurprisingly concentrated with lots of red fruit, plenty of weight and a finish of granitic tannins. Drink 2020-2025.

E4431B 6 x 75cl bottles in bond **£135.00**

FLEURIE, CLOS VERNAY, DOMAINE LAFARGE VIAL

The Clos Vernay is a *monopole* of the *domaine*, surrounded by trees and next to Moulin-à-Vent on granite and quartz soils. This parcel did not suffer hail damage so 25 percent whole-bunch was used and the wine was raised in a 3,000-litre *foudre*. Initially very fruity with plenty of charm, a surprisingly serious minerality arrives in the mid-palate and extends the finish. Serious, age-worthy wine. Drink 2021-2027.

E3864B 6 x 75cl bottles in bond **£141.00**

CÔTE DE BROUILLY, DOMAINE LAFARGE VIAL

From a parcel totalling 0.66 hectares, these 55-year-old vines are planted on blue granite soil on the Mont de Brouilly. A quarter was whole-bunch fermented. The nose has rich, almost black fruit and a touch of garrigue spice, while the palate is stony with meaty black cherry and a firm, mineral texture. Drink 2021-2028.

E3865B 6 x 75cl bottles in bond **£141.00**

BOURGOGNE PASSETOUTGRAINS, L’EXCEPTION

This 89-year-old vineyard, planted half to Pinot Noir and half to Gamay, was one of the two original parcels that Frédéric’s grandfather began with (the other being Clos des Chênes). The soil is very gravelly here, which gives a wine with a gorgeous red-fruit perfume, crunchy, chalky tannins and a saline finish. This is proper wine. Drink 2019-2023.

E3855B 12 x 75cl bottles in bond **£156.00**

VOLNAY

There are two *cuvées* of village Volnay this year, this one is made up of the vineyards that are on the borders of Volnay and lower down towards the Route Nationale, including some Premier Cru Brouillards. There is really good intensity of fruit here, lots of energy and a refined, silky texture. It’s hard to believe this is just village level. Drink 2020-2026.

E3857B 12 x 75cl bottles in bond **£420.00**

VOLNAY, VENDANGES SÉLECTIONNÉES

This is a selection of the vineyards clustered around the village of Volnay itself. Grands Champs, Pluchots, Gigottes and Échards combine to give a richer nose and more density than the standard bottling. The palate displays greater structure while still retaining elegance and finesse. Drink 2021-2028.

E4396B 6 x 75cl bottles in bond **£240.00**

VOLNAY, LES MITANS, 1ER CRU

This wine is quintessentially Volnay in style; the nose is exploding with floral notes of violet and peony, while the palate follows the floral theme and provides a delicate, ethereal profile with distinguished tannins carefully wrapped in red-berry fruit. Drink 2023-2032.

E3859B 6 x 75cl bottles in bond **£525.00**

VOLNAY, CLOS DES CHÊNES, 1ER CRU

With the exuberance and openness of the Clos du Château des Ducs, one could be forgiven for misunderstanding the restraint of this wine. Firmly closed, the nose is not giving much away. The palate unfurls slowly, as the acid and mineral elements gradually reveal themselves. The texture is key – pure silk. There is an underlying sense of class and latent power that needs time to be teased out. Drink 2025-2037.

E3862B 6 x 75cl bottles in bond **£570.00**

VOLNAY, CLOS DU CHÂTEAU DES DUCS, 1ER CRU

This walled *monopole* sits behind the Lafarge house and is typically shown after the Clos des Chênes in the tasting line-up. There is richer fruit here than in the Mitans, as well as greater concentration and a multi-layered complexity as flavours and elements fade away and reappear. A superlative wine. Drink 2024-2034.

E3860B 6 x 75cl bottles in bond **£600.00**

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 for 22 months.

As he felt that the tannins were riper than in 2016, Marc-Olivier (Marco) looked for greater extraction just at the start of the fermentation but, other than that, there are no major changes. Marco still uses whole-bunch when he feels it can improve the wine's texture. Harvest started on 5th September and was finished by 15th September. He is another winemaker losing interest in zero-sulphur, feeling that the identity of the *terroir* can be lost without SO₂'s guiding hand.

Red

VOLNAY

From one barrel in 2016 to 19 in 2017: Marco has had to bottle two barrels already to satisfy demand at the cellar door. This is beautifully lush and enticing, with notes of sloe and vanilla, the latter not from oak but creamy maturity. Drink 2019-2023.

E4362B 6 x 75cl bottles in bond **£153.00**

VOLNAY, CLOS DES CHÊNES, 1ER CRU

Marco has some 80-year-old vines and some that are 47 years old, which he refers to as his "young" vines. The senior vines provide density and texture and so are aged in wood, the youngsters donate fruitiness, which is preserved by storage in concrete vats. This year he used 30 percent whole-bunch. The end result is long and expressive. Drink 2022-2028.

E3866B 6 x 75cl bottles in bond **£210.00**
E3866M 3 x 150cl magnums in bond **£225.00**

VOLNAY, CLOS DE LA ROUGEOTTE, 1ER CRU

On the northwest edge of the village, this *monopole* produces surprisingly delicate wines, further enhanced by Marco's already gentle style. All de-stemmed this year, it's floral and subtly seductive in true Volnaysien style. Drink 2022-2027.

E3867B 6 x 75cl bottles in bond **£210.00**

VOLNAY, TAILLEPIEDS, 1ER CRU

A majestic Volnay. One-third whole-bunch adds some sweet perfume to the firmer core of the wine, coming from the stonier part of the vineyard. The perfume is delightful, of violet and dog rose, and therefore not too perfumed, and there is a beguiling flexibility as its different facets are teased across the palate. Drink 2023-2028.

E3868B 6 x 75cl bottles in bond **£240.00**

POMMARD, LES RUGIENS, 1ER CRU

Marco has more than one barrel of his flagship wine for the first time in several years – four to be precise, allowing a diminution of the new wood percentage to 25 percent. Famously from vines over 100 years old and, astonishingly, providing over 40hl/ha this year. The wine oozes with the silky texture of old-vine fruit, and there is 25 percent whole-bunch to complement the vineyard's iron-rich contribution. Drink 2025-2031.

E3869B 6 x 75cl bottles in bond **£315.00**

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.

Paul Zinetti was realistic yet confident in the quality of his 2017s. Such an early harvest, which started in Volnay Frémiets on 3rd September and ended in Auxey on 11th September, provided new challenges which Paul addressed creatively and sympathetically. The wines were fruity and direct but he found that colour and structure were slow to come, so he kept the wine on skins for a week or more after fermentation. There is less whole-bunch this year as the stems weren't always fully ripe, but his de-stemmer preserves a lot of whole berries anyway. He will bottle all the reds before Christmas without filtration but he will trial some fining to round out the tannins.

White

BOURGOGNE ALIGOTÉ

This is mostly from 90-year-old vines of Aligoté Doré in Meursault and a younger vineyard in Volnay belonging to the estate. Vinified in 500- and 600-litre puncheons, the wine has lovely notes of citrus and pineapple, with an indulgent side-order of old-vine creaminess. Drink 2019-2024.

E3870B 6 x 75cl bottles in bond **£78.00**

Red

AUXEY-DURESSES

A lovely bright, luminous colour, this has a very pretty nose and enough weight to balance Auxey's slightly grainy tannins. With a bigger crop, Paul only had space for eight percent whole-bunch in the tank and the oak component has been kept to 15 percent. Drink 2020-2024.

E3871B 6 x 75cl bottles in bond **£132.00**

AUXEY-DURESSES, 1ER CRU

As usual, this is a 60-40 blend of two of Auxey's best sites: Les Breterins and Bas de Duresse. Everything was de-stemmed and there is 20 percent new oak. This reached a high level of ripeness, now with 13.7 degrees alcohol, but the freshness is here with laudable intensity on the palate. Drink 2022-2027.

E3872B 6 x 75cl bottles in bond **£180.00**

VOLNAY

This is from the *lieux-dits* Famines, which has the old vines, and Grands Champs, which is just above Famines. You can sense how Paul's winemaking has worked: there is a lovely, ripe, open entry of pure coulis, but then a tightening of the tannins to pull the wine together. Drink 2020-2024.

E4352B 6 x 75cl bottles in bond **£210.00**

VOLNAY, FRÉMIETS, 1ER CRU

This is beautifully heady and perfumed. Some parcels are nearly 90 years old, and others 35 years old, with the crop a healthy 49.6hl/ha. Again, there is the impression of purity, sensuality and structure, aided in part by the contiguity of Pommard-Jarolières. Drink 2022-2028.

E3873B 6 x 75cl bottles in bond **£360.00**

POMMARD, CLOS DES EPENEAUX, 1ER CRU

As usual, older and younger vines are harvested and vinified separately. Tasted apart, the junior wine is lush and very driven by red fruit, the senior partner principally shows the density of old vines. Essayed in a 55-45 young-to-old-vine blend, the dark sweet fruit of the old vines is to the fore but kept mobile by the energy of the young vines. A very impressive double act. Drink 2025-2033.

E3874B 6 x 75cl bottles in bond **£600.00**



CÔTE DE BEAUNE Beaune & Hill of Corton

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.

It is fair to say that Ben is very happy with 2017, describing it as the kind of vintage he would sign up for every year. The whites, he says, are beautiful, and not far from 2014 in style, with purity, finesse, great definition and balance. He describes the reds as pretty, appealing and with body to support ageing, while highlighting the importance of lower-yielding old vines for serious ageing. He eloquently explains that there is no “black sheep” in 2017, that no village has underperformed. For reason of space, the limited volumes of Grands Crus have not been included in this brochure. Since the 2014 vintage, all white wines are bottled under screwcap.

White

BOURGOGNE BLANC

This is a blend of fruit from Meursault, Puligny-Montrachet, Vosne-Romanée and the Hautes Côtes. Ben makes this wine in large *foudres*, the aim being to preserve freshness and give a gentle oak character without dominating the delicate fruit. Crisp and refreshing, this is benchmark Bourgogne Blanc. Drink 2019-2022.

E3799B 12 x 75cl bottles in bond **£153.00**

AUXEY-DURESSES

Raised mostly in *foudres*, Ben's Auxey has a nose of fresh peach and buttered toast that is very reminiscent of Meursault, though with perhaps a touch of lime that points to a cooler appellation. The palate has some ripe, exotic fruit but is underpinned by a precise core of citrus acidity and rounded out with a toasty, creamy finish. Drink 2020-2025.

E3800B 12 x 75cl bottles in bond **£210.00**

PULIGNY-MONTRACHET

This is absolutely benchmark Puligny, with a floral, citrus nose and a lacy, mineral and refined texture. There is great energy here – purity and precision the watchwords. A subtle reduction runs through the wine and adds a touch of class and breeding. Drink 2021-2027.

E3801B 6 x 75cl bottles in bond **£210.00**

MEURSAULT, LES NARVAUX

This is from a *clos* at the top of the vineyard which sits above Genevrières. Three barrels were made this year. The southerly aspect and shallow soil give floral aromas and a peachy fruit profile with pleasing heft in the mid-palate and an intense, saline minerality that kicks on to the finish and lingers. Drink 2022-2028.

E3802B 6 x 75cl bottles in bond **£210.00**

CHASSAGNE-MONTRACHET, ABBAYE DE MORGEOT, 1ER CRU

Located in the limestone-rich southern part of Morgeot, this displays plenty of ripe stone-fruit and a touch of spice on the nose, while the palate has a firm, lime and chalk backbone which adds mineral layers and extends the finish. Drink 2023-2029.

E4313B 6 x 75cl bottles in bond **£222.00**

CHASSAGNE-MONTRACHET, LES EMBAZÉES, 1ER CRU

A lesser-known vineyard which sits on the border with Santenay, Ben's Embazées is classically Chassagne, with rich stone-fruit and mealy, spicy oak on the nose. A viscous, peach-infused palate finishes with juicy, succulent apricot and a chewy, stony grip. Drink 2023-2029.

E3803B 6 x 75cl bottles in bond **£243.00**

MEURSAULT, LA PIÈCE SOUS LE BOIS, 1ER CRU

From old vines planted in 1930, this is a personal favourite of Ben's, but is a small *cuvée* with just under three barrels made. It has a very complete combination of sizzling freshness and broad shoulders. The fruit is ripe, but remains firmly citrus in profile. Drink 2023-2029.

E3804B 6 x 75cl bottles in bond **£288.00**

MEURSAULT, LE PORUSOT, 1ER CRU

Ben made four barrels this year, from old vines planted in 1930 in the upper part of the vineyard. The small berries give an intense and concentrated wine with lots of phenolic grip. This is all about minerality and salinity, with fruit being present but playing a supporting role. Drink 2023-2030.

E3805B 6 x 75cl bottles in bond **£312.00**

CHASSAGNE-MONTRACHET, TÊTE DU CLOS, 1ER CRU

From an excellent site at the top of Morgeot, the nose is incredibly fine and noble, with serious class. The intensity and concentration on the palate is of Grand Cru level. A star performer this year. Drink 2024-2032.

E3806B 6 x 75cl bottles in bond **£348.00**

MEURSAULT, GENEVRIÈRES, 1ER CRU

This is a significant *cuvée* for Ben, at 14 barrels this year. The nose is smoky and toasty with oatmeal notes, buttered toast and rich, generous fruit. The palate is broad and welcoming, but will no doubt tighten up with a second winter. Drink 2023-2030.

E3807B 6 x 75cl bottles in bond **£384.00**

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

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Red

BOURGOGNE ROUGE

There is generic Bourgogne in this, but there is also Hautes Côtes de Nuits (from Dames Huguettes), Monthélie and also declassified Premier Cru fruit contributing 20 percent of the blend. This is benchmark stuff, as always, with bright violet perfume and a satisfying redcurrant crunch. Drink 2019-2023.

E3811B 12 x 75cl bottles in bond £153.00

SAVIGNY-LÈS-BEAUNE

This is deliciously moreish, with sweet strawberry fruit and cranberry bite for lift. The final blend will also include some wine aged in large *foudre*, which adds a heartier, richer texture and rounds out the wine. Simple but not one-dimensional. Drink 2019-2023.

E3812B 12 x 75cl bottles in bond £210.00

SAVIGNY-LÈS-BEAUNE, LES HAUTS JARRONS, 1ER CRU

If possible, this is even fruitier than the village example and aromatically almost New World in style, but the gravelly tannins soon ground the wine back in Burgundy. Make sure you wave to the vineyard on the right-hand side as you head out of Beaune towards Paris on the A6. Drink 2020-2024.

E4315B 6 x 75cl bottles in bond £135.00

VOLNAY

The village elements come from La Gigotte and Les Grands Champs, both vineyards with village and Premier Cru classification, and 40 percent of the blend is young vines from the Premier Cru Volnay-Santenots. This has lovely transparency but also lovely length; impressive. Drink 2020-2024.

E3813B 6 x 75cl bottles in bond £174.00

NUITS-ST GEORGES, LES ALLOTS

On the Vosne side of Nuits, this vineyard has quite a lot of water-retentive clay. This was beneficial during the dry August and the wine is nicely supple and open. The mid-palate is not that fleshy but this is still a relatively early drinker. Drink 2020-2024.

E4318B 6 x 75cl bottles in bond £192.00

GEVREY-CHAMBERTIN

The style of the vintage suggested to Ben that this year all his Gevrey should be in 228-litre barrels, having used a 3,500-litre *foudre* last year. He has also got his hands on some good quality old-vine fruit as well. Again, Ben has captured the succulence of the year but also found intensity. Drink 2020-2025.

E3815B 6 x 75cl bottles in bond £192.00

BLAGNY, LA PIÈCE SOUS LE BOIS, 1ER CRU

The trend towards earlier harvests brings these often stern wines more firmly into the frame and there are only 5.2 hectares of Pinot to be found. This is something of a mission for Ben, who strongly believes in their quality. A cool, dry, distinctively sapid wine. Drink 2022-2027.

E3816B 6 x 75cl bottles in bond £192.00

VOSNE-ROMANÉE

The fruit here comes from Maizières-Basses and some Les Violettes to the north of the appellation (actually in Flagey) and Raviolles at the southern end, bordered south and west by Nuits-St Georges. The contrasting styles combine for a textbook Vosne, suave and rich, abetted by 50 percent whole-bunch. Drink 2020-2024.

E3819B 6 x 75cl bottles in bond £288.00

GEVREY-CHAMBERTIN, LES CHAMPEAUX, 1ER CRU

The most northerly Premier Cru of Gevrey, the vineyard is both high and east-facing. This lends the bouquet a mouth-watering note of crushed berry and the palate a certain severity, leading to pinpointed fruit and sculpted tannins. One to keep. Drink 2023-2029.

E3817B 6 x 75cl bottles in bond £315.00

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

Ben has made this *monopole* wine since 2006. The vineyard is almost in the middle of the village and the wine is ebulliently cherry-fruited. Ben adds some polish (using a third whole-bunch this year). This is quite a major wine for Ben, with 13 and a half barrels this year. Drink 2022-2027.

E3818B 6 x 75cl bottles in bond £315.00

NUITS-ST GEORGES, AUX THOREY, 1ER CRU

This is a super vineyard, just north of the town of Nuits, facing south and east, with fine gravel over limestone. There is lots to admire in what Ben has done here; a fine expression of Nuits, combining generosity of spirit with a burly frame. Drink 2022-2027.

E4321B 6 x 75cl bottles in bond £354.00

POMMARD, RUGIENS-HAUTS, 1ER CRU

Rugiens is arguably Pommard's greatest vineyard, of which the lower section is perhaps the finest, but Ben's plot is in the lower part of Rugiens-Hauts and thus very adjacent. This is a big, stern and meaty wine, with dense tannins, but perfume and rigour too. Very serious and age-worthy. Drink 2025-2030.

E3820B 6 x 75cl bottles in bond £399.00

VOLNAY, EN CAILLERETS, 1ER CRU

Four barrels from one parcel, this is a regal Volnay, flattering yet compelling at the same time. There were two-thirds whole-bunch this year, but Ben makes the decision for this vineyard based on the quality of the vines' genetic material, mostly on the basis of its 70-year-old vines. Drink 2023-2029.

E3821B 6 x 75cl bottles in bond £399.00

CÔTE DE BEAUNE Beaune & Hill of Corton

Domaine des Croix

DAVID CROIX



The former Domaine Duchet in Beaune was bought in 2005 by American Roger Forbes and his co-investors, and entrusted to the care of David Croix, the gifted winemaker for Camille Giroud. The estate has been renamed Domaine des Croix, in honour of David and also the numerous stone crosses to be found in the vineyards. The original Beaune and Corton-Charlemagne vineyards have since been supplemented by Aloxe-Corton, Corton La Vigne au Saint and Corton Les Grèves. The vineyards are farmed organically.

David is delighted that he finally has a good crop for the first time in many years. Furthermore, he is very pleased with the quality and style of the reds, highlighting their clarity, definition and *gourmandise*, pointing out that these are airy, red-fruited and pure wines in the same mould as 2000, a vintage which drank well young and still tastes good today. He has extracted an extra level of colour and texture by working the fruit a little harder and carrying out a longer maceration than in the past few years, with impressive results.

White

CORTON-CHARLEMAGNE, GRAND CRU

From the west-facing Le Charlemagne vineyard, the vines here are planted on Pernand marl soil which gives an almost tannic mineral structure to the wine. This is very intense and concentrated, with plenty of weight on the palate, crystalline acidity and a dense, chewy finish. Seriously impressive. Drink 2024-2032.

E3832B 6 x 75cl bottles in bond **£525.00**

Red

BEAUNE

From four separate parcels and with 15 percent whole-bunch, this is a very pretty wine, with small red-berry fruit on both the nose and palate. There is a crunchy feel to the fruit, with lovely detail and purity. A wine you cannot help but fall in love with. Drink 2020-2024.

E4288B 6 x 75cl bottles in bond **£120.00**

BEAUNE, LES BRESSANDES, 1ER CRU

This is a special site, at 300 metres' altitude and on a 20 percent gradient, facing east. The nose has lifted cranberry fruit and a wild edge. The palate has a vibrant energy, lots of rocky limestone tannins and bright, fresh raspberry fruit. A purists' wine, in the best possible sense. Drink 2022-2028.

E3830B 6 x 75cl bottles in bond **£195.00**

BEAUNE, PERTUISOTS, 1ER CRU

David loves the elegance of this vineyard, which comes from a cool site with shallow topsoil and hard limestone subsoil. This is crunchy, pure and focused with plenty of energy. There is a silky, suave mouth-feel but with a rocky undercurrent. Drink 2022-2028.

E4292B 6 x 75cl bottles in bond **£210.00**

BEAUNE, LES GRÈVES, 1ER CRU

The 25 percent whole-bunch gives a floral touch to the nose. The palate has abundant rich red fruit, real generosity and showy, silky tannins. The inclusion of stems has added a chalky structure that extends the finish and provides complexity. Impressive and quite explosive. Drink 2022-2028.

E4293B 6 x 75cl bottles in bond **£240.00**

CORTON, LA VIGNE AU SAINT, GRAND CRU

Made with 40 percent whole bunches, the nose is intensely fruity and floral, with crushed strawberry and peony notes. The palate has Grand Cru concentration and intensity, with an elegance that covers the underlying steel. Drink 2024-2030.

E4294B 6 x 75cl bottles in bond **£390.00**

CORTON, LES GRÈVES, GRAND CRU

From 60-year-old vines, this is a powerful and complex Corton. The nose is ferrous and spicy, while the palate is rich, concentrated and dense, with a spine-tingling minerality thanks to the hard limestone subsoil. This is somewhat backward now but will evolve into a beautiful wine with time. Drink 2025-2032.

E3831B 6 x 75cl bottles in bond **£390.00**



CÔTE DE BEAUNE Beaune & Hill of Corton

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, especially the replacement and renewal of old barrels to make wines in a much purer, more modern style. After the transitional 2016 vintage, the mantel has, as of 2017, been passed to Carel Voorhuis, as David focuses more on his eponymous domaine. The company also owns 1.2 hectares of vineyards in and around Beaune.

With a range that spans both Côtes, Carel observed that the red vintage is about pretty, balanced, fresh fruit. The reds south of Beaune are generally lighter than the north, where there is better phenolic intensity. Carel puts the whites on a par with 2014, but the raw material is healthier and so the wines are purer. He rates 2017 as one of the best white vintages in the last decade. Stylistically, Carel’s preferred direction for reds is towards whole-bunch and he confesses he would always do 100 percent if he could (and this year he often has).

White

MEURSAULT, LES VIREUILS

This is a very characterful wine. Carel didn’t cool the must too much before fermentation, looking to retain more solids which adds more of a pulpy texture to the resulting wine. This has quite a traditional feel, with weighty fruit and a finish of apricot stone and hazelnut. Drink 2022-2028.

E3896B 6 x 75cl bottles in bond **£192.00**

CHASSAGNE-MONTRACHET, LES VERGERS, 1ER CRU

Carel’s Tête du Clos is no more, but he has managed to replicate that vineyard’s stony intensity in his new acquisition of Les Vergers, an east-facing vineyard closer to Puligny. There is a wonderful unfolding of white fruit and cobnut across the palate, and the wine feels authentic and assertive. Drink 2023-2030.

E4384B 6 x 75cl bottles in bond **£270.00**

CORTON-CHARLEMAGNE, GRAND CRU

Carel has two parcels, one facing east, the other more southerly. The combination of these contrasting vineyards creates a wine that is both powerful and ascetic. The exotic passion-fruit notes of the ripe, southerly fruit are lanced by a glare of limestone from the east. Fabulous. Drink 2025-2035.

E3898B 6 x 75cl bottles in bond **£510.00**

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 and facing east. Really pleasing, fresh and ready to drink. Drink 2020-2024.

E3900B 12 x 75cl bottles in bond **£216.00**

MARANGES, LE CROIX MOINES, 1ER CRU

Maranges has a reputation for wines that can have unwieldy tannins. This disproves the rule; the wine is forward and welcoming and, while it has a certain Maranges frankness, this is mitigated by the plush texture provided by 70-year-old vines. Drink 2021-2025.

E3901B 12 x 75cl bottles in bond **£240.00**

VOLNAY

From vineyards at the southern end of the village, this seems a quiet over-achiever this year. Among the gentle floral notes lurk some quite serious tones. The wine has an “old-vine” feel about it, but Carel says this is not the case, which makes it even more satisfying. Drink 2020-2025.

E3902B 12 x 75cl bottles in bond **£300.00**

SANTENAY, CLOS ROUSSEAU, 1ER CRU

This is a fine reminder of the potential of the “lesser” Burgundian villages. Admittedly this comes from the sweet spot in the Clos Rousseau vineyard, the Clos des Roches Noires, but there is a delicious creamy completeness about the wine, with complex aromas of spice and damson. Drink 2022-2027.

E3904B 6 x 75cl bottles in bond **£150.00**

BEAUNE, LES AVAUX, 1ER CRU

Last year Carel had to blend what he could salvage from both his Beaune Premiers Crus into one wine. Back as a stand-alone this year, this is relatively sturdy and strong, although not inflexible. This is Camille Giroud’s own vineyard. Drink 2022-2027.

E4385B 6 x 75cl bottles in bond **£192.00**

BEAUNE, AUX CRAS, 1ER CRU

This *domaine*-owned vineyard is well-sited with a series of terraces, an unusual feature in Burgundy. Old vines and *millerandage* yielded only 20hl/ha, even in 2017. Carel used 100 percent whole-bunch, resulting in a wine that is lush, spicy and very lovely. Drink 2022-2027.

E4386B 6 x 75cl bottles in bond **£234.00**

CORTON, RENARDES, GRAND CRU

This replaces the Corton Clos du Roi in the range which is something Carel is not entirely unhappy about, as his new source is organic and biodynamic, and producing such good material that he could use 100 percent whole-bunch. This is beautifully bold and silky. A great move. Drink 2025-2030.

E4387B 6 x 75cl bottles in bond **£384.00**

GEVREY-CHAMBERTIN, LAVAUX SAINT-JACQUES, 1ER CRU

Always a favourite, this wine has an astonishing lightness of touch year in, year out. This is in part due to the vineyard’s position near the Combe de Lavaux, where the cooler air makes it a later-ripening plot. Everything is in place. With old vines and 100 percent whole-bunch, this is a real Carel wine; beguiling. Drink 2025-2030.

E3911B 6 x 75cl bottles in bond **£390.00**

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

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CHARMES-CHAMBERTIN, GRAND CRU

All whole-bunch and, in partnership with the Charmes vineyard's already warm-hearted personality, this is almost too much of a good thing. This is incredibly rich and succulent, like a warm bath of Pinot Noir. A remarkable, indulgent and irresistible wine. Drink 2025-2030.

E3912B 6 x 75cl bottles in bond **£645.00**

CHAMBERTIN, GRAND CRU

Carel was only able to get to two-thirds whole-bunch for this wine. The harvest by his supplier was quite late, but that has added an extra layer of opulence to the wine. This is a very fine Grand Cru, intense without a beat missed – spring flowers with allspice, a hint of graphite and wonderful lift. Drink 2026-2032.

E3914B 6 x 75cl bottles in bond **£1,155.00**



CÔTE DE BEAUNE Beaune & Hill of Corton

Joseph Drouhin

VÉRONIQUE DROUHIN



Originally from the Yonne department, Joseph Drouhin founded the négociant company which bears his name in 1880. His son Maurice took over in 1918, buying the first vineyards including the famous Beaune Clos des Mouches. His successor Robert Drouhin has now passed on management to his children Frédéric (managing director), Laurent (export markets), Philippe (vineyards) and Véronique (oenology). Philippe manages the vineyards biodynamically while Véronique is supported by oenologist Jérôme Faure-Brac and chef de cave Mélanie Sire.

An extensive tasting with Jérôme, who has been at Drouhin 14 years, gave a very useful insight into the style and developments here. In particular, the reds are moving towards a riper, more succulent style, driven by a high level of grape sorting, including an optical sorter, and the ambition to use 25 to 30 percent whole-bunch, or more if the vat needs filling. The wines go to barrel turbid and are not racked until the end of their time in bottle. They are also harvesting later. The Clos des Mouches was not harvested until 20th September, long after their neighbours.

White

PULIGNY-MONTRACHET

From bought-in fruit and must, this is aged in 20 percent new oak. Very typical of the vintage, it's rich, expressing a very ripe year with its notes of pineapple and lychee. It still has good village character though and will age longer than first impressions suggest. Drink 2022-2029.

E3934B 6 x 75cl bottles in bond **£210.00**

CHASSAGNE-MONTRACHET, MORGEOT, 1ER CRU, MARQUIS DE LAGUICHE

The vintage here was actually staggered over six days, due to the size of the vineyard (two hectares) and the varying ripeness in the different *lieux-dits* within the vineyard. As usual there is a steely precision to the wine, rather atypical for Morgeot. The palate is not too rich either, just finely spicy. Drink 2023-2030.

E3935B 6 x 75cl bottles in bond **£360.00**

BEAUNE BLANC, CLOS DES MOUCHES, 1ER CRU

This is the last Chardonnay vineyard to be harvested at Drouhin. Not surprisingly then, this is super-rich, with a panoply of tropical fruit, all of them enticing and some of them candied. With only 25 percent new oak, the finish is wonderfully underwritten by 2017's natural freshness. Drink 2023-2029.

E3936B 6 x 75cl bottles in bond **£480.00**

MONTRACHET, GRAND CRU, MARQUIS DE LAGUICHE

Through their contract with Marquis de Laguiche, Drouhin manages an astonishing 2.1 hectares of Montrachet (out of eight hectares), which means they have a mind-boggling 28 barrels this year. As usual at this level, words fail: the dial is on 11 for richness, intensity and voluptuous freshness. Drink 2030-2050.

E3938B 6 x 75cl bottles in bond **£2,400.00**

Red

BEAUNE ROUGE, CLOS DES MOUCHES, 1ER CRU

Clos des Mouches is a big vineyard, nearly seven hectares and, although planted to both red and white, it was vinified this year as seven different *cuvées* before blending for the best result. Harvested from 20th September, this is big, bold and silky. Drink 2022-2027.

E3940B 6 x 75cl bottles in bond **£390.00**

CHAMBOLLE-MUSIGNY, 1ER CRU

This is another example of Drouhin's largesse, with the incorporation of several top Premiers Crus, including the outstanding Fuées, Combottes and Chatelots, among others. This is a lovely expression of Chambolle, perhaps a bit lusher than usual, but still a real jewel. Drink 2022-2027.

E3946B 6 x 75cl bottles in bond **£390.00**

GEVREY-CHAMBERTIN, CAZETIERS, 1ER CRU

A very small parcel from just one supplier, there are only three barrels, but the class of the vineyard rings like a clarion call. Grip and iron, dark fruit and peppery spice, intensity and power in the mouth with quicksilver acidity: this is real Burgundy. Drink 2023-2030.

E3948B 6 x 75cl bottles in bond **£504.00**

Maison Louis Jadot

FRÉDÉRIC BARNIER



The house of Louis Jadot was founded in 1859 though the family had previously been vigneron in the region, acquiring their famous Clos des Ursules in 1826. The company is today run by Pierre-Henri Gagey, while Frédéric Barnier replaced veteran winemaker Jacques Lardière in 2013. Louis Jadot owns over 60 hectares of vineyard, many of them Premier and Grand Cru. Recent developments have included the establishment of the tonnellerie Cadus in Ladoix-Serrigny and expansion of the modern winery facilities on the Route de Savigny, with a new white-wine vinification centre completed in 2009.

Export Director Sigfried Pic explains that it was essential to wait for the red grapes to be fully ripe, and that the perfect conditions around harvest allowed them to do so, thus avoiding green notes or harsh tannins. The practice of blocking a proportion of the malolactic fermentation for the white wines was useful, lending the wines a sizzling freshness which balances the sunny fruit of the vintage. Our range is exclusively from vineyards that are owned or managed by Jadot, under the various banners of Domaine Louis Jadot, Héritiers Louis Jadot, Domaine Gagey and Domaine du Duc de Magenta. Ownership is indicated in each note.

White

PULIGNY-MONTRACHET, CLOS DE LA GARENNE, 1ER CRU

From the Duc de Magenta estate, this is from a prime site, between Champs Canet and Folatières on the mid-slope. The spicy nose has real class, while the entry to the palate is rich and charming, but balanced by a vibrant acidity and rounded out with toasty oak. Drink 2022-2028.

E3956B 6 x 75cl bottles in bond **£342.00**

PULIGNY-MONTRACHET, LES FOLATIÈRES, 1ER CRU

From the Héritiers Louis Jadot, its plot sits just above Clos de la Garenne to the northern end of the vineyard. This is simply delightful, with a floral, honeysuckle nose. What is most impressive is the nervy tension which is present through the length of the wine. Bright and precise. Drink 2023-2030.

E3955B 6 x 75cl bottles in bond **£342.00**

Red

BEAUNE, CLOS DES URSULES, 1ER CRU

Purchased by the Jadot family in 1826, Clos des Ursules is a walled portion of the Vignes Franches, one of the more southerly of the city's Premiers Crus. The rich, red-fruited nose is classic Beaune, but there is a real seriousness to the chalky structure which points to good ageing potential. Drink 2020-2025.

E3960B 6 x 75cl bottles in bond **£270.00**

GEVREY-CHAMBERTIN, LES CAZETIERS, 1ER CRU

A Domaine Louis Jadot wine, this is quintessential Cazetiers, as evidenced by the spicy, red-fruited nose and abundance of small red berries on the palate. Clean, bright and vibrant with real intensity and energy; it is difficult not to love this wine. Drink 2021-2026.

E3962B 6 x 75cl bottles in bond **£408.00**

GEVREY-CHAMBERTIN, LAVAUX SAINT-JACQUES, 1ER CRU

From Domaine Louis Jadot, the Lavaux has abundant red-berry fruit, gorgeous redcurrant and cranberry mingle with subtle spices and a subtle, cooling undercurrent of chalky minerality. It's concentrated and dense, but with elegance and freshness. Drink 2021-2026.

E3961B 6 x 75cl bottles in bond **£408.00**

ÉCHEZEAUX, GRAND CRU

This vineyard, a Domaine Gagey holding, has certainly benefited from the fresh and crunchy profile of the vintage. The rich and creamy red fruit is nicely balanced by chalky, gravelly tannins which extend the finish to a satisfying, salivating conclusion. Drink 2022-2027.

E3963B 6 x 75cl bottles in bond **£870.00**

CHAPELLE-CHAMBERTIN, GRAND CRU

These are the oldest vines owned by Domaine Louis Jadot, having been planted in 1921. The age of the plants means that they rarely suffer from vintage variation and the wine always has remarkable concentration and intensity. It's rich and dense, but generous rather than heavy, with *griotte* cherry and spicy, meaty notes. Drink 2024-2034.

E3964B 6 x 75cl bottles in bond **£930.00**

CÔTE DE BEAUNE Beaune & Hill of Corton

Maison Bouchard Père & Fils

FRÉDÉRIC WEBER



Bouchard Père & Fils can trace its origins back to 1731 though it is no longer family-owned. In 1995 Champagne entrepreneur Joseph Henriot acquired the company. The wines are made by technical director Frédéric Weber in succession to Philippe Prost. An impressive gravity-flow winery on the Route de Savigny, the Cuverie St Vincent, was completed in 2005, enabling it to process all its wines with optimum efficiency. Bouchard's total holdings comprise 130 hectares, including 12 hectares of Grand Cru and 74 hectares of Premier Cru, which makes it the largest vineyard owner in the Côte d'Or.

Frédéric Weber explained that the dry conditions in the summer left some parcels suffering from hydric stress, which necessitated a change to the usual picking order. As a result, harvest began on 4th September in the Côte de Beaune for reds, with whites following from 8th and then the Côte de Nuits reds from 12th, finishing with Clos de Bèze on 20th. The season was otherwise very straightforward and Frédéric feels the vintage has given whites with good balance and surprising power, and reds which are rounded with delicate aromas and flavours.

White

MEURSAULT, GENEVRIÈRES, 1ER CRU

Bouchard's holding is a sizeable 2.65 hectares, split between two parcels which are picked five days apart and vinified separately. There is an unmistakable Meursault nose of honey and noisette combined with ripe stone-fruit and citrus zest. The entry is laced with rich fruit, before tapering with a precise citrus acidity and culminating in a fine, nutty finish. Drink 2022-2029.

E3918B 6 x 75cl bottles in bond **£330.00**

MEURSAULT, PERRIÈRES, 1ER CRU

Bouchard owns a very healthy 1.2 hectares in three parcels. The nose is fine and mineral, with a touch of smoky oak, while the palate offers citrus fruit which segues into a stony, mineral finish with some flinty, toasty reduction. An excellent expression of this mineral vineyard. Drink 2023-2030.

E3919B 6 x 75cl bottles in bond **£360.00**

CHEVALIER-MONTRACHET, GRAND CRU

Bouchard owns an enviable 30 percent of the Chevalier-Montrachet. There are four distinct terraces and Bouchard has vines on all four which they harvest and age separately before blending to give the most complete reading of this outstanding *terroir*. The floral nose has notes of mandarin, which follow through onto the palate. It's zesty, with a salivating purity and spent-match reduction. Drink 2027-2040.

E3920B 3 x 75cl bottles in bond **£630.00**

Red

VOLNAY, CAILLERETS, ANCIENNE CUVÉE CARNOT, 1ER CRU

Bought by Bouchard in 1775 from the Famille Carnot and at the time of Dr Lavalley, when it was held as a Tête de Cuvée. The nose offers very ripe red fruit, which is mirrored on the rich, dense palate. The texture is initially silky and seductive before the limestone tannins kick in and extend the finish. Drink 2021-2026.

E3923B 6 x 75cl bottles in bond **£345.00**

BEAUNE-GRÈVES, VIGNE DE L'ENFANT JÉSUS, 1ER CRU

This four-hectare holding is in the Grèves vineyard, right on the mid-slope. The nose has rich, dense red-cherry fruit. The tannic structure is clearly visible but sweet and chalky, giving an interesting counterpoint to the ripe fruit and crisp acidity. Delicate touches of violets and small cherries add detail to a complex backdrop. Drink 2022-2027.

E3924B 6 x 75cl bottles in bond **£465.00**

LE CORTON, GRAND CRU

Bouchard's parcel is in Le Corton, at 280 metres' altitude and facing east. The fruit here ripens slowly, giving an energetic and complex expression. It is delicate but concentrated, with complex flavours of crushed red berries and Asian spices, and chalky tannins that roll over the tongue. Drink 2024-2028.

E3925B 6 x 75cl bottles in bond **£540.00**

CLOS VOUGEOT, GRAND CRU

Bouchard owns two parcels, one by the road (that they have grubbed up) and one further up, along the wall against Grands Échezeaux. The nose has a floral intensity thanks to the 50 percent whole-bunch, which also provides an expressive and delicate profile to the palate. A concentrated but delicate and elegant rendering of the *clos*, with a chalky tannic backbone. Drink 2025-2032.

E3926B 6 x 75cl bottles in bond **£945.00**

CHAMBERTIN, CLOS DE BÈZE, GRAND CRU

These were the last grapes to be picked and the wine typically takes longer to express itself in both barrel and bottle, as though it moves at a more serene pace. The nose is glossy with spicy oak and a touch of reduction, while the palate is rich, supple and suave with sophisticated tannins. As good as this is at present, there is definitely more to come and it will age beautifully. Drink 2025-2035.

E3928B 3 x 75cl bottles in bond **£795.00**

Domaine Follin-Arbelet

FRANCK FOLLIN-ARBELET



Franck Follin-Arbelet has created an estate in Aloxé-Corton where his ancestors used to have vineyards in the late 19th century, before they were subsequently sold off. As a child he spent holidays in the village, working part time in the vineyards and in due course marrying a local girl whose family had some vines – enough for Franck to set up as a vigneron in 1993, subsequently adding further vines through rental agreements. In 2017 Franck was joined at the domaine by his son, Simon.

After several difficult years, Franck is finally able to smile at having made a near-full harvest for the first time in many years. He explains the importance of pruning correctly to manage the final yield, which meant that there was no need for green harvesting to drop fruit and no risk of over-cropping. Franck describes the wines as “flattering and charming, with rounded fruit, silky tannins and a harmonious balance of alcohol and acidity”.

White

CORTON-CHARLEMAGNE, GRAND CRU

This wine is now entirely from Franck’s young vines in Le Charlemagne, which had formerly been planted to Pinot Noir. This sunny exposition adds an extra dimension of exuberant peach and pineapple fruit, along with the chalky minerality of the white limestone soil. Rich, but with piercing acidity. Drink 2024-2032.

E3929B 6 x 75cl bottles in bond **£510.00**

Red

ALOXE-CORTON, LES VERCOTS, 1ER CRU

Medium ruby in colour, this has a spicy nose which bursts with fruits of the forest. It displays impressive concentration and a firm, but relatively elegant, layered structure that is well wrapped in juicy, succulent red and black berry fruit. The fine, salivating finish is long and persistent. Drink 2022-2026.

E3930B 6 x 75cl bottles in bond **£180.00**

CORTON, GRAND CRU

Franck’s Corton is typically one of the most elegant expressions of the appellation and the 2017 is no exception. The nose has glossy black fruit and a touch of spice and delicate floral notes. The palate is rich, with silky tannins and a gorgeous, open texture. Drink 2023-2028.

E3931B 6 x 75cl bottles in bond **£450.00**

CORTON-BRESSANDES, GRAND CRU

The Bressandes has a floral and richly fruited nose, with a touch of spicy oak. The palate is juicy, with real freshness and energy that comes from a cooler microclimate. The firm, chalky backbone indicates excellent ageing potential, while the acidulated finish goes on and on. Drink 2024-2030.

E3932B 6 x 75cl bottles in bond **£450.00**

Domaine Naudin-Ferrand

CLAIRE NAUDIN



Since 1994, Claire Naudin, one of Henri Naudin-Ferrand’s three daughters, has been in charge of this small domaine based in the Hautes Côtes at Magny-lès-Villers, a village that sits astride the dividing line between Hautes Côtes de Beaune and Hautes Côtes de Nuits. Claire is relatively susceptible to sulphur and uses the product as little as possible. Her most exciting wines are those which are vinified with whole bunches and without sulphur, though some SO2 is added at bottling to ensure that the wines remain stable thereafter. Claire’s theory, which her wines bear out admirably, is that there is none of the harshness sometimes evident when the bunches are vinified with their stems if sulphur is not used. Instead a magical floral perfume emanates from the wine.

After the catastrophic 2016 vintage, which saw her lose around 70 percent of the crop, Claire Naudin is much happier with 2017. She still didn’t get a full crop, though, because the frost had damaged the vine, stunting the following year’s growth and limiting the crop to 80 percent of a full yield. The vintage certainly suits her style, with wines that are all about elegance, finesse and delicacy. These are appetising wines which always give great pleasure, on even the grandest occasions. As ever the wines are made with 100 percent whole bunches.

Red

BOURGOGNE HAUTES CÔTES DE BEAUNE, ORCHIS MASCULA

This wine is made from three parcels selected for their excellent exposition and quality vine material, which allows zero-sulphur vinification of whole bunches. The nose is charming, with notes of blackcurrant, peony and rose, and just a touch of white pepper. The palate has sweet fruit initially, but it is the clean and crisp acidity that prevails, along with a haunting, verdant perfume. Drink 2019-2023.

E4010B 6 x 75cl bottles in bond **£135.00**

BOURGOGNE HAUTES CÔTES DE NUITS, MYOSOTIS ARVENSIS

Myosotis is forget-me-not, and like the flower itself, this is a delicate wine. The nose is lifted, light and ethereal, while on the palate there is an exquisite deftness and finesse. That is not to say there is no structure; there is plenty of fruit flavour here, which resembles a coulis of tiny red berries. Drink 2019-2024.

E4011B 6 x 75cl bottles in bond **£162.00**

NUITS-ST GEORGES, LES DAMODES, 1ER CRU

Damodes is the high vineyard bordering Vosne-Romanée, where Claire has just over a quarter of a hectare. There is around 50 percent new oak, which adds some structure and spice notes to the delicate, floral red fruit on the nose. Crunchy, energetic and vivacious, but all the while remaining elegant in Claire’s inimitable style. Drink 2021-2026.

E4012B 6 x 75cl bottles in bond **£420.00**





CÔTE DE NUITS Nuits-St Georges

Domaine de la Vougeraie

SYLVIE POILLOT



Based in Prémieux, 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 came of age under Pierre Vincent, who maintained the more delicate approach. He departed after the 2016 vintage, leaving behind a crack team, led by the redoubtable Sylvie Poillot. Top-quality vineyards continue to be added, especially Grand Cru whites in recent vintages.

Pierre Vincent may now be fully installed at Domaine Leflaive, but his legacy is still firmly in place here, with the team he left behind brilliantly stepping up to the mark. They felt that the speed of the harvest was vital this year – no threat with their three teams of pickers, one based each in the Côte de Nuits and the Côte de Beaune, and another to shuttle between the two, to wherever it was most needed. They began with the whites on 28th August, finishing 16 days later in the Côte de Nuits. They decided the resulting wines, especially the whites, required less new oak; allowing greater fruit purity.

White

BOURGOGNE BLANC, TERRES DE FAMILLE

This is a mix of Hautes Côtes de Nuits and young vines from Clos Blanc de Vougeot. It offers a very cool and mineral approach, but then with lovely tropical notes and clove spice. There's less new oak this year at 20 percent. Amazing quality at the level, it's styled a bit like a Charlemagne. Drink 2020-2024.

E3875B 6 x 75cl bottles in bond **£96.00**

VOUGEOT, CLOS DU PRIEURÉ

The very high limestone element in the vineyard always imparts a hint of struck match to the aroma. It's very mineral, with not much fat, slightly reminiscent of a really good Chablis, but with an herbal, verbena undertone. Again, less new oak this year at 25 percent. Drink 2022-2028.

E3877B 6 x 75cl bottles in bond **£210.00**

PULIGNY-MONTRACHET

This was quite late to finish malolactic fermentation and accordingly the wine initially shows as quite creamy and soft, but the energy of the vintage illuminates the finish. It's from two parcels, Rue aux Vaches, above the village, and the other Noyers Bret, towards Chassagne. Drink 2022-2028.

E3876B 6 x 75cl bottles in bond **£210.00**

PULIGNY-MONTRACHET, CHAMP GAIN, 1ER CRU

The highest of Puligny's Premiers Crus, the altitude and poor stony soil influences a wine style that is reserved yet expressive. The vintage has given the wine plenty of power, but the bouquet is strongly fragrant of lime blossom. The wine is both energetic and rich. Drink 2023-2030.

E3878B 6 x 75cl bottles in bond **£330.00**

VOUGEOT, LE CLOS BLANC DE VOUGEOT, 1ER CRU

This remains one of the most intriguing white wines in Burgundy. It is always very taut, especially in youth, but with age it evolves into an extraordinarily aromatic wine. These elements are discernible in youth and the wine has a creamy texture, with the tropical and stone-fruit notes coiled beneath. Drink 2023-2030.

E3879B 6 x 75cl bottles in bond **£372.00**
E3879M 3 x 150cl magnums in bond **£390.00**
E3879J 1 x 300cl double-magnum in bond **£275.00**

CHARLEMAGNE, GRAND CRU

A fabulous wine this year, it's electric with lemony freshness and buttery ripe fruit. The mid-palate is marbled with crystal-like reserve, the finale fulsome yet poised. The fruit is only from the Le Charlemagne section of the vineyard, hence the omission of the Corton element in the title. Drink 2025-2035.

E3880B 6 x 75cl bottles in bond **£540.00**
E3880M 3 x 150cl magnums in bond **£570.00**

BÂTARD-MONTRACHET, GRAND CRU

Vougeraie has two parcels in the vineyard, one of younger vines, one of older vines on the Chassagne side. This is a vineyard that ripens fast and in some hands it can be a bit solid. This is nicely judged, focused but still with the tell-tale sense of crème pâtissière. Drink 2025-2035.

E3881B 6 x 75cl bottles in bond **£1,110.00**
E3881M 3 x 150cl magnums in bond **£1,140.00**

Red

BOURGOGNE ROUGE, TERRES DE FAMILLE

A hybrid, but a tremendously effective one: this blends fruit from the Hautes Côtes de Beaune with fruit from young vines in Vougeot, Gevrey-Evocelles, Volnay and Nuits-Clos de Thorey. These are all assembled to give a pretty, very courteous wine. It saw 10 percent whole-bunch and 20 percent new oak. Drink 2019-2023.

E3884B 6 x 75cl bottles in bond **£102.00**

GEVREY-CHAMBERTIN, LES EVOCELLES

Evocelles usually presents a mineral edge, but this year the wine is pure and creamy, with an appealing lifted freshness and, to be honest, is just simply rather charming. There is no whole-bunch this year (from 50 percent last year), allowing, I suspect, clearer sight of the wine's more genial side. Drink 2020-2024.

E3885B 6 x 75cl bottles in bond **£222.00**

CHAMBOLLE-MUSIGNY

Hurrah! There are 11 barrels of Chambolle this year, which includes the Premier Cru holdings of Baudes and Gruenchers. Whole-bunch is at 25 percent and this is one of the year's more classic Chambolles. Bright and pure with a haunting perfume of red fruit and flowers, the palate is multi-layered yet still delicate. Drink 2021-2026.

E3886B 6 x 75cl bottles in bond **£255.00**

NUITS-ST GEORGES, LES DAMODES, 1ER CRU

Right on the boundary with Vosne (its neighbour across the divide is the Vosne *lieu-dit* Damaudes), the soil is fine gravel over Prémieux marble and the wine does have a more Vosne-like patina. This year, there is a sweet strawberry note as well. Drink 2022-2027.

E3887B 6 x 75cl bottles in bond **£261.00**

NUITS-ST GEORGES, CLOS DE THOREY, 1ER CRU

This is a very well-situated vineyard just on the north side of the town of Nuits. Vougeraie has the centre of the vineyard, known as Clos de Thorey, although there isn't actually a *clos*. With very refined tannins, it's very pure, the freshness of the finish tinged with a hint of sweet spice. Drink 2023-2028.

E3888B 6 x 75cl bottles in bond **£261.00**

VOSNE-ROMANÉE, AUX CHAMPS PERDRIX

Even though yields are up this year, Vougeraie has decided to continue to only offer this wine from their tiny 0.15-hectare holding in magnums. All whole-bunch this year, there is a serious side to the wine (it does lie, after all, just above La Grande Rue), but this is ultimately about precision. Drink 2020-2024.

E3889M 3 x 150cl magnums in bond **£390.00**

CLOS DE VOUGEOT, GRAND CRU

To give a bit more concentration to the wine, Vougeraie did perform a *saignée* this year (running off some juice during fermentation), as a wise precaution in a year that was potentially so generous. This has plenty of the Clos Vougeot solidity, which is good, with a long and satisfying finish. Drink 2025-2030.

E3891B 6 x 75cl bottles in bond **£720.00**

E3891M 3 x 150cl magnums in bond **£750.00**

CHARMES-CHAMBERTIN, LES MAZOYÈRES, GRAND CRU

Every year it must be restated that this is from a plot of vines planted in 1902. Not all the stalks were perfectly ripe this year, so only 80 percent was whole-bunch fermented. It's graceful and, of course, charming, but there is a persistency as well, the weight of these historic vines making their presence felt. Drink 2025-2030.

E3890B 6 x 75cl bottles in bond **£840.00**

E3890M 3 x 150cl magnums in bond **£870.00**

BONNES MARES, GRAND CRU

This is always a benchmark Bonnes Mares because Vougeraie owns vines on the two, really very different, *terroirs* of this Grand Cru, the yin and yang of Bonnes Mares. This is wonderfully intense, really luscious, head-spinning and compelling, then the iron notes of the *terres rouges* take over. Drink 2026-2032.

E3892B 6 x 75cl bottles in bond **£1,050.00**

E3892M 3 x 150cl bottles in bond **£1,080.00**

E3892J 1 x 300cl double-magnum in bond **£735.00**



CÔTE DE NUITS Nuits-St Georges

Patrice & Maxime Rion

PATRICE RION



Patrice Rion and his wife Michèle began their own small domaine in 1990 with just two wines – Bourgogne Rouge, Les Bons Bâtons and Chambolle-Musigny, Les Cras – while Patrice was still working as winemaker with his family at Domaine Daniel Rion. In 2000 Patrice left the family business to develop his own estate further. Today most of the vineyards are in Nuits-St Georges and Chambolle-Musigny. Recent vintages have seen the increasing involvement of Patrice's son Maxime.

Patrice explains that the hard work they did at the start of the year in pruning short and carrying out a severe de-budding, as well as a little green harvesting on younger vines, paid dividends in terms of avoiding excessive yields and consequent dilution. The dry and warm conditions towards the end of the season allowed them the luxury of choosing when to harvest, in fact beginning on 9th September. Patrice compares the vintage to 1979 and 1989, highlighting the wines' impeccable balance and freshness (the latter he prefers over power) as particular strengths. Our notes indicate whether the wines are *domaine* or *négoce* bottlings.

White

NUITS-ST GEORGES, LES TERRES BLANCHES, 1ER CRU, DOMAINE MICHÈLE & PATRICE RION

This vineyard, with its very white soils, sits just above Les Argillières. Patrice and Maxime have been working on obtaining more texture in the wine by crushing the grapes before pressing and it certainly adds an extra dimension to the peachy, floral fruit and chalky limestone freshness. Drink 2021-2027.

E3971B 6 x 75cl bottles in bond **£168.00**

Red

BOURGOGNE ROUGE, LES BONS BÂTONS, DOMAINE MICHÈLE & PATRICE RION

After the frost of 2016, Patrice is relieved to have this back on form and reports that the vines are in good health. The nose has a pretty, floral profile, which along with the charming, supple fruit and silky tannins, confirms this wine's reputation as a mini Chambolle. Always great value. Drink 2019-2024.

E3973B 12 x 75cl bottles in bond **£156.00**

BOURGOGNE HAUTES CÔTES DE NUITS, LES DAMES HUGUETTES, PATRICE & MAXIME RION

Situated just above the vineyards of Nuits-St Georges, Les Dames Huguettes is at an altitude of 300 to 450 metres, giving the wine a vivacious freshness and vibrancy. The fruit is crunchy with a cool freshness, chalky tannins and a touch of spice which gives a nod to Nuits. Drink 2019-2024.

E3972B 12 x 75cl bottles in bond **£156.00**

NUITS-ST GEORGES, VIEILLES VIGNES, PATRICE & MAXIME RION

A blend of *domaine* fruit and purchased grapes from a trusted neighbour, this is benchmark Nuits. The nose has sweet Asian spices and spicy, dark berry fruit. The palate is pure, saline and savoury, an elegant and delicate expression of Nuits rather than a meaty blockbuster. Drink 2020-2025.

E3974B 12 x 75cl bottles in bond **£312.00**

CHAMBOLLE-MUSIGNY, VIEILLES VIGNES, PATRICE & MAXIME RION

A blend of three vineyards – La Taupe (above Combe d'Orveau), Les Babillères and Aux Croix (both on the flatter soil) – gives a nicely balanced reading of Chambolle. There is floral character, plenty of mid-palate weight and generosity, alongside cool, crunchy minerals. An accessible Chambolle. Drink 2020-2025.

E4368B 12 x 75cl bottles in bond **£462.00**

CHAMBOLLE-MUSIGNY, LES CRAS, DOMAINE MICHÈLE & PATRICE RION

The nose here – all floral perfume and wispy, chalky minerals – speaks clearly of this vineyard's prime location up the slope in Chambolle. The purple fruit is initially quite rich, before the chalk and energy of Les Cras kicks in to carry the finish along with floral notes and tension. Drink 2021-2027.

E3975B 12 x 75cl bottles in bond **£540.00**

NUITS-ST GEORGES, CLOS DES ARGILLIÈRES, 1ER CRU, DOMAINE MICHÈLE & PATRICE RION

The old vines here always yield well under the maximum permitted level, a real boon in 2017 as it ensured there was sufficient concentration in the fruit. Around 30 percent new oak was used this year, giving a supporting spice note to the rich, *griotte* fruit and liquorice touches. There's plenty of structure and a long finish. Drink 2021-2027.

E3976B 6 x 75cl bottles in bond **£282.00**

NUITS-ST GEORGES, CLOS SAINT-MARC, 1ER CRU, DOMAINE MICHÈLE & PATRICE RION

This vineyard sits across the road from the house, with quite deep (two metres) topsoil over *marne*. Very typically Nuits, there's plenty of black fruit and sweet spice on the nose, while the palate offers red and black cherry, and some floral touches. Weighty, dense and concentrated with a rocky, limestone texture to the tannins; it's deep, dense, complex and age-worthy. Drink 2023-2030.

E3977B 6 x 75cl bottles in bond **£354.00**

CHAMBOLLE-MUSIGNY, LES CHARMES, 1ER CRU, DOMAINE MICHÈLE & PATRICE RION

The vines here were planted after the Second World War, offering plenty of concentration and density, which shows on both the nose and the palate. It's rich and silky, with floral notes from a proportion of whole bunches, all the while remaining fresh and crunchy. Drink 2021-2028.

E3978B 6 x 75cl bottles in bond **£354.00**

Domaine Faiveley

ERWAN FAIVELEY



At 115 hectares, Domaine Joseph Faiveley is one of the biggest domaines in Burgundy. The company has been based in Nuits-St Georges since the days of Pierre Faiveley who founded the business in 1825. His son Joseph gave his name to the family business, to be followed by the first François, Georges who helped found the Chevaliers du Tastevin, Guy who developed the business in the Côte Chalonnaise, François who has retired and now his son Erwan, born in 1979. The change of generation has dynamised the business: there's been a notable expansion of vineyards, including Domaines Annick Parent, Monnot and Matrot-Wittersheim in the Côte de Beaune, as well as Dupont-Tisserandot (Gevrey) and Billaud-Simon (Chablis). Old-style Faiveley wines could be massively tannic at the expense of the fruit, but from 2007 the wines are much fresher and fruitier, yet with real intensity.

Faiveley began picking on 2nd September in Meursault, while the first Pinot Noir was harvested in Volnay and Pommard on 4th September. Their red Grands Crus were picked between 9th and 14th September. They compare their reds to 2007 and 2011, although they say the 2017s have a fleshier palate. As previously there has been some considered use of whole bunches in the fermentation for some selected smaller vineyard parcels. For the whites, they consider 2017 to be an outstanding vintage with powerful, rich and intensely aromatic wines.

White

MEURSAULT, CHARMES, 1ER CRU

This – a long-standing Faiveley contract – is classically Charmes in style. There is plenty of creamy accessibility but there is grip here too. Twenty percent new oak adds just a little backbone, but this is a high-quality expression of the best aspects of this vineyard. Drink 2023-2030.

E3979B 6 x 75cl bottles in bond **£360.00**

BÂTARD-MONTRACHET, GRAND CRU

Faiveley bought this parcel in 2008 and their 0.35 hectares was planted in 1985 and 1997. Although the vines could therefore be felt to be on the young side, that is a distraction from a brilliantly composed wine. Brightly focused and very well done. Drink 2025-2035.

E3980B 6 x 75cl bottles in bond **£1,350.00**

Red

NUITS-ST GEORGES, LES PORÊTS-SAINT-GEORGES, 1ER CRU

This was one of the first vineyards acquired by Faiveley, bought by them in the 1830s. After Les St Georges, this is one of the best Nuits vineyards and, although on quite deep gravel, it is notably expressive, with notes of woodland and hedgerow over a dense, rich palate. Drink 2022-2027.

E3981B 6 x 75cl bottles in bond **£252.00**

GEVREY-CHAMBERTIN, LA COMBE AUX MOINES, 1ER CRU

This high, east-facing vineyard is close to the northern edge of Gevrey's Premiers Crus. Faiveley has a good holding here of nearly 1.25 hectares and there are some old vines planted in the 1930s. As usual, altitude and exposition lend restraint and the palate is sinewy but still complex. Drink 2022-2027.

E3983B 6 x 75cl bottles in bond **£288.00**

POMMARD, LES RUGIENS, 1ER CRU

Purchased in 2007 in the premium Rugiens-Haut sector, the parcel is almost exactly 0.5 hectares, planted in 1953. This is genuinely impressive, ripe with no sense at all of the loose-limbed character of some 2017 reds from around here. Compact and brooding. Drink 2023-2030.

E3982B 6 x 75cl bottles in bond **£315.00**

CHAMBOLLE-MUSIGNY, AUX BEAUX BRUNS, 1ER CRU

This vineyard was hit very badly by frost in 2016. On its return, the wine is really quite rich for a Chambolle but the vineyard is an early ripener. Lots of sweet cherry, there is a pleasing level of energy on some quite broad shoulders. Drink 2022-2027.

E3985B 6 x 75cl bottles in bond **£366.00**

GEVREY-CHAMBERTIN, LES CAZETIERS, 1ER CRU

After Clos St Jacques, this is arguably the best of Gevrey's Premiers Crus and Faiveley owns half of it, just over four hectares. This is very impressive with the directness of the vintage being supported by the wonderful *terroir*, to result in a wine of suave sensuality in tandem with rigorous intellect. Drink 2023-2029.

E3984B 6 x 75cl bottles in bond **£390.00**

CORTON, CLOS DES CORTONS FAIVELEY, GRAND CRU

Faiveley is very proud that this is only one of two Grands Crus to carry the name of the owner (the other, of course, is Romanée-Conti). A *monopole* of 2.76 hectares since 1874, this is on the Ladoix side of the hill of Corton and has a strong mineral and sweet prune character that will require ageing. Drink 2027-2033.

E3986B 6 x 75cl bottles in bond **£750.00**

CHAMBERTIN, CLOS DE BÈZE, GRAND CRU

Faiveley has three parcels in Clos de Bèze: Grands Rangs, Clos de Bèze Haut and Vieilles Vignes, the latter the base for their premium Ouvrées Rodin. A majestic culmination of the range, with the vineyard's heady wild strawberry perfume to the fore, latticed by an intricate muscularity. Drink 2025-2033.

E3989B 6 x 75cl bottles in bond **£1,200.00**

CÔTE DE NUITS Nuits-St Georges

Domaine Jacques-Frédéric Mugnier

FRÉDÉRIC MUGNIER



Domaine Jacques-Frédéric Mugnier is based at the Château de Chambolle-Musigny which has been in the Mugnier family since 1863. In 1985 Frédéric Mugnier, the fifth generation of the family on the property, took over. As of 2004, he reclaimed the Nuits-St Georges Clos de la Maréchale vineyard, which had been on lease to Faiveley since 1950, and is the only wine offered at this stage of the year.

The harvest here began with the Nuits-St Georges on 8th September. There was rain over the following weekend after which the Chambolles were picked immediately before any dilution could take place. Yields after 2016's frosts were not an issue; with normal pruning the old vines are self-regulating and this year they never got anywhere near the permitted yields.

Red

NUITS-ST GEORGES, CLOS DE LA MARÉCHALE, 1ER CRU

A delicious wine, this is fresh, fruity and very pure. There is just a hint of Nuits-St Georges solidity but the essence of the wine is its energy and fleetness of foot. Certainly for drinking early, yet – as with quite a few 2017s – do not underestimate its potentially hidden depths. Drink 2022-2027.

E3991B 6 x 75cl bottles in bond **£360.00**

Domaine Thibault Liger-Belair

THIBAUT LIGER-BELAIR



In 2001 Thibault took over an old family property in Nuits-St Georges, reclaiming the vines which had been contracted out to various share-croppers. The family jewels (his branch) consist of Richebourg, Clos de Vougeot and Nuits-St Georges Les St Georges, to which he has added further vineyards, a few cuvées made from purchased grapes and several single-vineyard bottlings of Moulin-à-Vent. The vineyards are certified organic and farmed biodynamically. Thibault uses a maximum 50 percent new oak, but also avoids barrels any more than three years old. In 2017, he opened a new, carbon-neutral cuverie.

Thibault continues to keep himself busy, having bought more vineyards in Moulin-à-Vent. In the Côte d'Or he waited until 13th September to pick, feeling that the skins were not ripe until that point. He describes the vintage as transparent, where each vineyard's identity is clearly visible, and one where those with large yields will not be able to hide. In the Beaujolais, hail was again a significant factor, reducing the average yield for those wines he made to an eye-watering 8hl/ha. The damage was so bad that it cost more to pick the grapes than he will make on the wines, but he felt a duty to harvest and vinify the fruit. With careful use of the vibrating sorting table, he was able to carefully select only the clean fruit and has made exceptional wines.

Red

MOULIN-À-VENT, LES ROUCHAUX

Raised in a large *foudre*, this was one of the more generous *cuvées* in terms of yields (at 19hl/ha). The nose is a delight, with gorgeous, peppery spice and floral touches, while the palate offers dense, rich fruit and silky tannins. It's seductive, but with the peppery structure behind to age. Thibault used 40 percent whole-bunch. Drink 2020-2026.

E4006B 6 x 75cl bottles in bond **£90.00**

MOULIN-À-VENT, VIEILLES VIGNES

Despite being made in the same way as Les Rouchaux (in a large oak *foudre*), this is a real contrast, highlighting the different *terroirs*. The character is much cooler, reflecting the windy and fresh microclimate. The nose is packed with vibrant raspberry and strawberry fruits, while the palate is the purest of strawberry. Simply gorgeous, with 30 percent whole-bunch. Drink 2021-2030.

E4005B 6 x 75cl bottles in bond **£90.00**

MOULIN-À-VENT, CHAMP DE COUR

Just four barrels were made from 1.5 hectares. Thibault thinks this wine's profile suits classic Burgundy barrels rather than large *foudres*. Rich and meaty with cherry fruit and spicy oak, you can feel the warmth of the site and the shallow topsoil. The fruit is concentrated black cherry with some floral touches and silky tannins reminiscent of Chambolle-Musigny. Only a touch of black olive and game give away the more southern origin. Drink 2021-2030.

E4007B 6 x 75cl bottles in bond **£108.00**

BOURGOGNE ROUGE, LES GRANDS CHAILLOTS

This *cuvée* has been “souped up” somewhat this year, with the addition of two hectares of prime vineyard in Chambolle, including some of the famous Bons Bâtons. Thibault vinified this very gently and slowly, with 20 percent whole bunches and no *pigeage* (punching down), allowing the grapes to infuse. Lovely, crunchy red fruit and juicy tannins leave a salivating finish that is surprisingly long. Drink 2019-2024.

E3992B 12 x 75cl bottles in bond **£186.00**

BOURGOGNE HAUTE CÔTES DE NUITS, LE CLOS DU PRIEURÉ

After the frost forced Thibault to blend his three Hautes Côtes wines in 2016, they are being made separately again this year. This site is at 400 metres’ altitude, on white marl soil, which translates to a fresh, energetic and pretty wine with vibrant but rich raspberry fruit. Drink 2019-2024.

E4405B 12 x 75cl bottles in bond **£210.00**

MOULIN-À-VENT, LA ROCHE

This site is just underneath the eponymous Moulin-à-Vent itself, with vines planted almost directly onto the granite bedrock. The fruit is red and there’s a salty, granitic tang to the wine. There is some richness but also a real austerity that comes not from extraction, but from the soil itself. Everything comes at the finish and lingers. Gorgeous. There’s 30 percent whole-bunch here. Drink 2024-2035.

E4008B 6 x 75cl bottles in bond **£120.00**

GEVREY-CHAMBERTIN, LA CROIX DES CHAMPS

Thibault used 55 percent whole-bunch here to add some lift and freshness to a wine which would otherwise be a little rustic thanks to its deep soil. There is some bright red-berry fruit, a rich middle and some whole-bunch sweetness, before the elegant and long finish kicks in thanks to the stems. Drink 2020-2025.

E3994B 6 x 75cl bottles in bond **£246.00**

NUITS-ST GEORGES, LA CHARMOTTE

This year’s eight barrels are the biggest harvest Thibault has ever made here – and it’s a gorgeous wine to boot. It’s floral on the nose, with dark cherry fruit on the palate and layers of limestone freshness on the finish that give a salivating, perfumed ending that lingers. Drink 2020-2025.

E3995B 6 x 75cl bottles in bond **£246.00**

ALOXE-CORTON, LA TOPPE AU VERT, 1ER CRU

This vineyard sits underneath the Corton Maréchaudes, in a bowl-like depression filled with soil, which gives an atypical Aloxé full of charm and elegance. The nose is floral and perfumed, the palate rich with crushed strawberry fruit but with a taut, linear structure. Drink 2020-2026.

E3996B 6 x 75cl bottles in bond **£282.00**

CHAMBOLLE-MUSIGNY, VIEILLES VIGNES

The 2017 is a blend of Thibault’s five village Chambolle vineyards, but in 2018 he expects to make three *cuvées*. The vines are at least 50 years old and 40 percent whole-bunch was used. There is lots of pretty, floral fruit here and an intensely silky, seductive texture that is impossible not to love. Drink 2020-2026.

E4406B 6 x 75cl bottles in bond **£300.00**

VOSNE-ROMANÉE, AUX RÉAS

This wine is 100 percent de-stemmed as Thibault feels the high limestone content of the soil provides sufficient lift. The nose has some iodine notes, while the palate has plenty of red, Vosne fruit and a fascinating, savoury edge that Thibault compares to squid ink. The chalky, silky tannins carry the wine on to a saline finish. Drink 2021-2027.

E3998B 6 x 75cl bottles in bond **£330.00**

CHAMBOLLE-MUSIGNY, LES GRUENCHERS, 1ER CRU

Sadly, this is the final vintage of this *cuvée* for Thibault, as the vineyard owner (from whom Thibault was renting) has decided to take the parcel back. Six barrels were made. The wine has a smoky note of reduction, along with lovely purity of fruit. The palate is rich and sweet, with juicy freshness and cleansing minerality. There are broad shoulders, but the wine remains elegantly Chambolle in profile. Drink 2022-2028.

E4407B 6 x 75cl bottles in bond **£450.00**

NUITS-ST GEORGES, LES SAINT GEORGES, 1ER CRU

Thibault included just 30 percent whole bunches this year, which allowed him to work the fruit a little harder, extracting more colour and flavour from the grapes. That is not to say that the wine is extracted; indeed, there is a real finesse and elegance to this which one might not typically associate with Nuits. The flavours are subtle and delicate, with suggestions of rose petals and violets and a touch of cassis. Drink 2023-2033.

E3999B 6 x 75cl bottles in bond **£510.00**

CHARMES-CHAMBERTIN, AUX CHARMES, GRAND CRU

There was 70 percent whole-bunch this year, with the main trunk of the stem having been cut away to keep only the ripest wood. This wears its 100 percent new oak very lightly, offering a hedonistic peony and violet perfume on the nose, with a deft and delicate touch in the mouth. A wine which comes to you. Drink 2023-2033.

E4002B 6 x 75cl bottles in bond **£765.00**

CLOS VOUGEOT, GRAND CRU

Forty percent of the fruit here comes from old vines, all of which is whole-bunch fermented, while the younger parcel is de-stemmed. Thibault feels this is a wine which is more “vertical” than in the past. While there is certainly more elegance than one typically associates with the *clos*, there are still some reassuringly muscular tannins at the back. Drink 2025-2035.

E4003B 6 x 75cl bottles in bond **£765.00**

CÔTE DE NUITS Nuits-St Georges

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

Domaine Tawse

MARK FINCHAM



Our relationship with Domaine Tawse goes back many years, to the days of Domaine Maume, which was purchased in 2012 by Canadian Moray Tawse. Since then there have been shrewd additions of vineyards in Beaune, Savigny and Volnay, the winemaking has moved to Marchand-Tawse's facility in Nuits-St Georges and a bright, affable English winemaker by the name of Mark Fincham has been installed. Having previously made wine at Domaine du Pegau in Châteauneuf-du-Pape, Mark is realising his dream of making Burgundy. The vineyards are worked organically and biodynamically, often with the help of a horse. The style here is clean, precise and terroir-driven.

Mark feels the 2017s are simply lovely wines, with real freshness and a focus on red fruit. For the reds, he de-stemmed a larger proportion than in the past, feeling that the stems were slightly less ripe than he would like, particularly in the cooler Gevrey vineyards, and could impart some green character. All the vineyards are already certified organic, but they are in the process of obtaining biodynamic certification too. This was the first vintage made entirely in the cellars in Nuits, having left the Maume property in Gevrey shortly after the 2016 harvest.

White

SAVIGNY-LÈS-BEAUNE, LES VERGELESSES, 1ER CRU

This vineyard was purchased in 2014 and is now worked biodynamically with a small tractor which does not compact the soil. The chalky soil, cool microclimate and south-facing exposition make this a perfect site for white grapes, giving ripe fruit and fresh minerality. Fermented and raised for nine months in barrel before moving to tank, this is fresh, clean and elegant with a touch of generous, yellow apple fruit. Drink 2020-2026.

E4279B 6 x 75cl bottles in bond **£135.00**

Red

SAVIGNY-LÈS-BEAUNE, LES LAVIÈRES, 1ER CRU

There was 50 percent whole-bunch here, to emphasise the already elegant and lifted profile of the vineyard. Lavières refers to the flat, limestone slabs (known as "laves") which sit just under the topsoil of the vineyard, and which are also found in Les Épenots in Pommard and Cherbaudes in Gevrey. Some of the vines here are 80 years old, giving real intensity to what is an energetic, floral and delicate wine with a spicy, perfumed finish. Drink 2020-2026.

E4280B 6 x 75cl bottles in bond **£135.00**

BEAUNE, CLOS DU ROI, 1ER CRU

Anyone familiar with Beaune will know that this is typically a sunny and early-ripening site. Mark works hard to maintain freshness, picking the grapes relatively early and not removing too many leaves. The nose is explosively floral, with a beguiling perfume. The palate is packed with red-berry fruit and the silky, caressing structure adds charm to the dusty, chalky finish. This will surprise with its ageing potential. Drink 2020-2026.

E4281B 6 x 75cl bottles in bond **£150.00**

GEVREY-CHAMBERTIN, VILLAGE

This is a blend of eight different parcels, with just over 20 percent new oak and 20 percent whole-bunch. This is delicious from the first sniff; rich, ripe red fruit emerges from the glass along with some sweet spice and a touch of earthy minerality. The palate has good, medium weight of strawberry fruit and pleasing freshness. There's impressive concentration and surprising structure. Drink 2020-2026.

E4282B 6 x 75cl bottles in bond **£204.00**

MAZIS-CHAMBERTIN, GRAND CRU

The very first nose gives a suggestion of just how good this wine is – simply oozing class. Concentrated fruits of the forest are woven in between garrigue spice notes and a touch of lifted perfume which floats above. The palate is intense and concentrated but with sublime elegance and some spicy, exotic touches to the finish. Cool and mineral with some classic Mazis herb notes. Drink 2025-2032.

E4283B 6 x 75cl bottles in bond **£1,080.00**

Domaine Sylvain Cathiard & Fils

SÉBASTIEN CATHIARD



Sylvain Cathiard's grandfather, a founding from Savoie, came to work in Vosne-Romanée, subsequently buying a few parcels of vineyards for himself. His son André Cathiard began to bottle some of the crop. In due course Sylvain began work with his father but then separated to start his own small domaine, until, on his father's retirement in 1995, Sylvain could take back the family vineyards on a rental agreement. He has now passed the domaine on to his son Sébastien and a spacious new cellar has been constructed.

After Sébastien's disappointment at the disastrous crop of 2016, there is an air of positivity in the cellar, with plenty of full barrels and some new vineyard *fermage* contracts coming on stream in 2018, which will increase his surface area by 3.75 hectares. While Sébastien is clearly excited and very pleased with the parcels, these are mainly in "humble" Bourgogne and Hautes Côtes appellations, evidence that finding vineyards in Vosne and Chambolle is a near-impossible task these days. Beginning on 13th September and lasting the usual three days, the harvest and subsequent vinification were described by Sébastien as reassuringly straightforward.

Red

COTEAUX BOURGUIGNONS, LES CROIX BLANCHES

Sébastien took on this vineyard – located between Vosne and Nuits, co-planted with two-thirds Gamay, one-third Pinot Noir – in 2016. The two varieties are picked and vinified together to make just a few barrels of delicious, spicy, savoury wine with a lifted, perfumed nose and crunchy berry fruit. Drink 2019-2023.

E4013B 6 x 75cl bottles in bond **£81.00**

BOURGOGNE ROUGE

These vines are around Vosne and Vougeot and everything is aged in second-fill barrels. Something of a mini Vosne, there is a heady red-fruit perfume to the nose and a touch of coconut oak which will melt away with *élevage*. The palate has supple, sweet redcurrant fruit, creamy oak and crunchy tannins. Drink 2019-2023.

E4014B 6 x 75cl bottles in bond **£129.00**

NUITS-ST GEORGES

The usual three barrels were made, one of which is new, from vines planted in Les Athées, in the northern sector of Nuits, on the edge of the village. The nose is expressive, with a spicy profile, dark berry fruit and a touch of liquorice. The palate is juicy and salivating, almost ready to go now. Drink 2020-2024.

E4015B 6 x 75cl bottles in bond **£288.00**

VOSNE-ROMANÉE

From the usual five parcels over four different *lieux-dits*, this is raised in 50 percent new oak. The nose is mainly red cherry with a touch of darker fruit encroaching. The palate has chalky and somewhat chunky tannins, juicy redcurrant fruit and spicy oak. The texture is fantastic; layers of tannin and acidity which alternate to extend the impressive finish. Drink 2020-2025.

E4016B 6 x 75cl bottles in bond **£321.00**

CHAMBOLLE-MUSIGNY, LES CLOS DE L'ORME

The vineyard is just below the Premier Cru Les Plantes, a good site which is almost Premier Cru quality. The nose is pure Chambolle, with floral lift and expressive, sexy oak. Juicy blue fruit floods the palate, combining with chalky tannins before the floral perfume from the nose returns to complete the circle. Drink 2020-2026.

E4017B 6 x 75cl bottles in bond **£330.00**

NUITS-ST GEORGES, AUX THOREY, 1ER CRU

From vines planted in 1963, Aux Thorey is at the Vosne end of Nuits, located by the mouth of the combe in a similar fashion to Lavaux-St Jacques in Gevrey. The nose is similarly lifted, with real grace and perfume. The fruit is red and black cherry, sweet and pure, with chalky, sophisticated tannins. Drink 2022-2027.

E4018B 6 x 75cl bottles in bond **£540.00**

NUITS-ST GEORGES, AUX MURGERS, 1ER CRU

These vines are over 65 years old and produce very small berries, giving a richness and density that provides an interesting contrast to the elegant and delicate Thorey. The site is lower down the slope and the deeper soil also gives more structure, broader shoulders and consequently, better ageing potential. Drink 2022-2028.

E4019B 6 x 75cl bottles in bond **£600.00**

VOSNE-ROMANÉE, AUX REIGNOTS, 1ER CRU

Reignots is right above La Romanée, its position high on the slope a benefit in warmer vintages such as this. The nose is very energetic, with vibrant raspberry fruit and crushed chalk. The palate is tight and mineral, with a nervous energy and mineral purity. Drink 2022-2027.

E4021B 6 x 75cl bottles in bond **£810.00**

VOSNE-ROMANÉE, EN ORVEAUX, 1ER CRU

En Orveaux sits above and beside Echezeaux, but with a northeast exposition. It's Sébastien's favourite of the Vosne Premiers Crus, and it's not difficult to see why. It's an incredibly pretty wine with more than a suggestion of Chambolle about it, from the floral perfume on the nose, to the delicate, silky texture. Deep and intense, with an insistent freshness. Drink 2022-2030.

E4020B 6 x 75cl bottles in bond **£810.00**

VOSNE-ROMANÉE, LES SUCHOTS, 1ER CRU

Sébastien's vines are near the Clos St Denis of Echezeaux and the expressive, open nose is certainly reminiscent of its near-neighbour. The palate, however, has more vigour and verve, with a zesty acidity accompanying the raw power, and a layered tannic finish. Succulent and expressive, but it will close up. Drink 2023-2032.

E4022B 6 x 75cl bottles in bond **£990.00**

VOSNE-ROMANÉE, AUX MALCONSORTS, 1ER CRU

The nose alone here merits several minutes' serious contemplation; spicy, floral, with a depth and intensity that is unmatched in the cellar. The palate offers an initial hit of concentrated fruit, before segueing into seductive tannins that morph into a rocky profile in the middle and carry the fruit to the salivating finish. As good as this is, there is a feeling that this is just a glimpse of what it will become. Outstanding. Drink 2024-2035.

E4023B 6 x 75cl bottles in bond **£1,500.00**

CÔTE DE NUITS Vosne-Romanée

Domaine Jean Grivot

MATHILDE & ÉTIENNE GRIVOT



Jean Grivot, whose name continues to appear on the labels, took over from his father Gaston in 1955 and handed the estate on to his son Étienne in the early 1980s. Étienne, married to Marielle Bize from Savigny, has been through a number of incarnations as winemaker here. When he took over, his father’s style was for gentle, graceful wines which perhaps were a little weak in the lesser vintages. Since then Étienne has found his own voice and made a range of increasingly fine wines. The drive to reduce yields and fine-tune his work in the vineyards and cellar since the mid-2000s continues to enhance quality. The succession to the next generation is now well underway, with Mathilde and Hubert increasingly influential, under their father’s experienced and wise guidance.

Here the decision was to wait for a bit of rain, to get the skins and berries fully ripe. The rain did the trick and the resulting wines are among the best of the Côte this year. Adjectives tumbled from Étienne during the tasting: seductive and precise, glamorous, graphite and saline, luminous and suave. We both agreed we rather liked “resonant”. Volumes are up 50 percent but Étienne warned us that the run of short vintages has depleted their reserves, and as such allocations this year will not move up in line.

Red

BOURGOGNE ROUGE

The fruit here all comes from around Vosne-Romanée, from both sides of the D974, enhanced by some lovely old vines (some of which are 70 years old). Delicate and subtle in this vintage, the fruit is soft and pure. The caressing palate is most appealing. Drink 2019-2023.

E4025B 6 x 75cl bottles in bond **£150.00**

VOSNE-ROMANÉE

A lovely portal to all the wines that follow, this captures the style of the vintage at Grivot. As usual, it’s a blend of differing *terroirs* across the appellation and sets the benchmark for the very silky style of the vintage, yet with a beguiling textural depth. Drink 2020-2024.

E4027B 6 x 75cl bottles in bond **£282.00**

NUITS-ST GEORGES, AUX LAVIÈRES

A Vosne in Nuits’s clothing. There is a sense of Nuits’s earthier style, but this is moderated by a silky undertone which hints more at Vosne’s proximity. There is a lovely creamy mid-palate and a fine bounce and lift on the finish. Drink 2020-2024.

E4026B 6 x 75cl bottles in bond **£282.00**

CHAMBOLLE-MUSIGNY, LA COMBE D’ORVEAU

Back in the fold after last year’s obliteration, this has an interesting extra bit of girth – but not atypically, as the vineyard sits on the boundary with Vosne-Romanée. The warmth of the vintage gives a ripe and positive texture to the palate. Drink 2020-2024.

E4354B 6 x 75cl bottles in bond **£312.00**

NUITS-ST GEORGES, RONCIÈRE, 1ER CRU

There is only a thin layer of clay before the vines reach the limestone in this vineyard, which means this is always a red-fruit-accented Nuits, even in a vintage like 2017. With lots of movement and life on the palate, there’s almost a note of mint sage. Drink 2022-2027.

E4029B 6 x 75cl bottles in bond **£576.00**

NUITS-ST GEORGES, LES PRULIERS, 1ER CRU

This is one of the firmer and denser wines in the range, influenced more by the clay, which is more evident here than in the neighbouring Roncière wines. A compact and positive wine that will require a little more patience. Drink 2023-2029.

E4030B 6 x 75cl bottles in bond **£576.00**

VOSNE-ROMANÉE, LES ROUGES, 1ER CRU

This is an exceptionally generous Les Rouges, a higher vineyard whose wines can be a bit linear. Not that the *terroir* has been lost: there is a lovely detailed core to the wine, and Étienne perceives a hint of garrigue and mint among the warm berry notes. Drink 2022-2027.

E4028B 6 x 75cl bottles in bond **£576.00**

NUITS-ST GEORGES, AUX BOUDOTS, 1ER CRU

An exceptional position, right on the border between Nuits and Vosne, and beside Vosne-Malconsorts, this has a sweet perfume of violets with some mid-palate grip and density. Étienne feels that Malconsorts is more mineral, Boudots more suave. Drink 2023-2029.

E4355B 6 x 75cl bottles in bond **£696.00**

VOSNE-ROMANÉE, LES BEAUX MONTS, 1ER CRU

There are two parts to this vineyard; the lower part by Échezeaux is rich and fleshy, the higher part more strict. Grivot always harvests and vinifies both parts together. The wine is beautifully correct, but also fine with a hint of oriental spice. Desirable but cool. Drink 2023-2028.

E4031B 6 x 75cl bottles in bond **£798.00**

VOSNE-ROMANÉE, LES SUCHOTS, 1ER CRU

Very ripe and with density, there is a sense of liqueur, perhaps wild damson. With an unctuous top note, this is approaching voluptuous, then the class of the vineyard takes back control with a punchy, firm finish. Tantalisingly sweet and bitter. Brilliant. Drink 2025-2030.

E4032B 6 x 75cl bottles in bond **£960.00**

CLOS DE VOUGEOT, GRAND CRU

The Grivots have been working very hard at their Clos de Vougeot over the years, looking to soften the wine’s usually sturdy tannins. Certainly there is a suavité this year, a touch of Vosne magic, perhaps. A strong wine that Étienne is trying to educate. Drink 2025-2032.

E4033B 6 x 75cl bottles in bond **£960.00**

ÉCHEZEAX, GRAND CRU

Initially this just delivers a huge amount of sensual ripeness. Hedonistic, yes, but there is also more grip and structure than the first impression suggest. As on his Clos de Vougeot, Étienne has been working hard here to deliver more finesse, with evident success. Drink 2025-2032.

E4034B 6 x 75cl bottles in bond **£1,350.00**

RICHEBOURG, GRAND CRU

In youth, this wine is magisterial, needing the full sweep of time to open up. Descriptions of wines at this level are elusive. This is a brooding, charismatic wine, throbbing with resonance and confidence. Drink 2028-2040.

E4035B 1 x 75cl bottle in bond **£750.00**

Domaine Lamarche

NATHALIE LAMARCHE



Domaine Lamarche today produces 14 different wines from 11 hectares. Ancestors of the Lamarche family were already living in the village of Vosne-Romanée in 1740, though the domaine was really established in the early 20th century. Henri Lamarche, born in 1903, received La Grande Rue in 1933 as a wedding present. Henri was succeeded by his son François and now his granddaughters; Nicole in charge of winemaking and Nathalie on the marketing side. As well as more meticulous work in the vineyards, better barrel selection and a new cuverie (since 2000) have combined to make this a fine and consistent domaine.

After the frost of 2016, Nicole feels that the worst-affected parcels struggled somewhat this year, meaning Suchots and the lower part of Clos de Vougeot are less plentiful than she had hoped. Despite this, she believes her organic viticulture is useful in making the vines more resilient. The winemaking follows the now-established pattern of around a third whole bunches across the range, with new oak reaching 50 percent for La Grande Rue. Nicole is particularly fond of the 2017 vintage, praising the wines' energy, elegance, ripe tannins, long finishes and, above all, balance.

Red

VOSNE-ROMANÉE

This is made from five different plots. The nose has a charming, red-fruited perfume, while the palate is pure strawberry, with wonderful creamy and silky tannins giving way to a salivating finish. Delicate and elegant Vosne. Drink 2021-2026.

E4036B 6 x 75cl bottles in bond **£255.00**

VOSNE-ROMANÉE, LES CHAUMES, 1ER CRU

The archetypal Vosne-Romanée, with a remarkably open nose of soft red-berry fruit and a juicy, rich palate wrapped in silky tannins. There is greater intensity and complexity than the village bottling, with a little more oak spice courtesy of the 30 percent new barrels. Drink 2022-2027.

E4037B 6 x 75cl bottles in bond **£405.00**

VOSNE-ROMANÉE, LES SUCHOTS, 1ER CRU

This is back to near-normal volumes after the 80 percent loss of 2016. The nose is more closed than the Chaumes, with delicate flowers and red-fruit notes coming through with a little coaxing. It comes alive on the palate, though, with a verticality that offers salivating acidity, harmonious chalky tannins and remarkable length. Drink 2023-2030.

E4038B 6 x 75cl bottles in bond **£450.00**

VOSNE-ROMANÉE, LES MALCONSORTS, 1ER CRU

The nose is more serious here, with dark fruits and savoury elements taking over from the red berries of the other wines in the range. The palate is complex, with floral elements joining the rich fruit, an acidity which emerges from the middle and a powerful structure that explodes on the finish. Drink 2023-2032.

E4039B 6 x 75cl bottles in bond **£585.00**

ÉCHEZEAUX, GRAND CRU

The initial nose is one of dense, pure fruit, with just a hint of spice. The palate is similarly dominated by fruit, at least initially, before cooling acidity arrives and layered, silky tannins unfurl amongst the concentrated red berries. An Échezeaux of surprising complexity and finesse. Drink 2025-2033.

E4041B 6 x 75cl bottles in bond **£660.00**

CLOS DE VOUGEOT, GRAND CRU

This is from three parcels: one at the south-eastern corner of the *clos* by the road; another higher, close to the château; and one in the south-west corner of the *clos*, so covering all three *terroirs*. As ever under Nicole's guidance, this is an elegant expression of Clos de Vougeot, all the while remaining true to the broader structure and more powerful tannic profile of the vineyard. Drink 2025-2034.

E4042B 6 x 75cl bottles in bond **£660.00**

GRANDS ÉCHEZEAUX, GRAND CRU

Rich and powerful, you can feel the size of the wine from the nose alone. I hesitate to call this massive, as it can only be a relative term when used in conjunction with one of Nicole's wines, but there is plenty of volume and a ferrous structure with chalky tannins wrapped in fruit. As big as the wine becomes, it closes up toward the finish, with the pretty, floral, whole-bunch notes winning the battle. Drink 2025-2035.

E4043B 6 x 75cl bottles in bond **£1,260.00**

LA GRANDE RUE, GRAND CRU

La Grande Rue is sandwiched neatly between Romanée-Conti and La Tâche, but arguably doesn't always receive the recognition it deserves, certainly under Nicole's stewardship. It's not as dense or powerful as the Grands Échezeaux, but has greater elegance and complexity. The 50 percent new oak is seamlessly integrated, giving a wine of great breeding and class. Intense, pure and very fine with a chalky, floral finish that goes on and on, it still only shows a glimpse of what is to come. Drink 2025-2037.

E4044B 3 x 75cl bottles in bond **£1,425.00**

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.

Jean-Pierre Guyon tasted his berries on 8th September and was not impressed. He waited for the rain that weekend and was among the last to harvest on 15th September. He got lucky, but his assiduous vineyard work must also have helped the astonishing transformation. It's an hugely impressive range, better than 2016 in Jean-Pierre's view, and certainly one of the best addresses this year. He has smart new labels as well, with *vin biologique* proudly to the fore. There is more *terroir* definition this year, and Jean-Pierre will bottle a little earlier.

White

MOREY-ST DENIS, LA BIDAUE

A remarkable wine, almost with the presence of a red wine; powerful, really rich and almost thick. The vineyard's *terroir* really defines this wine, with its Chassagne-like composition allowing this intriguing yet satisfying character. Drink 2022-2028.

E4045B 6 x 75cl bottles in bond **£210.00**

Red

BOURGOGNE ROUGE

From vineyards only in Vosne, there is more structure in this wine than most at the generic level in 2017. The 100 percent whole-bunch house style is obvious, adding generosity to an appealing line of freshness and purity. Drink 2019-2023.

E4046B 6 x 75cl bottles in bond **£132.00**

CHOREY-LÈS-BEAUNE, LES BONS ORES

This extraordinary vineyard with its centenarian vines always outperforms its appellation. There is more depth and tannin than in the Bourgogne and Jean-Pierre has not used any new oak on this wine this year. Lush but also composed. Drink 2020-2024.

E4047B 6 x 75cl bottles in bond **£150.00**

SAVIGNY-LÈS-BEAUNE, LES PEUILLETS, 1ER CRU

The Peuillets vineyard is sandy and can suffer in the heat. This is not about complexity, aiming instead for an openness of style and a creamy palate, at which it succeeds very well, but without compromising vitality. Drink 2020-2024.

E4048B 6 x 75cl bottles in bond **£210.00**

NUITS-ST GEORGES, AUX HERBUES

This has a very striking note of violet which continues all the way through the palate. Rare in a Nuits at this level, there is a very clear delineation of fruit and the wine is very expressive. A real success this year. Drink 2020-2025.

E4049B 6 x 75cl bottles in bond **£240.00**

GEVREY-CHAMBERTIN, LES PLATIÈRES

It is revealing when different tasters independently ascribe identical descriptors. *Griotte* (morello cherry) featured in the 2016 and here it is again. Once more, it is the age and health of the vines, from three parcels of 80 to 90 years old that give the wine its intensity. Drink 2020-2025.

E4050B 6 x 75cl bottles in bond **£252.00**

VOSNE-ROMANÉE

The impressive nature of the range in 2017 is encapsulated in this wine. Although relatively "junior" (but the vines are still up to 50 years old), this has a rich and smoky bouquet. The palate is compact and long with a vivacious finish. Drink 2020-2025.

E4051B 6 x 75cl bottles in bond **£345.00**

VOSNE-ROMANÉE, LES CHARMES DE MAZIÈRES

This is the selection of Jean-Pierre's oldest vines, all tagged before harvest so that they can be picked separately. This shares much of the character of the "junior" *cuvée*, but thrills with a top note of perfume and magic that runs from the bouquet to the finish. Drink 2022-2028.

E4052B 6 x 75cl bottles in bond **£432.00**

VOSNE-ROMANÉE, EN ORVEAUX

This high vineyard is always full of tension and energy. Jean-Pierre has aged this in 100 percent new oak and its presence is not felt at all. There is a delicious floral top note and its altitudinous minerality is luminous, all the while retaining its intrinsic Guyon character. Drink 2022-2028.

E4054B 6 x 75cl bottles in bond **£720.00**

VOSNE-ROMANÉE, LES BRÛLÉES, 1ER CRU

The 2017 is the essence of the Brûlées vineyard, whose name does suggest that grapes get very ripe here. There is also a sense of decadence (in the modern sense of the word). It's a heady, sensual wine in Jean-Pierre's hands. Drink 2022-2028.

E4053B 6 x 75cl bottles in bond **£720.00**

CLOS VOUGEOT, GRAND CRU

In 2017 Jean-Pierre seems to have found more *terroir* in his wines, when others have found less. This *cuvée* sees all new oak but is both fresh and rich. You can see the layers in a wine that elsewhere is more often solid and opaque. Drink 2025-2032.

E4055B 6 x 75cl bottles in bond **£1,020.00**

ÉCHEZEAUX, GRAND CRU

Quite simply a Grand Vin. The wine is self-assuredly powerful and confident. With 100 percent new oak again, this has compelling gravitas, with more precision than the vineyard usually affords. Fine, classic, floral perfume aligns with something more profound. Drink 2026-2035.

E4056B 6 x 75cl bottles in bond **£1,110.00**

Domaine Méo-Camuzet

JEAN-NICOLAS MÉO



Méo-Camuzet is one of the most renowned estates of Burgundy, but until 1988 its holdings were leased out to other vignerons who share-cropped the land, and much of the wine was sold in bulk. Jean-Nicolas Méo's arrival at the domaine in 1989 saw more and more wines being bottled by the domaine, and since 2007 everything has been kept by the domaine. In addition to these wonderful holdings, Jean-Nicolas has established a high-quality négociant business, Méo-Camuzet Frère & Sœurs, to buy fruit from trusted growers across the Côte. Vineyard work is overseen by Méo-Camuzet and the wines are of the same excellent quality as those from the domaine vineyards.

Jean-Nicolas describes 2017 as a pretty vintage, with excellent approachability and drinkability at every level, with wines higher up the quality scale offering more complexity and some really serious ageing potential. Picking began on the 6th September in good conditions, and while there was a little rain towards the end, this did not have any impact on quality. The 2017 vintage was the final year under Vineyard Manager Christian Faurois, son and nephew of some of the original Méo-Camuzet sharecroppers, who shared his passion for the vineyards with Jean-Nicolas and retired in May 2018. Our notes indicate whether each of the wines is a *domaine* or *négoce* bottling.

White

BOURGOGNE HAUTES CÔTE DE NUITS, CLOS SAINT-PHILIBERT, DOMAINE MÉO-CAMUZET

This wine is somewhat totemic for the *domaine*, made from a vineyard planted by Jean-Nicolas in the early 1990s. The vines are situated at 400 metres' altitude above Clos de Vougeot, on very shallow, rocky topsoil which had to be broken up in places to plant the vines. There is around five percent Pinot Blanc, with the remainder being Chardonnay. Fermented and aged in oak (around 10 percent of which is new), this is intensely fruity, but with real freshness at the back. Drink 2020-2024.

E4382B 6 x 75cl bottles in bond **£144.00**

Red

BOURGOGNE CÔTE D'OR ROUGE, MÉO-CAMUZET FRÈRE & SŒURS

This is a Frère & Sœurs wine, but is a blend of *domaine* grapes from Vosne-Romanée, Flagey-Échezeaux and some purchased fruit including declassified village wines. Consequently, this is a Bourgogne with more concentration than many. Juicy and rich red-berry fruit combines with some smoky notes on the nose, while the palate offers plenty of crunch, chalky tannins and some classy oak. Drink 2019-2024.

E4143B 6 x 75cl bottles in bond **£120.00**

NUITS-ST GEORGES, MÉO-CAMUZET FRÈRE & SŒURS

This is from a single 1.5-hectare plot in the *lieu-dit* Le Bas de Combe whose location next to Vosne-Romanée is borne out by this wine's open, lifted bouquet which would be more Vosne than Nuits but for that engaging hint of spice. The oak (50 percent new) is well-integrated and there's a pleasing roundness to the palate – indeed, this is remarkably complete for such a young wine. Drink 2020-2025.

E4146B 6 x 75cl bottles in bond **£285.00**

VOSNE-ROMANÉE, DOMAINE MÉO-CAMUZET

Three-quarters of the blend comes from Les Barreaux (above Cros Parantoux and Richebourg), the remainder from lower vineyards. The former's altitude and north-facing exposition gives real tension and energy, while the latter's heavier soil adds some mid-palate weight. Notes of blueberry and violet combine with classic Vosne red-berry fruit before the racy acidity arrives with some oak spice on the finish. Drink 2020-2025.

E4149B 6 x 75cl bottles in bond **£360.00**

CHAMBOLLE-MUSIGNY, LES CRAS, 1ER CRU, MÉO-CAMUZET FRÈRE & SŒURS

This is from quite young vines planted on the mid-slope facing south, but with the cooling influence of the wind from the combe. The nose is quintessential Chambolle; floral perfume with sweet spice and blueberry fruit. The palate has a lovely sweetness of cherry fruit in the middle and a nice chalky, mineral finish. Drink 2020-2026.

E4381B 6 x 75cl bottles in bond **£555.00**

CLOS DE VOUGEOT, GRAND CRU, DOMAINE MÉO-CAMUZET

Méo-Camuzet has arguably some of the best holdings in the *clos*, just beneath the château and in Grand Maupertui. The nose has delicious, vibrant Vosne red fruit, which follows through onto the palate. Initially very rich and dense, with the structure all coming at the back, this is a rounded, creamy and seductive expression, with great finesse and a lacy texture. Drink 2025-2035.

E4154B 6 x 75cl bottles in bond **£1,200.00**

VOSNE-ROMANÉE, AUX BRÛLÉES, 1ER CRU, DOMAINE MÉO-CAMUZET

The oldest part of this vineyard dates back to 1930, the old vines giving very small bunches with *millerand* berries. The nose has the hallmark smoky notes of the vineyard, with some floral touches. There is some meaty spice on the palate, in amongst the dense red fruit. It's subtle and very fine, with a menthol freshness. Drink 2025-2035.

E4155B 1 x 75cl bottle in bond **£360.00**





CÔTE DE NUITS Chambolle-Musigny

Domaine Ghislaine Barthod

GHISLAINE BARTHOD



Ghislaine Barthod's domaine originated in the 1920s with Marcel Noëllat whose daughter married Gaston Barthod, a soldier stationed in Dijon who came to buy some wine and got the girl as well. He gave up military life for the vineyards in 1960. His daughter, Ghislaine, and her partner Louis Boillot bought their current premises overlooking Premier Cru Les Feusselottes in 1986. Though they share the team who work the vineyards, the vinification and commercial aspects of their businesses are kept completely separate. The domaine has an incomparable range of Chambolle-Musigny terroirs, with eight separate Premier Cru bottlings.

Given the carnage here last year, one could have been concerned that yields might have been high, but these worries were needless. Although there was a certain amount of green harvesting on the younger vines, the old vines (of which there are lots here), if properly pruned and with excess buds eliminated, regulated themselves to reasonable yields well below 50hl/ha. The harvest started on 3rd September and was completed in eight days, with everything beautifully healthy. For Ghislaine, 2016 was about energy; 2017 is about purity.

Red

BOURGOGNE ROUGE

This is a lovely, easy supple style marked, as always, by wafts of passing summer floral scents. The accent this year is definitely on the aromatics; the palate is front-loaded and the finish pretty but a bit ephemeral. Charming and instant. Drink 2019-2023.

E4057B 6 x 75cl bottles in bond **£123.00**

CHAMBOLLE-MUSIGNY

The aromas have a hint of compôte, showing a bit of the warmth of the year, but on the palate things get more interesting. There is a very underplayed hint of spice, perhaps the oak peeking through, but then a wild strawberry note ascends. Drink 2020-2024.

E4058B 6 x 75cl bottles in bond **£276.00**

CHAMBOLLE-MUSIGNY, AUX COMBOTTES, 1ER CRU

What was made last year ended up in the village *cuvée*. The most junior of Ghislaine's Premiers Crus, the wine has an appealingly lush palate and has just enough grip to give it more precision than the village wine. A welcome return. Drink 2020-2026.

E4433B 6 x 75cl bottles in bond **£465.00**

CHAMBOLLE-MUSIGNY, LES CHATELOTS, 1ER CRU

Another absentee last year. This vineyard can sometimes come across as a bit angular but not so this year. There is a lovely note of redcurrants (*groseilles*) and an appropriately energetic interplay between sweetness and acidity. Drink 2020-2026.

E4377B 6 x 75cl bottles in bond **£465.00**

CHAMBOLLE-MUSIGNY, LES GRUENCHERS, 1ER CRU

This is just below the village and on the same level as Chatelots, but really singing this year. It is a measure of the quality of this wine that Ghislaine chose to show it after the Charmes-Chambertin (a Grand Cru) during our tasting. The wine has a wave of sweet, creamy tension. Amazing from barrel and really lovely. Drink 2021-2027.

E4059B 6 x 75cl bottles in bond **£465.00**

CHAMBOLLE-MUSIGNY, AUX BEAUX BRUNS, 1ER CRU

This was the first of Ghislaine's vineyards to be harvested this year, sitting a bit lower on the slope. It's a more opulent style, generous, but still with a good backbone of tannin, taking this element from its proximity to Morey. Drink 2022-2028.

E4060B 6 x 75cl bottles in bond **£465.00**

CHAMBOLLE-MUSIGNY, LES BAUDES, 1ER CRU

Baudes has the same red soils as the northern end of Bonnes-Mares, which sits just above on the hill, but the soils are much shallower. This is quite muscly but still well-defined. It's extraordinary how many faces there are of Chambolle. Drink 2022-2028.

E4061B 6 x 75cl bottles in bond **£465.00**

CHAMBOLLE-MUSIGNY, LES CRAS, 1ER CRU

The best bit of Les Cras is classified as Premier Cru and is at the same height as Bonnes-Mares, but facing more towards the combe, and its colder air. The wine is highly perfumed and then the cool stone structure asserts itself. Nevertheless a sunny, smiling Cras this year. Drink 2022-2028.

V7291B 6 x 75cl bottles in bond **£525.00**

Domaine Louis Boillot & Fils

LOUIS BOILLOT



Louis Boillot came to Chambolle-Musigny, where his partner Ghislaine Barthod is based, from Gevrey-Chambertin, though as his full range of wines indicates, he is descended from the Volnay family of Boillots. He was formerly associated with his brother and father at Domaine Lucien Boillot, but set up on his own from the 2003 vintage. In 2013, Louis supplemented his holdings in the Côte d'Or with the purchase of just over four hectares of well-sited old vines in the north of Moulin-à-Vent (the fruit of which, although not listed in these pages, is also available from us). Louis and Ghislaine have been joined by their son Clément, who is playing a bigger role in the winery.

Louis began his harvest on 28th August on his earlier Côte de Beaune vineyards and enjoyed bright sunshine throughout the harvest, which ended nine days later. He volunteers that there is less structure than in 2016 but he likes the fruity, *gourmand* style. This year he looked for freshness and aromatics. “*Quatorze degrés n'est pas Pinot*,” says Louis (“14 degrees [of alcohol] is not Pinot”). He will bottle earlier, without fining or filtration, as usual. A very pretty range this year, delicious and pure.

Red

GEVREY-CHAMBERTIN

Louis has eight different parcels around Gevrey which contain some of his *domaine's* oldest vines. There is lots of immediate charm and the wine is very easy to taste. The tannins are easy and silky. A lovely example of 2017 without artifice. Drink 2020-2024.

E4063B 6 x 75cl bottles in bond **£198.00**

GEVREY-CHAMBERTIN, LES EVOCELLES

This high vineyard is usually a little austere but this is almost seductive. Spicy with notes of blood orange, the palate is fluid before the more architectural tannins reassert themselves. Really delicious and forthright. Drink 2020-2026.

E4064B 6 x 75cl bottles in bond **£240.00**

POMMARD, LES CROIX NOIRES, 1ER CRU

Always a small *cuvée*, there are three barrels this year, against a mere single barrel last year. Stylistically this is also the inverse of 2016; with all the rich fruit up front rather than the power behind, although some Pommard structure ties the ends together. Drink 2022-2028.

E4065B 6 x 75cl bottles in bond **£300.00**

GEVREY-CHAMBERTIN, LES CHERBAUDES, 1ER CRU

This enjoys the twin benefits of an outstanding situation, immediately below the Grand Cru Mazis-Chambertin and beside La Chapelle, and of vines planted in 1912. Beautifully open, ripe and succulent, this has a palate of pure spun silk. Irresistible. Drink 2022-2028.

E4066B 6 x 75cl bottles in bond **£435.00**



CÔTE DE NUITS Morey-St Denis

Domaine des Lambrays

BORIS CHAMPY



The Clos des Lambrays was established in 1363 yet it was only in 1981 that this climat was finally promoted to Grand Cru status, as it deserves. The estate was purchased in 1996 by the Freund family who sold on in turn to LVMH in 2014. Boris Champy assumed full control in 2017 following the retirement of Thierry Brouin after 38 years. With the change, although the style of the wines is essentially the same, every aspect is being examined to achieve the avowed aim of LVMH's Bernard Arnault to have the domaine held in the same regard as names like Domaine de la Romanée-Conti and Leroy.

This is the first solo vintage for Boris Champy and the start of a new era, as Bernard Arnault, having made his first visit to the *domaine* since its purchase by LVMH, has set new targets of excellence. A new *cuvée* is promised and a full vineyard survey has just been completed, with other luxury-brand accoutrements also promised. Boris noted that 2017 is one of the earliest at the *domaine*, along with 2003, 2011 and 2015, starting here on 3rd September. It's a good, general vintage, he feels, with lowish acidity, comparable to 2006.

Red

MOREY-ST DENIS

This is from the estate's highest vineyards. When the barrels of this wine require topping up, the Grand Cru wine is used, such that the final wine will contain about five percent of its big brother. Neat and pure, it's juicy and fresh. Drink 2020-2024.

E4070B 6 x 75cl bottles in bond **£300.00**

MOREY-ST DENIS, LES LOUPS, 1ER CRU

This was removed from tank a little earlier this year to preserve the beautiful, lifted fruit. Very velvety and pure, half the fruit was de-stemmed, half whole-bunch fermented. It's a blend of three *climats*: La Riotte, Les Sorbès and Le Village. From next year, Les Sorbès will be bottled separately. Drink 2022-2027.

E4071B 6 x 75cl bottles in bond **£450.00**

CLOS DES LAMBRAYS, GRAND CRU

This is generous and very velvety, open and approachable. The complexity is still unfolding, but this has a very good, long finish. There seems already to be a bit more focus and composure under the new team. Ninety percent whole-bunch, this was raised in 50 percent new oak. Yields were 38hl/ha. Drink 2025-2030.

E4072B 6 x 75cl bottles in bond **£1,170.00**

Dujac Fils & Père

ALEC SEYSSSES



Starting with the 2000 vintage, Jeremy Seysses set up a négociant business with his father Jacques in order to make attractive and well-priced wine from their own village (Morey-St Denis), supplemented by a wine each from Gevrey-Chambertin and Chambolle-Musigny. The involvement of Jeremy and his brother Alec at the domaine has encouraged a gentle evolution in style, though the core Dujac principles of elegance and intensity remain firmly in place. The wines retain their characteristic smokiness in youth which develops into an ethereal leafy quality with age. Dujac Fils & Père is an excellent source of good-value Burgundy.

Dujac's small *négociant* business was set up as a means of supplying good-quality but inexpensive wines to Dujac customers. Alec explains that with the high demand for grapes on the market, the economics make it harder and harder to make a profit on these wines, but the more generous yields in 2017 have relieved a little of the pressure. As is typical, the grapes were picked after the Domaine Dujac fruit, between 8th and 10th September. Alec is a big fan of the 2017 wines, feeling it's a great Dujac vintage, with a pretty, crunchy profile.

Red

GEVREY-CHAMBERTIN

Alec and Jeremy are now only able to buy fruit from 0.3 hectares, around one hectare down on what was available a few years ago. What remains is very good, however, and the supplier works well. The nose is classically Gevrey with lifted red-berry fruit and just a touch of earthy rusticity. The palate is juicy, crunchy and finishes on firm tannins. Drink 2019-2023.

E4073B 6 x 75cl bottles in bond **£165.00**

MOREY-ST DENIS

The Morey was harvested at a lower yield than the Gevrey, and the extra concentration is evident on the rich and dense palate. There is plenty of redcurrant fruit, a whiff of sweet spice and some rocky tannins which leave the finish pleasingly dry and juicy. Drink 2020-2024.

E4409B 6 x 75cl bottles in bond **£165.00**

CHAMBOLLE-MUSIGNY

This is identifiably Chambolle, with a flamboyant floral character on the nose, lovely purple fruit and a hint of vanilla oak. The tannins are silky and glossy, wrapped in blueberry fruit and some damson. Deft and elegant, this is a pleasure. Drink 2020-2024.

E4410B 6 x 75cl bottles in bond **£165.00**

NUITS-ST GEORGES, AUX CRAS, 1ER CRU

This wine has been made since 2016 and the vines are towards the top of the vineyard. The nose is packed with cool, lifted raspberry fruit and some mineral, floral notes. The palate is very ethereal and delicate, with red fruit, precise acidity and floral, spice notes. Drink 2022-2027.

E4411B 6 x 75cl bottles in bond **£300.00**

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.

There is always a breathless and rather chaotic energy in the Castagnier cellar but this year Jérôme could scarcely contain his enthusiasm. He loves his 2017s. To him they have the *friand* and *gourmand* style of 2014 but with more depth and density. He started his harvest on 6th September and employed less *pigeage* (punching down) than usual. The exigencies of the 2018 vintage meant Jérôme was obliged to move his 2017s to tank earlier than usual but even this has worked to his advantage: less time in wood has dialled up the focus and exuberance of this irresistible range of 2017s.

Red

BOURGOGNE PASSETOUTGRAINS

A most amiable example. Like all of Jérôme's vines, these are planted in a single parcel, here from Morey-St Denis, with two-thirds Pinot Noir, one-third Gamay, co-planted 60-year-old vines. What's not to like? Fruity and crunchy. Drink 2019-2023.

E4074B 12 x 75cl bottles in bond **£120.00**

BOURGOGNE ROUGE

Jérôme was obliged to do a lot of green harvesting and the result is impressive. There is an arrow of positive fruitiness and then an explosion of cherry-bonbon immediacy. Really delicious, fun and companionable wine. Drink 2019-2023.

E4075B 12 x 75cl bottles in bond **£192.00**

CHAMBOLLE-MUSIGNY

Very fresh and direct, this has a lovely soft appeal on the mid-palate. The essence of the old vines (planted in 1921) really comes through and gives a silky plushness to the palate. This is very good for village level. There's just a touch of graphite to finish. Drink 2020-2025.

E4076B 6 x 75cl bottles in bond **£204.00**

GEVREY-CHAMBERTIN

There is an element of black cherry to this wine, as the vineyard abuts Morey and is more influenced by the limestone closer to the surface. Really precise and with a touch of iron to complement the fruit. Jérôme finds a *viande saignante* (rare meat) note on the wine's crisp finish. Drink 2020-2025.

E4077B 6 x 75cl bottles in bond **£204.00**

MOREY-ST DENIS, AUX CHESEAUX, 1ER CRU

Jérôme's vines are in the 0.16-hectare higher extension of the vineyard which sits just across from Charmes-Chambertin. There is hardly any topsoil here and the wine's style is very distinctive with a clear salinity, really bright fruit but always a lovely balance. Drink 2022-2027.

E4078B 6 x 75cl bottles in bond **£312.00**

CHARMES-CHAMBERTIN, GRAND CRU

This parcel is a stone's throw from the Morey-Cheseaux. The wine is quite chunky but the precocity of the vintage suits the wine, giving it some lift. The tannins are quite burly and there are also notes of cherry stone and chocolate. Drink 2025-2030.

E4079B 6 x 75cl bottles in bond **£570.00**

CLOS SAINT DENIS, GRAND CRU

A bit of July hail thinned the grapes here and what remained got beautifully ripe, better than after *vendange verte* (green harvesting). The result is great, with a nose of Asian spice and cool black fruit, but also salinity and power. This is a long and complex wine, more powerful than 2016. Drink 2025-2032.

E4080B 6 x 75cl bottles in bond **£570.00**

CLOS DE LA ROCHE, GRAND CRU

This has a lovely bouquet with a hint of tobacco, white pepper and a kind of juiciness that New Zealand often achieves. The palate, though, is serious and with real grip. Yields for all the Grands Crus here were only 35hl/ha. Drink 2025-2032.

E4081B 6 x 75cl bottles in bond **£570.00**

CLOS DE VOUGEOT, GRAND CRU

Jérôme's vineyard manager undertook a green harvest here in the summer while he was away. His initial annoyance has resolved to gratitude, as there is a balance in the wine that would not have been achieved otherwise. Notes of rose petal over a deep and textured palate are completely satisfying. Drink 2025-2032.

E4082B 6 x 75cl bottles in bond **£600.00**

CÔTE DE NUITS Morey-St Denis

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

Domaine Lignier-Michelot

VIRGILE LIGNIER



Virgile Lignier started working alongside his father in 1988, really taking charge from 2000, by which time all the wines were being bottled at the domaine. Significant advances were made in the vineyards, reducing yields and ploughing the soil, along with the introduction of a sorting table and a higher percentage of new wood in the cellar. The domaine has an exemplary range of Morey-St Denis vineyards, supplemented by one or two cuvées from neighbouring villages.

Having tasted numerous different wine styles Virgile decided he loves wines made with whole bunches, and has set about changing his winemaking to include a larger proportion each year, arriving now at a stage where he can't imagine himself using less than 50 percent. His winemaking is consequently very gentle to avoid extracting harsh tannins from the stems. He began harvesting on 10th September, a little later than some neighbours as he waited for the stems to ripen. Virgile feels this is a vintage which has gained enormously from *élevage*, giving fine, elegant wines which will drink well early and age surprisingly well.

Red

BOURGOGNE ROUGE

This is a blend of three *lieux-dits* in Chambolle-Musigny: Bon Bâtons, Champs Perdrix and Les Hâtes. With 70 percent whole bunches, the floral character of Chambolle is emphasised and amplified to give a wine of real charm. Crunchy fruit and delicate tannins combine to give a wine of almost village quality. Drink 2019-2023.

E4083B 12 x 75cl bottles in bond £180.00

CHAMBOLLE-MUSIGNY, VIEILLES VIGNES

A blend of three different parcels, the vines are all at least 65 years old. With 80 percent whole-bunch and 30 percent new oak, this is quintessentially Chambolle, with a deeply perfumed and pepper-spice nose. On the palate, rich blueberry fruit is wrapped in chalky tannins which give a serious and intense structure at the back. Drink 2020-2024.

E4087B 6 x 75cl bottles in bond £180.00

MOREY-ST DENIS, EN LA RUE DE VERGY

This *lieu-dit* just above Clos de Tart has a very cool, mineral *terroir*. This saw 80 percent whole-bunch and 30 percent new oak. The nose is pretty, with a delicate lift and an energy which flows through to the palate. Pleasant, medium-weight fruit is underpinned by a cool, chalky grip from the limestone soil. Drink 2020-2024.

E4084B 6 x 75cl bottles in bond £180.00

MOREY-ST DENIS, VIEILLES VIGNES

From Très Girard (60 years old), Les Cognées (68) and the village section of Chenevery (70, just under Les Millandes), the deeper clay soils here give more density and also mean the wine shows less of the floral perfume found in Virgile's other wines. It's peppery and spicy with good density of fruit. Drink 2020-2025.

E4085B 6 x 75cl bottles in bond £180.00

GEVREY-CHAMBERTIN, CUVÉE BERTIN

Named after Virgile's son, Bertin, this is a blend of Seuvrées, Creux Brouillard and Murots. The whole bunches (100 percent) add some floral notes to the slightly meaty, spicy, dark-fruited nose. The palate has wonderful purity of red cherry, with some violets before cleansing acidity rounds out the whole. Drink 2020-2025.

E4086B 6 x 75cl bottles in bond £180.00

MOREY-ST DENIS, AUX CHARMES, 1ER CRU

Situated next to Mazoyères, this has some of the explosive floral character of its neighbour, alongside intense fruit. The palate is rich and charming with layered tannin and balancing acidity. There's a floral perfume to the finish that comes and goes. Excellent. Drink 2021-2026.

E4089B 6 x 75cl bottles in bond £330.00

MOREY-ST DENIS, AUX CHEZEAUX, 1ER CRU

This is just below Charmes, but has a completely different soil type and expression. Here the soil is rich in limestone, which gives a more nervy and mineral style. Virgile used 100 percent whole-bunch, creating an intensely floral nose with notes of peony and rose petals. The palate has plump fruit, which fills out the middle before the rocky, chalky tannins cut through and leave a refined, pure finish. Drink 2022-2027.

E4090B 6 x 75cl bottles in bond £330.00

MOREY-ST DENIS, LES FACONNIÈRES, 1ER CRU

This sits just underneath Clos de la Roche and bears more than a passing resemblance to its neighbour. The 70-year-old vines produce tiny berries, giving great concentration of luscious blue fruit, plenty of power and a rocky, stony finish. A mini Clos de la Roche. Drink 2023-2030.

E4088B 6 x 75cl bottles in bond £330.00

CLOS DE LA ROCHE, GRAND CRU

The nose has rich blueberry and mulberry fruit, a cool, rocky intensity and some peony notes. There is a fascinating contrast of rich fruit and rocky tannins, all set to a backdrop of haunting perfume with a floral character which runs the length of the wine. Outstanding. Drink 2024-2035.

E4091B 6 x 75cl bottles in bond £990.00

Domaine Sérafin Père & Fils

FRÉDÉRIQUE SÉRAFIN



This domaine was originally put on the map by Christian Sérafin's father, Stanilaus Sérafin, a Polish émigré, who settled in Burgundy before the war. He initially worked as a mason, before purchasing some land in 1947 and establishing himself as a vigneron. His son Christian inherited the domaine in 1988, though he had been making the wine for the previous 20 years. Christian Sérafin is now past retirement age, but with his niece Frédérique in the vineyards and cuverie, and daughter Karine in the office, continuity is in place. The style here is for powerful wines which age exceptionally well.

The harvest was done early and quickly here, starting on 6th September and finished by 12th. Karine Sérafin explained that the estate was harvesting earlier than before, to keep more freshness in the wines, and also working more with leaf coverage. The old vines negated any need to green harvest and yields are up by only 20 percent from 2016, but otherwise Karine and her cousin Frédérique are intent on preserving the individuality of Christian Sérafin's style for *vins de garde*, with 100 percent new oak for everything upwards from the Gevrey Vieilles Vignes.

Red

BOURGOGNE ROUGE

This is from the Prunier vineyard, with vines between 40 and 50 years old – the sole contributor while its long-term partner is replanted. It has good structure and plenty of wood tannin, but neat and fresh. Always a good performer at this level. Drink 2020-2024.

E4092B 6 x 75cl bottles in bond **£150.00**

GEVREY-CHAMBERTIN

From 10 parcels with an average age of 50 years, this is raised in 30 percent new oak. The basic material is excellent and there is plenty of freshness, overlaid by the oak, but there are really good things here for those who are patient. Drink 2022-2026.

E4093B 6 x 75cl bottles in bond **£228.00**

GEVREY-CHAMBERTIN, VIEILLES VIGNES

The vines for this *cuvée* are 70 years old on average, with some nudging 100 years. The parcels are neighbours to the Grands and Premiers Crus of Griottes, Petite Chapelle, Crais and Champeaux. The nose is quite dense and smoky, while the palate has good detail and freshness. Drink 2023-2027.

E4094B 6 x 75cl bottles in bond **£312.00**

MOREY-ST DENIS, LES MILLANDES, 1ER CRU

Sérafin has two plots in this well-regarded Premier Cru, one with 60-year-old vines, the other closer to 40 years old. The purity and delicacy of the vineyard is evident and, given the vineyard's proximity to both Clos de la Roche and Clos St Denis, there is much elegance in evidence too. Drink 2022-2027.

E4096B 6 x 75cl bottles in bond **£393.00**

GEVREY-CHAMBERTIN, LES CORBEAUX, 1ER CRU

Sérafin's vines sit within a *clos* of sorts, in what used to be a cemetery. The vines are 50 years old and the wine has an appealing fragrant top note with a touch more complexity than the village wine. Karine views this as a typical expression of Gevrey. Drink 2022-2027.

E4095B 6 x 75cl bottles in bond **£402.00**

CHAMBOLLE-MUSIGNY, LES BAUDES, 1ER CRU

This vineyard is at the northern (Morey) end of Chambolle and immediately under Bonnes-Mares, where Sérafin has two parcels. The wine has plenty of bright fruit and a very positive attack, not especially on the delicate end of Chambolle, but high-quality nonetheless. Drink 2022-2027.

E4097B 6 x 75cl bottles in bond **£534.00**

GEVREY-CHAMBERTIN, LE FONTENY, 1ER CRU

This is just above Corbeaux but further towards the Combe de Lavaux, thus north-facing, although it gets sun all day. The topsoil is especially feeble and the underlying rock is very hard. Unsurprising then that the wine should offer both ripeness and precision, and very successfully. Drink 2023-2028.

E4098B 6 x 75cl bottles in bond **£534.00**

GEVREY-CHAMBERTIN, LES CAZETIERS, 1ER CRU

This fine vineyard is right behind the Sérafin cellars. There is a lovely succulence and that sense of strawberries and cream often found in Cazetiers. There's an extra layer of new oak vanilla, but the Cazetiers character sees it through, sweet and smooth. Drink 2023-2029.

E4099B 6 x 75cl bottles in bond **£660.00**

CHARMES-CHAMBERTIN, GRAND CRU

This is made from very old vines, equal parts of Charmes and Mazoyères (which can be offered as Charmes), with still only a third of a hectare in total. This is on the sturdier end of the Charmes spectrum; the new oak is well assimilated but also adds an impressive tannic sheath to the opulence of the fruit. Drink 2025-2032.

E4100B 6 x 75cl bottles in bond **£990.00**

CÔTE DE NUITS **Gevrey-Chambertin**

Jean-Luc & Eric Burguet

ERIC BURGNET



Barrel-chested Alain Burguet has been one of Gevrey's most respected vigneron for a quarter of a century. He left school in 1964 to work in the vines and made his first vintage under his own name in 1972. Alain's muscular physique could be seen in the wines he made in the 1980s, where the tannins were occasionally too firm for the fruit. His style evolved towards a gentler, fruitier style which has been continued by his sons Jean-Luc and Eric since then. Their own vineyards are all located within Gevrey-Chambertin but the range has been supplemented by one or two cuvées from purchased fruit.

It was very good to see a cellar full of 2017s and '18s for the Burguet brothers, Eric and Jean-Luc, after the double tribulations of frost and mildew last year. Eric suggests that 2017 is not a year of complexity, but one of simple pleasure. The harvest began on 10th September (five days after Armand Rousseau, Eric noted) and the yields were generous, although their triple sorting of bunches, berries and whole berries did reduce the volume. All the wines will be bottled directly from barrel, without fining or filtration.

Red

GEVREY-CHAMBERTIN, SYMPHONIE

From vines over 40 years old and from 23 different plots, this wine will spend 18 months in oak, 30 percent of it new (after no new oak last year). As Eric predicted, the wine is very pleasing and there is a gentle creaminess about the palate. Very pleasurable. Drink 2020-2024.

E4101B 12 x 75cl bottles in bond **£360.00**

GEVREY-CHAMBERTIN, MES FAVORITES, VIEILLES VIGNES

This is made from the oldest vineyards, from 30 parcels with no vines younger than 70 years old. This will spend 20 months in oak, 55 percent new. The wine is also held on its lees for the whole period, adding a plusher texture. Its spicy, succulent aroma, supported by an understated ferric infrastructure, is as good as many Premiers Crus. Drink 2021-2026.

E4102B 12 x 75cl bottles in bond **£420.00**

VOSNE-ROMANÉE, LES ROUGES DU DESSUS, 1ER CRU

This wasn't made in 2016, but is back this year with eight barrels. Les Rouges is an unusual vineyard, straddling Grand Cru (as part of Echézeaux), Premier Cru and village as it climbs the slope. A high vineyard producing a perfumed and pleasingly austere style. Drink 2022-2027.

E4400B 6 x 75cl bottles in bond **£420.00**

GEVREY-CHAMBERTIN, LAVAUX-SAINT JACQUES, 1ER CRU

Always one of the Burguets' last sites to be harvested due to its proximity to the combe, this is from 60-year-old vines, aged in 50 percent new oak. There's lots of ripe dark fruit, with most interesting, slightly animal notes, mixed with Asian spice and pepper. Drink 2022-2027.

E4103B 6 x 75cl bottles in bond **£450.00**

CHAMBERTIN, CLOS DE BÈZE, GRAND CRU

Another wine not made in 2016: this is made with purchased grapes and from Pierre Damoy, an impeccable source. A fine conclusion to the range, this is heady and muscular with a fabulous understated intensity and the hallmark velvety power of Chambertin. Drink 2025-2033.

E4401B 6 x 75cl bottles in bond **£1,650.00**

Domaine Rossignol-Trapet

NICOLAS ROSSIGNOL



The domaine was created through the marriage of Jacques Rossignol of Volnay with Mado Trapet from a noted family in Gevrey-Chambertin. Their sons Nicolas and David Rossignol have managed the domaine since 1990, moving subsequently to biodynamic farming. The first experiments started in 1997 with their Chapelle-Chambertin, followed by conversion of the whole domaine in 2004. Vinification includes a small proportion of whole bunches, while the trend in recent years has been to look for an increasingly elegant expression of Pinot Noir.

For Nicolas, with the *domaine's* focus on biodynamics, this was an *année calme*, a welcome respite between 2016 and 2018. His biggest challenge was to manage the pruning of the canes affected by last year's frosts, so a green harvest was necessary as well. Harvesting started on 5th September in their Beaune-Teurons. He opted for lighter extraction this year with no punch-downs, but some *délestage* (rack and return) for aeration. Nicolas feels the style is very close to their 2016s. It is certainly a fine range this year and proof that good vineyard work was key to success.

Red

GEVREY-CHAMBERTIN, VIEILLES VIGNES

This comes from a mixture of parcels on clay, clay and gravel, and gravel. The latter suffered this year from drought stress, so there is no La Justice in this year's blend. The wine has hallmark Rossignol gentle fruit but with a subtly intensifying palate. More than the sum of its parts. Drink 2020-2024.

E4105B 6 x 75cl bottles in bond **£168.00**

BEAUNE, LES TEURONS, 1ER CRU

A very pretty and poised bouquet, there's an almost ethereal waft of redcurrant and strawberry fruits. This has a fine-boned structure and feels ready to drink now. The wine is "*avenant*" says Nicolas, meaning "pleasant", but derived from "*l'avenir*", meaning "the future": the future is now! Drink 2020-2024.

E4430B 6 x 75cl bottles in bond **£192.00**

GEVREY-CHAMBERTIN, CLOS PRIEUR, 1ER CRU

They aren't especially old vines here, having been replanted after the frosts of 1985, although the vineyard was spared last year. Situated immediately below Mazis, this is more aromatically understated but has a lovely, effortless intensity. Drink 2022-2027.

E4107B 6 x 75cl bottles in bond **£354.00**

GEVREY-CHAMBERTIN, PETITE CHAPELLE, 1ER CRU

The deeper clays here give more structure and a more robust cloak to the wine. This is in the same dip that attracted the frost in 1985 and very close to Clos Prieur, but this is a more forthright and stronger style, and will need a little longer to come round. Drink 2023-2029.

E4108B 6 x 75cl bottles in bond **£354.00**

LATRICIÈRES-CHAMBERTIN, GRAND CRU

This is the last to be harvested, influenced by the other, smaller combe which separates Gevrey from Morey. It has a lovely, perfumed, airy nose of violets with suave tannins under delicate fruit and fine length. The extra weight that more time in barrel will give will make this a very fine wine. Drink 2025-2032.

E4109B 6 x 75cl bottles in bond **£600.00**

CHAPELLE-CHAMBERTIN, GRAND CRU

With a core of old vines planted in 1924 and 1938, this is a dynamic and sensual wine. There is more density than in the Latricières and it also feels riper. But it also feels alive and cerebral, with a superbly confident finish. This was the brothers' first vineyard to change to biodynamics. Drink 2026-2035.

E4110B 6 x 75cl bottles in bond **£600.00**

CHAMBERTIN, GRAND CRU

Some of the oldest vines in the *domaine*, planted in 1919, these were mercifully spared by last year's frost. It has a warmer, franker bouquet than the Chapelle-Chambertin, with more depth, spice and profundity. Overriding all is the exceptional purity of the wine, the hallmark of 2017 at this address. Drink 2026-2035.

E4111B 6 x 75cl bottles in bond **£1,050.00**

CÔTE DE NUITS Gevrey-Chambertin

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

Domaine Denis Mortet

ARNAUD MORTET



The domaine was founded by Charles Mortet, but rose to fame with the exceptional 1993 vintage crafted by his son Denis who tragically died at the age of 51 in January 2006. Denis believed with a deep passion that the work in the vineyard was everything. He has been succeeded by his equally, indeed exceptionally, talented son Arnaud, now also with the assistance of his sister Clémence. At the domaine everything starts in the vineyard, where every measure is taken to produce the finest, ripest fruit possible, creating a style of wine which, as Denis used to say is “a pleasure to drink young or old”.

Self-assured Arnaud Mortet is rightly proud of his capacious, extended cellars on the edge of Gevrey, explaining that the extra space allows him to work with the same precision in the winery as he does in the vineyard. Arnaud is meticulously thorough in the vines, explaining that he loves vintages like 2017, where all that hard work really pays off and gives just reward for the true *vigneron*. His carefully managed yields have given wines with ripe tannins and good concentration. Overall, he reduced the number of whole bunches as he didn’t want to reduce acidity levels in the wines.

Red

BOURGOGNE ROUGE, CUVÉE DE NOBLE SOUCHE

Interestingly this wine comes from a parcel which is planted at relatively high altitude in the village of Daix, to the north of Dijon. The cooler microclimate is a real benefit in recent, warmer vintages, giving a balancing freshness to the rich, generous red fruit. All de-stemmed and 25 percent new oak, it’s full of pretty red berries and silky tannins. Drink 2019-2024.

E4112B 6 x 75cl bottles in bond **£132.00**

MARSANNAY, LES LONGEROIES

Around a third of this has been raised in new oak, with no whole bunches. There is plenty of juicy, red fruit here, from the clean-as-a-whistle nose, onto the rich, silky palate which is sensual and charming. The texture on the finish is creamy and fresh. Drink 2020-2025.

E4113B 6 x 75cl bottles in bond **£165.00**

FIXIN, VIEILLES VIGNES

This is a blend of two parcels, one being Champs Pennebaut and the other being to the south, bordering Gevrey-Chambertin. As ever, this is a very elegant and sensual expression of the appellation, with a third new oak and 20 percent whole-bunch. Sweet red fruit fills the entry, while a rich, creamy, brown-sugar middle segues into some chalky minerals on the finish. Drink 2020-2025.

E4114B 6 x 75cl bottles in bond **£180.00**

GEVREY-CHAMBERTIN, MES CINQ TERROIRS

Made from a blend of vineyards in the north of the appellation, there is one-third new oak here and 20 percent whole-bunch. The vineyards’ location gives a somewhat muscular and structured expression of Gevrey, with supple fruit initially, giving way to spicy, rocky tannins and a tense, saline finish. Drink 2020-2026.

E4115B 6 x 75cl bottles in bond **£300.00**

GEVREY-CHAMBERTIN, 1ER CRU

This year’s wine is the classic blend of Les Cherbaudes, Bel-Air and Petite Chapelle, each of which borders a Grand Cru vineyard. With one-third whole-bunch and 70 percent new oak, these light soils give a wonderful floral lift to the nose, along with finesse and elegant spice on the palate. An expression of the refined and delicate side of Gevrey. Drink 2021-2028.

E4116B 6 x 75cl bottles in bond **£540.00**

GEVREY-CHAMBERTIN, LES CHAMPEAUX, 1ER CRU

Arnaud explains that he always gets lots of small, *millerand* bunches from the 70- to 100-year-old vines, which provide wonderful complexity. The nose has real energy and lift, as though it’s about to take off into the ether. The palate is saline, long and very intense, expressing its limestone slope magnificently. Drink 2022-2030.

E4117B 6 x 75cl bottles in bond **£660.00**

GEVREY-CHAMBERTIN, LAVAUX ST-JACQUES, 1ER CRU

From five plots around the vineyard, this is a wine for which Arnaud never includes any whole bunches, feeling the floral profile of the vineyard does not need further embellishment. The wine has the perfect balance of ripe, sunny fruit, gorgeous silken tannins and vibrant acidity. The 70 percent new oak is so well-integrated that it is unnoticeable. Drink 2022-2032.

E4118B 6 x 75cl bottles in bond **£720.00**

Domaine Jean Fournier

LAURENT FOURNIER



The Fourniers have been making wine in Marsannay since at least the 17th century, though the domaine as currently constituted was established in the 1960s by Jean Fournier. His son Laurent now runs the estate, along with being in charge of the project to establish Premiers Crus in Marsannay. The domaine is now certified organic, through AB and Ecocert. They make more than 20 different cuvées, the majority from Marsannay.

The scars of the 2016 vintage appear to have healed, although with Laurent's positive attitude that was never in doubt. Having had to compromise his organic status last year to fight the mildew which followed the frost, he has begun organic certification again. Since 2016 Laurent has made a conscious effort to "have faith in the grapes", and extract less from them, allowing the *terroir* to speak clearly. The results are exciting, the wines showing more grace, elegance and purity. It is clear that this is one of the success stories of the vintage.

White

MARSANNAY BLANC, CLOS DU ROY

The vines here are aged between 15 and 40 years old, planted at high density (up to 20,000 vines per hectare) to increase competition and concentration. The nose is floral, with concentrated lime aromas and some smoky minerals. In the mouth, it is energetic, pure and focused with real persistence in the form of chalky grip and some smoky oak. Drink 2020-2026.

E4383B 6 x 75cl bottles in bond **£135.00**

Red

BOURGOGNE ROUGE, LE CHAPITRE, VIEILLES VIGNES

This site can count itself very unlucky not to be classified as Marsannay, a quirk of the process when the appellation was created, one which hopefully will be rectified soon. It's a mix of 1940-planted vines with some young, but very high-quality young vines. Floral and spicy on the nose, the wine is rich, concentrated and pure on the palate with chalky limestone minerality. Outstanding. Drink 2020-2026.

E4122B 6 x 75cl bottles in bond **£105.00**

MARSANNAY, CUVÉE SAINT-URBAIN

This is a blend of vineyards around the village itself, along with middle-aged (10- to 30-year-old) vines from the best single-vineyard sites of Clos du Roy, Longeroies and Es Chezots, aged in 500-litre barrels with around 20 percent whole bunches. With very pretty red fruit on the nose, this is juicy, crunchy and succulent – just classic, fresh Burgundian Pinot Noir. Drink 2019-2025.

E4123B 6 x 75cl bottles in bond **£105.00**

MARSANNAY ROUGE, CLOS DU ROY

Laurent selects only his oldest vines (up to 70 years old) from the Clos du Roy for this *cuvée*. The nose is sophisticated with red fruit and lifted, floral touches. The palate is cool, with bright red fruits, powdery tannins and a note of torrefaction which comes not from oak, but the vineyard itself. Drink 2020-2027.

E4124B 6 x 75cl bottles in bond **£135.00**





WINES AT A GLANCE

All bottles are 75cl unless otherwise stated.

WHITES			
PAGE		CASE SIZE	
27	BOURGOGNE BLANC, Jean-Philippe Fichet	12	£144.00
25	BOURGOGNE CÔTE D'OR BLANC, Domaine Michel Bouzereau & Fils	12	£150.00
38	BOURGOGNE BLANC, Benjamin Leroux	12	£153.00
36	BOURGOGNE ALIGOTÉ, Domaine Comte Armand	6	£78.00
14	BOURGOGNE HAUTES CÔTES DE BEAUNE BLANC, CHAMPS PERDRIX, Jean-Yves Devevey	12	£180.00
21	BOURGOGNE BLANC, ONCLE VINCENT, Olivier Leflaive	6	£90.00
27	BOURGOGNE BLANC, VIEILLES VIGNES, Jean-Philippe Fichet	12	£180.00
24	BOURGOGNE BLANC, Dominique Lafon	12	£186.00
20	BOURGOGNE HAUTES CÔTES DE BEAUNE, SOUS EGUISONS, Domaine Jean-Noël Gagnard	12	£186.00
14	BOURGOGNE HAUTES CÔTES DE BEAUNE BLANC, 18 LUNES, Jean-Yves Devevey	12	£192.00
26	BOURGOGNE CÔTE D'OR BLANC, CUVÉE OLIGOCÈNE, Patrick Javillier	12	£192.00
50	BOURGOGNE BLANC, TERRES DE FAMILLE, Domaine de la Vougeraie	6	£96.00
32	BOURGOGNE BLANC, CLOS DU CHÂTEAU, Domaine de Montille	12	£216.00
28	BOURGOGNE BLANC, Domaine Antoine Jobard	6	£114.00
61	BOURGOGNE HAUTES CÔTE DE NUITS, CLOS SAINT-PHILIBERT, Domaine Méo-Camuzet	6	£144.00
6	CHABLIS, Domaine Pinson Frères	12	£120.00
6	CHABLIS, CUVÉE MADEMOISELLE, Domaine Pinson Frères	12	£156.00
7	CHABLIS, Domaine William Fèvre	12	£156.00
2	CHABLIS, LES GRANDS TERROIRS, Samuel Billaud	12	£165.00
8	CHABLIS, CÔTE DE LÉCHET, 1ER CRU, Domaine Sébastien Dampit	12	£192.00
5	CHABLIS, TROËSMES, 1ER CRU, Le Domaine d'Henri	6	£99.00
6	CHABLIS, LA FORÊT, 1ER CRU, Domaine Pinson Frères	12	£228.00
6	CHABLIS, MONTMAIN, 1ER CRU, Domaine Pinson Frères	12	£228.00
6	CHABLIS, MONT DE MILIEU, 1ER CRU, Domaine Pinson Frères	12	£228.00
6	CHABLIS, VAILLONS, 1ER CRU, Domaine Pinson Frères	12	£228.00
2	CHABLIS, MONT DE MILIEU, 1ER CRU, Samuel Billaud	12	£258.00
2	CHABLIS, LES FOURNEAUX, 1ER CRU, Samuel Billaud	12	£258.00
3	CHABLIS, VAILLONS, 1ER CRU, Domaine Louis Michel & Fils	6	£135.00
3	CHABLIS, FORÊTS, 1ER CRU, Domaine Louis Michel & Fils	6	£138.00
3	CHABLIS, BUTTEAUX, VIEILLES VIGNES, 1ER CRU, Domaine Louis Michel & Fils	6	£144.00
2	CHABLIS, SÉCHET, VIEILLES VIGNES, 1ER CRU, Samuel Billaud	12	£288.00
2	CHABLIS, MONT DE MILIEU, 1ER CRU, Samuel Billaud	12	£288.00
3	CHABLIS, MONTÉE DE TONNERRE, 1ER CRU, Domaine Louis Michel & Fils	6	£150.00

5	CHABLIS, L'HOMME MORT, VIEILLES VIGNES, 1ER CRU, Le Domaine d'Henri	6	£150.00
4	CHABLIS, MONTÉE DE TONNERRE, 1ER CRU, Domaine Jean-Paul & Benoît Droin	6	£156.00
7	CHABLIS, VAILLONS, 1ER CRU, Domaine William Fèvre	6	£156.00
2	CHABLIS, MONTÉE DE TONNERRE, 1ER CRU, Samuel Billaud	12	£324.00
4	CHABLIS, MONT DE MILIEU, 1ER CRU, Domaine Jean-Paul & Benoît Droin	6	£168.00
4	CHABLIS, VAULORENT, 1ER CRU, Domaine Jean-Paul & Benoît Droin	6	£168.00
5	CHABLIS, FOURCHAUME, HÉRITAGE, 1ER CRU, Le Domaine d'Henri	6	£180.00
7	CHABLIS, MONT DE MILIEU, 1ER CRU, Domaine William Fèvre	6	£192.00
6	CHABLIS, LES CLOS, GRAND CRU, Domaine Pinson Frères	12	£438.00
7	CHABLIS, MONTÉE DE TONNERRE, 1ER CRU, Domaine William Fèvre	6	£225.00
7	CHABLIS, VAULORENT, 1ER CRU, Domaine William Fèvre	6	£252.00
3	CHABLIS, VAUDÉSIR, GRAND CRU, Domaine Louis Michel & Fils	6	£264.00
4	CHABLIS, VAUDÉSIR, GRAND CRU, Domaine Jean-Paul & Benoît Droin	6	£264.00
4	CHABLIS, VALMUR, GRAND CRU, Domaine Jean-Paul & Benoît Droin	6	£264.00
3	CHABLIS, LES CLOS, GRAND CRU, Domaine Louis Michel & Fils	6	£300.00
3	CHABLIS, GRENOUILLES, GRAND CRU, Domaine Louis Michel & Fils	6	£300.00
4	CHABLIS, GRENOUILLE, GRAND CRU, Domaine Jean-Paul & Benoît Droin	6	£300.00
4	CHABLIS, LES CLOS, GRAND CRU, Domaine Jean-Paul & Benoît Droin	6	£300.00
4	CHABLIS, LES PREUSES, GRAND CRU, Domaine Jean-Paul & Benoît Droin	6	£300.00
2	CHABLIS, LES PREUSES, GRAND CRU, Samuel Billaud	6	£330.00
2	CHABLIS, VAUDÉSIR, GRAND CRU, Samuel Billaud	6	£330.00
2	CHABLIS, LES CLOS, GRAND CRU, Samuel Billaud	6	£336.00
7	CHABLIS, VAUDÉSIR, GRAND CRU, Domaine William Fèvre	6	£342.00
7	CHABLIS, LES PREUSES, GRAND CRU, Domaine William Fèvre	6	£342.00
7	CHABLIS, BOUGROS, CÔTE BOUGUEROTS, GRAND CRU, Domaine William Fèvre	6	£375.00
7	CHABLIS, LES CLOS, GRAND CRU, Domaine William Fèvre	6	£450.00
12	MÂCON LA ROCHE VINEUSE, Olivier Merlin	12	£93.00
12	MÂCON LA ROCHE VINEUSE, VIEILLES VIGNES, Olivier Merlin	12	£126.00
12	ST VÉRAN, Olivier Merlin	12	£126.00
11	MÂCON-MILLY-LAMARTINE, Les Héritiers du Comte Lafon	12	£135.00
11	MÂCON-UCHIZY, LES MARANCHES, Les Héritiers du Comte Lafon	12	£162.00
11	MÂCON-CHARDONNAY, CLOS DE LA CROCHETTE, Les Héritiers du Comte Lafon	12	£162.00
10	ST VÉRAN, LA COMBE DESROCHES, Domaine de la Soufrandière	12	£180.00
11	MÂCON-MILLY-LAMARTINE, CLOS DU FOUR, Les Héritiers du Comte Lafon	12	£180.00
10	ST VÉRAN, LA COMBE DESROCHES, Domaine de la Soufrandière	6 x 150cl	£186.00
12	ST VÉRAN, LE GRAND BUSSIÈRE, Olivier Merlin	6	£93.00

11	VIRÉ-CLESSÉ, Les Héritiers du Comte Lafon	12	£192.00
11	ST VÉRAN, Les Héritiers du Comte Lafon	12	£192.00
12	POUILLY-FUISSÉ, VIEILLES VIGNES, Olivier Merlin	6	£99.00
10	ST VÉRAN, LA BONNODE, Domaine de la Soufrandière	12	£210.00
10	ST VÉRAN, LA BONNODE, Domaine de la Soufrandière	6 x 150cl	£216.00
12	POUILLY-FUISSÉ, SUR LA ROCHE, Olivier Merlin	6	£108.00
12	MÂCON LA ROCHE VINEUSE, LES CRAS, Olivier Merlin	6	£108.00
10	POUILLY-FUISSÉ, EN CHATENAY, Domaine de la Soufrandière	12	£240.00
10	POUILLY-FUISSÉ, AU VIGNERAIS, Domaine de la Soufrandière	12	£240.00
10	POUILLY-VINZELLES, LES LONGEAYS, Domaine de la Soufrandière	12	£240.00
10	POUILLY-VINZELLES, LES QUARTS, Domaine de la Soufrandière	12	£270.00
13	POUILLY-FUISSÉ, CLOS DES QUARTS, Château des Quarts	6	£156.00
10	POUILLY-VINZELLES, LES QUARTS, CUVÉE MILLERANDÉE, Domaine de la Soufrandière	6 x 150cl	£360.00
13	POUILLY-FUISSÉ, CLOS DES QUARTS, CUVÉE 100 ANS, Château des Quarts	1 x 150cl	£100.00
27	MONTHÉLIE, Jean-Philippe Fichet	12	£180.00
27	AUXEY-DURESSES, Jean-Philippe Fichet	12	£192.00
14	RULLY BLANC, LA CHAUME, Jean-Yves Devevey	12	£204.00
38	AUXEY-DURESSES, Benjamin Leroux	12	£210.00
56	SAVIGNY-LÈS-BEAUNE, LES VERGELESSES, 1ER CRU, Domaine Tawse	6	£135.00
32	MONTHÉLIE, LES DURESSES, 1ER CRU, Domaine de Montille	12	£270.00
16	ST AUBIN, LA PRINCÉE, Domaine Hubert Lamy	12	£270.00
18	ST AUBIN, LE CHARMOIS, 1ER CRU, Jean-Claude Bachelet & Fils	6	£150.00
32	ST AUBIN, EN REMILLY, 1ER CRU, Domaine de Montille	12	£342.00
18	ST AUBIN, LA CHATENIÈRE, 1ER CRU, Jean-Claude Bachelet & Fils	6	£174.00
18	ST AUBIN, LES MURGERS DES DENTS DE CHIEN, 1ER CRU, Jean-Claude Bachelet & Fils	6	£174.00
16	SANTENAY BLANC, CLOS DES GRAVIÈRES, 1ER CRU, Domaine Hubert Lamy	6	£180.00
16	ST AUBIN, LES FRIONNES, 1ER CRU, Domaine Hubert Lamy	6	£180.00
16	ST AUBIN, CLOS DE LA CHATENIÈRE, 1ER CRU, Domaine Hubert Lamy	6	£240.00
16	ST AUBIN, EN REMILLY, 1ER CRU, Domaine Hubert Lamy	6	£240.00
16	ST AUBIN, LES MURGERS DES DENTS DE CHIEN, 1ER CRU, Domaine Hubert Lamy	6	£240.00
45	BEAUNE BLANC, CLOS DES MOUCHES, 1ER CRU, Joseph Drouhin	6	£480.00
23	MEURSAULT, LES MEIX CHAUAUX, Domaine Sébastien Magnien	6	£156.00
27	MEURSAULT, Jean-Philippe Fichet	12	£330.00
25	MEURSAULT, LES GRANDS CHARRONS, Domaine Michel Bouzereau & Fils	12	£336.00
26	MEURSAULT, CLOS DU CROMIN, Patrick Javillier	6	£192.00

WINES AT A GLANCE

26	MEURSAULT, LES TILLETS, Patrick Javillier	6	£192.00
42	MEURSAULT, LES VIREUILS, Camille Giroud	6	£192.00
25	MEURSAULT, LES TESSONS, Domaine Michel Bouzereau & Fils	12	£390.00
29	MEURSAULT, LES CORBINS, Domaine Bitouzet-Prieur	6	£195.00
27	MEURSAULT, LE MEIX SOUS LE CHÂTEAU, Jean-Philippe Fichet	6	£204.00
38	MEURSAULT, LES NARVAUX, Benjamin Leroux	6	£210.00
21	MEURSAULT, CLOS DE LA VELLE, Olivier Leflaive	6	£210.00
29	MEURSAULT, CLOS DU CROMIN, Domaine Bitouzet-Prieur	6	£216.00
32	MEURSAULT, SAINT-CHRISTOPHE, Domaine de Montille	12	£456.00
27	MEURSAULT, LES GRUYACHES, Jean-Philippe Fichet	6	£231.00
26	MEURSAULT, LES CLOUSOTS, Patrick Javillier	6	£234.00
28	MEURSAULT, EN LA BARRE, Domaine Antoine Jobard	6	£246.00
28	MEURSAULT, LES TILLETS, Domaine Antoine Jobard	6	£246.00
27	MEURSAULT, LES CHEVALIÈRES, Jean-Philippe Fichet	6	£252.00
27	MEURSAULT, LE TESSON, Jean-Philippe Fichet	6	£252.00
24	MEURSAULT, Dominique Lafon	12	£540.00
25	MEURSAULT, LES CHARMES DESSUS, 1ER CRU, Domaine Michel Bouzereau & Fils	6	£288.00
25	MEURSAULT, GENEVRIÈRES, 1ER CRU, Domaine Michel Bouzereau & Fils	6	£288.00
38	MEURSAULT, LA PIÈCE SOUS LE BOIS, 1ER CRU, Benjamin Leroux	6	£288.00
32	MEURSAULT, LES PORUZOTS, 1ER CRU, Domaine de Montille	6	£288.00
26	MEURSAULT, CUVÉE TÊTE DE MURGER, Patrick Javillier	6	£300.00
38	MEURSAULT, LE PORUSOT, 1ER CRU, Benjamin Leroux	6	£312.00
24	MEURSAULT, LES NARVAUX, Dominique Lafon	12	£636.00
21	MEURSAULT, SOUS LE DOS D'ÂNE, 1ER CRU, Olivier Leflaive	6	£330.00
46	MEURSAULT, GENEVRIÈRES, 1ER CRU, Maison Bouchard Père & Fils	6	£330.00
29	MEURSAULT, CHARMES, 1ER CRU, Domaine Bitouzet-Prieur	6	£330.00
29	MEURSAULT, PERRIÈRES, 1ER CRU, Domaine Bitouzet-Prieur	6	£360.00
53	MEURSAULT, CHARMES, 1ER CRU, Domaine Faiveley	6	£360.00
46	MEURSAULT, PERRIÈRES, 1ER CRU, Maison Bouchard Père & Fils	6	£360.00
28	MEURSAULT, PORUZOTS, 1ER CRU, Domaine Antoine Jobard	6	£372.00
28	MEURSAULT, BLAGNY, 1ER CRU, Domaine Antoine Jobard	6	£375.00
38	MEURSAULT, GENEVRIÈRES, 1er Cru, Benjamin Leroux	6	£384.00
25	MEURSAULT, PERRIÈRES, 1ER CRU, Domaine Michel Bouzereau & Fils	6	£390.00
33	MEURSAULT, LES PERRIÈRES, 1ER CRU, Domaine de Montille	6	£414.00
23	MEURSAULT-BLAGNY, LA GENELOTTE, 1ER CRU, Domaine Comtesse de Chérisey	6	£420.00
28	MEURSAULT, CHARMES, 1ER CRU, Domaine Antoine Jobard	6	£456.00
28	MEURSAULT, GENEVRIÈRES, 1ER CRU, Domaine Antoine Jobard	6	£480.00
19	CHASSAGNE-MONTRACHET, Domaine Michel Niellon	12	£300.00
20	CHASSAGNE-MONTRACHET, LES MASURES, Domaine Jean-Noël Gagnard	12	£384.00

32	CHASSAGNE-MONTRACHET, Domaine de Montille	12	£420.00
38	CHASSAGNE-MONTRACHET, ABBAYE DE MORGEOT, 1ER CRU, Benjamin Leroux	6	£222.00
19	CHASSAGNE-MONTRACHET, CLOS DE LA MALTROIE, 1ER CRU, Domaine Michel Niellon	6	£225.00
19	CHASSAGNE-MONTRACHET, LES CHAUMÉES, CLOS DE LA TRUFFIÈRE, 1ER CRU, Domaine Michel Niellon	6	£225.00
38	CHASSAGNE-MONTRACHET, LES EMBAZÉES, 1ER CRU, Benjamin Leroux	6	£243.00
20	CHASSAGNE-MONTRACHET, LES CHAUMÉES, 1ER CRU, Domaine Jean-Noël Gagnard	6	£270.00
42	CHASSAGNE-MONTRACHET, LES VERGERS, 1ER CRU, Camille Giroud	6	£270.00
20	CHASSAGNE-MONTRACHET, CLOS DE LA MALTROYE, 1ER CRU, Domaine Jean-Noël Gagnard	6	£279.00
18	CHASSAGNE-MONTRACHET, LA BOUDRIOTTE, 1ER CRU, Jean-Claude Bachelet & Fils	6	£285.00
21	CHASSAGNE-MONTRACHET, CLOS SAINT-MARC, 1ER CRU, Olivier Leflaive	6	£285.00
20	CHASSAGNE-MONTRACHET, LA BOUDRIOTTE, 1ER CRU, Domaine Jean-Noël Gagnard	6	£312.00
38	CHASSAGNE-MONTRACHET, TÊTE DU CLOS, 1ER CRU, Benjamin Leroux	6	£348.00
44	CHASSAGNE-MONTRACHET, MORGEOT, 1ER CRU, MARQUIS DE LAGUICHE, Joseph Drouhin	6	£360.00
20	CHASSAGNE-MONTRACHET, BLANCHOT DESSUS, 1ER CRU, Domaine Jean-Noël Gagnard	6	£375.00
20	CHASSAGNE-MONTRACHET, LES PETITS CLOS, 1ER CRU, Domaine Jean-Noël Gagnard	6	£390.00
18	CHASSAGNE-MONTRACHET, BLANCHOT DESSUS, 1ER CRU, Jean-Claude Bachelet & Fils	6	£465.00
20	CHASSAGNE-MONTRACHET, LES CAILLERETS, 1ER CRU, Domaine Jean-Noël Gagnard	6	£540.00
21	PULIGNY-MONTRACHET, Olivier Leflaive	6	£210.00
38	PULIGNY-MONTRACHET, Benjamin Leroux	6	£210.00
50	PULIGNY-MONTRACHET, Domaine de la Vougeraie	6	£210.00
44	PULIGNY-MONTRACHET, Joseph Drouhin	6	£210.00
18	PULIGNY-MONTRACHET, LES AUBUES, Jean-Claude Bachelet & Fils	6	£216.00
28	PULIGNY-MONTRACHET, LE TRÉZIN, Domaine Antoine Jobard	6	£246.00
32	PULIGNY-MONTRACHET, Domaine de Montille	12	£492.00
18	PULIGNY-MONTRACHET, SOUS LE PUIT, 1ER CRU, Jean-Claude Bachelet & Fils	6	£315.00
50	PULIGNY-MONTRACHET, CHAMP GAIN, 1ER CRU, Domaine de la Vougeraie	6	£330.00
32	PULIGNY-MONTRACHET, LA GARENNE, 1ER CRU, Domaine de Montille	6	£330.00
45	PULIGNY-MONTRACHET, CLOS DE LA GARENNE, 1ER CRU, Maison Louis Jadot	6	£342.00
45	PULIGNY-MONTRACHET, LES FOLATIÈRES, 1ER CRU, Maison Louis Jadot	6	£342.00

27	PULIGNY-MONTRACHET, LES REFERTS, 1ER CRU, Jean-Philippe Fichet	6	£372.00
25	PULIGNY-MONTRACHET, LE CAILLERET, 1ER CRU, Domaine Michel Bouzereau & Fils	6	£390.00
23	PULIGNY-MONTRACHET, HAMEAU DE BLAGNY, 1ER CRU, Domaine Comtesse de Chérisey	6	£420.00
33	PULIGNY-MONTRACHET, LES FOLATIÈRES, 1ER CRU, Domaine de Montille	6	£450.00
21	PULIGNY-MONTRACHET, LES FOLATIÈRES, 1ER CRU, Olivier Leflaive	6	£468.00
33	PULIGNY-MONTRACHET, LE CAILLERET, 1ER CRU, Domaine de Montille	6	£495.00
21	PULIGNY-MONTRACHET, LES PUCELLES, 1ER CRU, Olivier Leflaive	6	£504.00
24	PULIGNY-MONTRACHET, CHAMPGAIN, 1ER CRU, Dominique Lafon	6	£534.00
47	CORTON-CHARLEMAGNE, GRAND CRU, Domaine Follin-Arbelet	6	£510.00
42	CORTON-CHARLEMAGNE, GRAND CRU, Camille Giroud	6	£510.00
40	CORTON-CHARLEMAGNE, GRAND CRU, Domaine des Croix	6	£525.00
33	CORTON-CHARLEMAGNE, GRAND CRU, Domaine de Montille	6	£525.00
21	CORTON-CHARLEMAGNE, GRAND CRU, Olivier Leflaive	6	£540.00
50	CHARLEMAGNE, GRAND CRU, Domaine de la Vougeraie	6	£540.00
26	CORTON-CHARLEMAGNE, GRAND CRU, Patrick Javillier	6	£570.00
50	CHARLEMAGNE, GRAND CRU, Domaine de la Vougeraie	3 x 150cl	£570.00
18	BIENVENUES BÂTARD MONTRACHET, GRAND CRU, Jean-Claude Bachelet & Fils	6	£1,050.00
50	BÂTARD-MONTRACHET, GRAND CRU, Domaine de la Vougeraie	6	£1,110.00
33	CHEVALIER-MONTRACHET, GRAND CRU, Domaine de Montille	6	£1,770.00
46	CHEVALIER-MONTRACHET, GRAND CRU, Maison Bouchard Père & Fils	3	£630.00
21	BIENVENUES-BÂTARD-MONTRACHET, GRAND CRU, Olivier Leflaive	3	£660.00
50	BÂTARD-MONTRACHET, GRAND CRU, Domaine de la Vougeraie	3 x 150cl	£1,140.00
53	BÂTARD-MONTRACHET, GRAND CRU, Domaine Faiveley	6	£1,350.00
21	BÂTARD-MONTRACHET, GRAND CRU, Olivier Leflaive	3	£765.00
21	CHEVALIER-MONTRACHET, GRAND CRU, Olivier Leflaive	3	£1,035.00
44	MONTRACHET, GRAND CRU, MARQUIS DE LAGUICHE, Joseph Drouhin	6	£2,400.00
21	MONTRACHET, GRAND CRU, Olivier Leflaive	3	£1,350.00

WINES AT A GLANCE

All bottles are 75cl unless otherwise stated.

73	MARSANNAY BLANC, CLOS DU ROY, Domaine Jean Fournier	6	£135.00
52	NUITS-ST GEORGES, LES TERRES BLANCHES, 1ER CRU, Patrice & Maxime Rion	6	£168.00
50	VOUGEOT, CLOS DU PRIEURÉ, Domaine de la Vougeraie	6	£210.00
60	MOREY-ST DENIS, LA BIDAUE, Domaine Guyon	6	£210.00
50	VOUGEOT, LE CLOS BLANC DE VOUGEOT, 1ER CRU, Domaine de la Vougeraie	6	£372.00
50	VOUGEOT, LE CLOS BLANC DE VOUGEOT, 1ER CRU, Domaine de la Vougeraie	3 x 150cl	£372.00
50	VOUGEOT, LE CLOS BLANC DE VOUGEOT, 1ER CRU, Domaine de la Vougeraie	1 x 300cl	£275.00

REDS			
PAGE	CASE SIZE		
67	BOURGOGNE PASSETOUTGRAINS, Domaine Castagnier	12	£120.00
12	BOURGOGNE ROUGE, LES CRAS, Olivier Merlin	12	£150.00
39	BOURGOGNE ROUGE, Benjamin Leroux	12	£153.00
34	BOURGOGNE PASSETOUTGRAINS, L'EXCEPTION, Domaine Michel Lafarge	12	£156.00
52	BOURGOGNE ROUGE, LES BONS BÂTONS, Patrice & Maxime Rion	12	£156.00
52	BOURGOGNE HAUTES CÔTES DE NUITS, LES DAMES HUGUETTES, Patrice & Maxime Rion	12	£156.00
57	COTEAUX BOURGUIGNONS, LES CROIX BLANCHES, Domaine Sylvain Cathiard & Fils	6	£81.00
68	BOURGOGNE ROUGE, Domaine Lignier-Michelot	12	£180.00
55	BOURGOGNE ROUGE, LES GRANDS CHAILLOTS, Domaine Thibault Liger-Belair	12	£186.00
34	BOURGOGNE PINOT NOIR, Domaine Michel Lafarge	12	£192.00
67	BOURGOGNE ROUGE, Domaine Castagnier	12	£192.00
50	BOURGOGNE ROUGE, TERRES DE FAMILLE, Domaine de la Vougeraie	6	£102.00
73	BOURGOGNE ROUGE, LE CHAPITRE, VIEILLES VIGNES, Domaine Jean Fournier	6	£105.00
55	BOURGOGNE HAUTE CÔTES DE NUITS, LE CLOS DU PRIEURÉ, Domaine Thibault Liger-Belair	12	£210.00
33	BOURGOGNE ROUGE, Domaine de Montille	12	£216.00
61	BOURGOGNE CÔTE D'OR ROUGE,, Domaine Méo-Camuzet	6	£120.00
64	BOURGOGNE ROUGE, Domaine Ghislaine Barthod	6	£123.00
57	BOURGOGNE ROUGE, Domaine Sylvain Cathiard & Fils	6	£129.00
60	BOURGOGNE ROUGE, Domaine Guyon	6	£132.00
72	BOURGOGNE ROUGE, CUVÉE DE NOBLE SOUCHE, Domaine Denis Mortet	6	£132.00
47	BOURGOGNE HAUTES COTES DE BEAUNE, ORCHIS MASCULA, Domaine Naudin-Ferrand	6	£135.00
69	BOURGOGNE ROUGE, Domaine Sérafin Père & Fils	6	£150.00

58	BOURGOGNE ROUGE, Domaine Jean Grivot	6	£150.00
47	BOURGOGNE HAUTES COTES DE NUITS, MYOSOTIS ARVENSIS, Domaine Naudin-Ferrand	6	£162.00
12	MOULIN-À-VENT, Olivier Merlin	12	£132.00
54	MOULIN-À-VENT, LES ROUCHAUX, Domaine Thibault Liger-Belair	6	£90.00
54	MOULIN-À-VENT, VIEILLES VIGNES, Domaine Thibault Liger-Belair	6	£90.00
54	MOULIN-À-VENT, CHAMP DE COUR, Domaine Thibault Liger-Belair	6	£108.00
55	MOULIN-À-VENT, LA ROCHE, Domaine Thibault Liger-Belair	6	£120.00
34	FLEURIE, Domaine Lafarge Vial	6	£135.00
34	FLEURIE, CLOS VERNAY, Domaine Lafarge Vial	6	£141.00
34	CÔTE DE BROUILLY, Domaine Lafarge Vial	6	£141.00

15	MARANGES, Domaine David Moreau	12	£144.00
23	HAUTES CÔTES DE BEAUNE, CLOS DE LA PERRIÈRE, Domaine Sébastien Magnien	12	£150.00
15	SANTENAY, CUVÉE "S", Domaine David Moreau	12	£180.00
14	RULLY ROUGE, LA CHAUME, Jean-Yves Devevey	12	£198.00
39	SAVIGNY-LÈS-BEAUNE, Benjamin Leroux	12	£210.00
42	SANTENAY, Camille Giroud	12	£216.00
15	SANTENAY, CLOS ROUSSEAU, 1ER CRU, Domaine David Moreau	6	£120.00
42	MARANGES, LE CROIX MOINES, 1ER CRU, Camille Giroud	12	£240.00
33	MONTHÉLIE, Domaine de Montille	12	£240.00
36	AUXEY-DURESSES, Domaine Comte Armand	6	£132.00
39	SAVIGNY-LÈS-BEAUNE, LES HAUTS JARRONS, 1ER CRU, Benjamin Leroux	6	£135.00
56	SAVIGNY-LÈS-BEAUNE, LES LAVIÈRES, 1ER CRU, Domaine Tawse	6	£135.00
15	SANTENAY, CLOS DES MOUCHES, 1ER CRU, Domaine David Moreau	6	£141.00
42	SANTENAY, CLOS ROUSSEAU, 1ER CRU, Camille Giroud	6	£150.00
60	CHOREY-LÈS-BEAUNE, LES BONS ORES, Domaine Guyon	6	£150.00
20	CHASSAGNE-MONTRACHET ROUGE, Maison Caroline Lestimé	12	£300.00
16	ST AUBIN, DERRIÈRE CHEZ EDOUARD, 1ER CRU, Domaine Hubert Lamy	6	£180.00
36	AUXEY-DURESSES, 1ER CRU, Domaine Comte Armand	6	£180.00
39	BLAGNY, LA PIÈCE SOUS LE BOIS, 1ER CRU, Benjamin Leroux	6	£192.00
16	SANTENAY ROUGE, CLOS DES GRAVIÈRES, 1ER CRU, Domaine Hubert Lamy	6	£195.00
60	SAVIGNY-LÈS-BEAUNE, LES PEUILLETS, 1ER CRU, Domaine Guyon	6	£210.00
20	CHASSAGNE-MONTRACHET ROUGE, MORGEOT, 1ER CRU, Maison Caroline Lestimé	6	£210.00

40	BEAUNE, Domaine des Croix	6	£120.00
56	BEAUNE, CLOS DU ROI, 1ER CRU, Domaine Tawse	6	£150.00

14	BEAUNE, PERTUISOTS, 1ER CRU, Jean-Yves Devevey	6	£180.00
42	BEAUNE, LES AVAUX, 1ER CRU, Camille Giroud	6	£192.00
71	BEAUNE, LES TEURONS, 1ER CRU, Domaine Rossignol-Trapet	6	£192.00
40	BEAUNE, LES BRESSANDES, 1ER CRU, Domaine des Croix	6	£195.00
33	BEAUNE, LES PERRIÈRES, 1ER CRU, Domaine de Montille	6	£210.00
40	BEAUNE, PERTUISOTS, 1ER CRU, Domaine des Croix	6	£210.00
42	BEAUNE, AUX CRAS, 1ER CRU, Camille Giroud	6	£234.00
40	BEAUNE, LES GRÈVES, 1ER CRU, Domaine des Croix	6	£240.00
24	BEAUNE, LES ÉPENOTTES, 1ER CRU, Dominique Lafon	6	£252.00
24	BEAUNE, VIGNES FRANCHES, 1ER CRU, Dominique Lafon	6	£252.00
24	BEAUNE, LES GRÈVES, 1ER CRU, Dominique Lafon	6	£252.00
45	BEAUNE, CLOS DES URSULES, 1ER CRU, Maison Louis Jadot	6	£270.00
44	BEAUNE ROUGE, CLOS DES MOUCHES, 1ER CRU, Joseph Drouhin	6	£390.00
46	BEAUNE-GRÈVES, VIGNE DE L'ENFANT JÉSUS, 1ER CRU, Maison Bouchard Père & Fils	6	£465.00

23	VOLNAY, LES ÉCHARDS, Domaine Sébastien Magnien	6	£150.00
42	VOLNAY, Camille Giroud	12	£300.00
35	VOLNAY, Domaine François Buffet	6	£153.00
29	VOLNAY, Domaine Bitouzet-Prieur	6	£159.00
14	VOLNAY, Jean-Yves Devevey	6	£162.00
39	VOLNAY, Benjamin Leroux	6	£174.00
34	VOLNAY, Domaine Michel Lafarge	12	£420.00
35	VOLNAY, CLOS DES CHÊNES, 1ER CRU, Domaine François Buffet	6	£210.00
35	VOLNAY, CLOS DE LA ROUGEOTTE, 1ER CRU, Domaine François Buffet	6	£210.00
36	VOLNAY, Domaine Comte Armand	6	£210.00
24	VOLNAY, Dominique Lafon	12	£438.00
35	VOLNAY, CLOS DES CHÊNES, 1ER CRU, Domaine François Buffet	3 x 150cl	£225.00
29	VOLNAY, LES AUSSY, 1ER CRU, Domaine Bitouzet-Prieur	6	£240.00
35	VOLNAY, TAILLEPIEDS, 1ER CRU, Domaine François Buffet	6	£240.00
34	VOLNAY, VENDANGES SÉLECTIONNÉES, Domaine Michel Lafarge	6	£240.00
29	VOLNAY, PITURES, 1ER CRU, Domaine Bitouzet-Prieur	6	£258.00
29	VOLNAY, TAILLEPIEDS, 1ER CRU, Domaine Bitouzet-Prieur	6	£270.00
29	VOLNAY, CLOS DES CHÊNES, 1ER CRU, Domaine Bitouzet-Prieur	6	£300.00
39	VOLNAY, CLOS DE LA CAVE DES DUCS, 1ER CRU, Benjamin Leroux	6	£315.00
29	VOLNAY, CAILLERETS, 1ER CRU, Domaine Bitouzet-Prieur	6	£330.00
46	VOLNAY, CAILLERETS, ANCIENNE CUVÉE CARNOT, 1ER CRU, Maison Bouchard Père & Fils	6	£345.00
24	VOLNAY, LES LURETS, 1ER CRU, Dominique Lafon	6	£354.00
36	VOLNAY, FRÉMIETS, 1ER CRU, Domaine Comte Armand	6	£360.00
39	VOLNAY, EN CAILLERETS, 1ER CRU, Benjamin Leroux	6	£399.00

WINES AT A GLANCE

33	VOLNAY, LES CHAMPANS, 1ER CRU, Domaine de Montille	6	£435.00
33	VOLNAY, LES TAILLEPIEDS, 1ER CRU, Domaine de Montille	6	£480.00
34	VOLNAY, LES MITANS, 1ER CRU, Domaine Michel Lafarge	6	£525.00
34	VOLNAY, CLOS DES CHÊNES, 1ER CRU, Domaine Michel Lafarge	6	£570.00
34	VOLNAY, CLOS DU CHÂTEAU DES DUCS, 1ER CRU, Domaine Michel Lafarge	6	£600.00

23	POMMARD, LES PETITS NOIZONS, Domaine Sébastien Magnien	6	£156.00
65	POMMARD, LES CROIX NOIRES, 1ER CRU, Domaine Louis Boillot & Fils	6	£300.00
33	POMMARD, LES RUGIENS, 1ER CRU, Domaine Faiveley	6	£315.00
35	POMMARD, LES RUGIENS, 1ER CRU, Domaine François Buffet	6	£315.00
39	POMMARD, RUGIENS-HAUTS, 1ER CRU, Benjamin Leroux	6	£399.00
33	POMMARD, LES PÉZEROLLES, 1ER CRU, Domaine de Montille	6	£432.00
36	POMMARD, CLOS DES EPENEAUX, 1ER CRU, Domaine Comte Armand	6	£600.00

47	ALOXE-CORTON, LES VERCOTS, 1ER CRU, Domaine Follin-Arbelet	6	£180.00
55	ALOXE-CORTON, LA TOPPE AU VERT, 1ER CRU, Domaine Thibault Liger-Belair	6	£282.00
42	CORTON, RENARDES, GRAND CRU, Camille Giroud	6	£384.00
40	CORTON, LA VIGNE AU SAINT, GRAND CRU, Domaine des Croix	6	£390.00
40	CORTON, LES GRÈVES, GRAND CRU, Domaine des Croix	6	£390.00
47	CORTON, GRAND CRU, Domaine Follin-Arbelet	6	£450.00
47	CORTON-BRESSANDES, GRAND CRU, Domaine Follin-Arbelet	6	£450.00
46	LE CORTON, GRAND CRU, Maison Bouchard Père & Fils	6	£540.00
33	CORTON, CLOS DU ROI, GRAND CRU, Domaine de Montille	6	£570.00
53	CORTON, CLOS DES CORTONS FAIVELEY, GRAND CRU, Domaine Faiveley	6	£750.00

73	MARSANNAY, CUVÉE SAINT-URBAIN, Domaine Jean Fournier	6	£105.00
73	MARSANNAY ROUGE, CLOS DU ROY, Domaine Jean Fournier	6	£135.00
72	MARSANNAY, LES LONGEROIES, Domaine Denis Mortet	6	£165.00
72	FIXIN, VIEILLES VIGNES, Domaine Denis Mortet	6	£180.00

52	NUITS-ST GEORGES, VIEILLES VIGNES, Patrice & Maxime Rion	12	£312.00
39	NUITS-ST GEORGES, LES ALLOTS, Benjamin Leroux	6	£192.00
60	NUITS-ST GEORGES, AUX HERBUES, Domaine Guyon	6	£240.00
55	NUITS-ST GEORGES, LA CHARMOTTE, Domaine Thibault Liger-Belair	6	£246.00
53	NUITS-ST GEORGES, LES PORÊTS-SAINT-GEORGES, 1ER CRU, Domaine Faiveley	6	£252.00
50	NUITS-ST GEORGES, LES DAMODES, 1ER CRU, Domaine de la Vougeraie	6	£261.00
51	NUITS-ST GEORGES, CLOS DE THOREY, 1ER CRU, Domaine de la Vougeraie	6	£261.00

52	NUITS-ST GEORGES, CLOS DES ARGILLIÈRES, 1ER CRU, Patrice & Maxime Rion	6	£282.00
58	NUITS-ST GEORGES, AUX LAVIÈRES, Domaine Jean Grivot	6	£282.00
61	NUITS-ST GEORGES, MÉO-CAMUZET FRÈRE & SŒURS, Domaine Méo-Camuzet	6	£285.00
57	NUITS-ST GEORGES, Domaine Sylvain Cathiard & Fils	6	£288.00
66	NUITS-ST GEORGES, AUX CRAS, 1ER CRU, Dujac Fils & Père	6	£300.00
33	NUITS-ST GEORGES, AUX THOREY, 1ER CRU, Domaine de Montille	6	£324.00
52	NUITS-ST GEORGES, CLOS SAINT-MARC, 1ER CRU, Patrice & Maxime Rion	6	£354.00
39	NUITS-ST GEORGES, AUX THOREY, 1ER CRU, Benjamin Leroux	6	£354.00
64	NUITS-ST GEORGES, CLOS DE LA MARÉCHALE, 1ER CRU, Domaine Jacques-Frédéric Mugnier	6	£360.00
47	NUITS-ST GEORGES, LES DAMODES, 1ER CRU, Domaine Naudin-Ferrand	6	£420.00
55	NUITS-ST GEORGES, LES SAINT GEORGES, 1ER CRU, Domaine Thibault Liger-Belair	6	£510.00
57	NUITS-ST GEORGES, AUX THOREY, 1ER CRU, Domaine Sylvain Cathiard & Fils	6	£540.00
58	NUITS-ST GEORGES, RONCIÈRE, 1ER CRU, Domaine Jean Grivot	6	£576.00
58	NUITS-ST GEORGES, LES PRULIERS, 1ER CRU, Domaine Jean Grivot	6	£576.00
57	NUITS-ST GEORGES, AUX MURGERS, 1ER CRU, Domaine Sylvain Cathiard & Fils	6	£600.00
58	NUITS-ST GEORGES, AUX BOUDOTS, 1ER CRU, Domaine Jean Grivot	6	£696.00

59	VOSNE-ROMANÉE, Domaine Lamarche	6	£255.00
58	VOSNE-ROMANÉE, Domaine Jean Grivot	6	£282.00
39	VOSNE-ROMANÉE, Benjamin Leroux	6	£288.00
57	VOSNE-ROMANÉE, Domaine Sylvain Cathiard & Fils	6	£321.00
55	VOSNE-ROMANÉE, AUX RÉAS, Domaine Thibault Liger-Belair	6	£330.00
60	VOSNE-ROMANÉE, Domaine Guyon	6	£345.00
61	VOSNE-ROMANÉE, Domaine Méo-Camuzet	6	£360.00
50	VOSNE-ROMANÉE, AUX CHAMPS PERDRIX, Domaine de la Vougeraie	3 x 150cl	£390.00
59	VOSNE-ROMANÉE, LES CHAUMES, 1ER CRU, Domaine Lamarche	6	£405.00
70	VOSNE-ROMANÉE, LES ROUGES DU DESSUS, 1ER CRU, Jean-Luc & Eric Burguet	6	£420.00
60	VOSNE-ROMANÉE, LES CHARMES DE MAZIÈRES, Domaine Guyon	6	£432.00
59	VOSNE-ROMANÉE, LES SUCHOTS, 1ER CRU, Domaine Lamarche	6	£450.00
58	VOSNE-ROMANÉE, LES ROUGES, 1ER CRU, Domaine Jean Grivot	6	£576.00
59	VOSNE-ROMANÉE, LES MALCONSORTS, 1ER CRU, Domaine Lamarche	6	£585.00
60	VOSNE-ROMANÉE, EN ORVEAUX, Domaine Guyon	6	£720.00
60	VOSNE-ROMANÉE, LES BRÛLÉES, 1ER CRU, Domaine Guyon	6	£720.00
58	VOSNE-ROMANÉE, LES BEAUX MONTS, 1ER CRU, Domaine Jean Grivot	6	£798.00
57	VOSNE-ROMANÉE, AUX REIGNOTS, 1ER CRU, Domaine Sylvain Cathiard & Fils	6	£810.00

57	VOSNE-ROMANÉE, EN ORVEAUX, 1ER CRU, Domaine Sylvain Cathiard & Fils	6	£810.00
58	VOSNE-ROMANÉE, LES SUCHOTS, 1ER CRU, Domaine Jean Grivot	6	£960.00
57	VOSNE-ROMANÉE, LES SUCHOTS, 1ER CRU, Domaine Sylvain Cathiard & Fils	6	£990.00
57	VOSNE-ROMANÉE, AUX MALCONSORTS, 1ER CRU, Domaine Sylvain Cathiard & Fils	6	£1,500.00
61	VOSNE-ROMANÉE, AUX BRÛLÉES, 1ER CRU, Domaine Méo-Camuzet	1	£360.00

59	ÉCHEZEAUX, GRAND CRU, Domaine Lamarche	6	£660.00
45	ÉCHEZEAUX, GRAND CRU, Maison Louis Jadot	6	£870.00
60	ÉCHEZEAUX, GRAND CRU, Domaine Guyon	6	£1,110.00
59	GRANDS ÉCHEZEAUX, GRAND CRU, Domaine Lamarche	6	£1,260.00
58	ÉCHEZEAUX, GRAND CRU, Domaine Jean Grivot	6	£1,350.00
59	LA GRANDE RUE, GRAND CRU, Domaine Lamarche	3	£1,425.00
58	RICHEBOURG, GRAND CRU, Domaine Jean Grivot	1	£750.00

57	CLOS DE VOUGEOT, GRAND CRU, Domaine Castagnier	6	£600.00
59	CLOS DE VOUGEOT, GRAND CRU, Domaine Lamarche	6	£660.00
51	CLOS DE VOUGEOT, GRAND CRU, Domaine de la Vougeraie	6	£720.00
51	CLOS DE VOUGEOT, GRAND CRU, Domaine de la Vougeraie	3 x 150cl	£720.00
55	CLOS VOUGEOT, GRAND CRU, Domaine Thibault Liger-Belair	6	£765.00
46	CLOS VOUGEOT, GRAND CRU, Maison Bouchard Père & Fils	6	£945.00
58	CLOS DE VOUGEOT, GRAND CRU, Domaine Jean Grivot	6	£960.00
60	CLOS VOUGEOT, GRAND CRU, Domaine Guyon	6	£1,020.00
61	CLOS DE VOUGEOT, GRAND CRU, Domaine Méo-Camuzet	6	£1,200.00

66	CHAMBOLLE-MUSIGNY, Dujac Fils & Père	6	£165.00
68	CHAMBOLLE-MUSIGNY, VIEILLES VIGNES, Domaine Lignier-Michelot	6	£180.00
67	CHAMBOLLE-MUSIGNY, Domaine Castagnier	6	£204.00
52	CHAMBOLLE-MUSIGNY, VIEILLES VIGNES, Patrice & Maxime Rion	12	£462.00
50	CHAMBOLLE-MUSIGNY, Domaine de la Vougeraie	6	£255.00
52	CHAMBOLLE-MUSIGNY, LES CRAS, Domaine Michèle & Patrice Rion	12	£540.00
64	CHAMBOLLE-MUSIGNY, Domaine Ghislaine Barthod	6	£276.00
55	CHAMBOLLE-MUSIGNY, VIEILLES VIGNES, Domaine Thibault Liger-Belair	6	£300.00
58	CHAMBOLLE-MUSIGNY, COMBE D'ORVEAU, Domaine Jean Grivot	6	£312.00
57	CHAMBOLLE-MUSIGNY, LES CLOS DE L'ORME, Domaine Sylvain Cathiard & Fils	6	£330.00
52	CHAMBOLLE-MUSIGNY, LES CHARMES, 1ER CRU, Patrice & Maxime Rion	6	£354.00
53	CHAMBOLLE-MUSIGNY, AUX BEAUX BRUNS, 1ER CRU, Domaine Faiveley	6	£366.00

45	CHAMBOLLE-MUSIGNY, 1ER CRU, Joseph Drouhin	6	£390.00
55	CHAMBOLLE-MUSIGNY, LES GRUENCHERS, 1ER CRU, Domaine Thibault Liger-Belair	6	£450.00
64	CHAMBOLLE-MUSIGNY, LES CHATELOTS, 1ER CRU, Domaine Ghislaine Barthod	6	£465.00
64	CHAMBOLLE-MUSIGNY, AUX COMBOTTES, 1ER CRU, Domaine Ghislaine Barthod	6	£465.00
64	CHAMBOLLE-MUSIGNY, LES BAUDES, 1ER CRU, Domaine Ghislaine Barthod	6	£465.00
64	CHAMBOLLE-MUSIGNY, LES CRAS, 1ER CRU, Domaine Ghislaine Barthod	6	£525.00
69	CHAMBOLLE-MUSIGNY, LES BAUDES, 1ER CRU, Domaine Sérafin Père & Fils	6	£534.00
61	CHAMBOLLE-MUSIGNY, LES CRAS, 1ER CRU, Domaine Méo-Camuzet	6	£555.00
51	BONNES MARES, GRAND CRU, Domaine de la Vougeraie	1 x 300cl	£735.00
51	BONNES MARES, GRAND CRU, Domaine de la Vougeraie	6	£1,050.00
51	BONNES MARES, GRAND CRU, Domaine de la Vougeraie	3 x 150cl	£1,080.00

66	MOREY-ST DENIS, Dujac Fils & Père	6	£165.00
68	MOREY-ST DENIS, EN LA RUE DE VERGY, Domaine Lignier-Michelot	6	£180.00
68	MOREY-ST DENIS, VIEILLES VIGNES, Domaine Lignier-Michelot	6	£180.00
68	MOREY-ST DENIS, Domaine des Lambrays	6	£300.00
67	MOREY-ST DENIS, AUX CHESEAUX, 1ER CRU, Domaine Castagnier	6	£312.00
68	MOREY-ST DENIS, AUX CHARMES, 1ER CRU, Domaine Lignier-Michelot	6	£330.00
68	MOREY-ST DENIS, AUX CHEZEAUX, 1ER CRU, Domaine Lignier-Michelot	6	£330.00
68	MOREY-ST DENIS, LES FACONNIÈRES, 1ER CRU, Domaine Lignier-Michelot	6	£330.00
69	MOREY-ST DENIS, LES MILLANDES, 1ER CRU, Domaine Sérafin Père & Fils	6	£393.00
68	MOREY-ST DENIS, LES LOUPS, 1ER CRU, Domaine des Lambrays	6	£450.00
67	CLOS SAINT DENIS, GRAND CRU, Domaine Castagnier	6	£570.00
67	CLOS DE LA ROCHE, GRAND CRU, Domaine Castagnier	6	£570.00
68	CLOS DE LA ROCHE, GRAND CRU, Domaine Lignier-Michelot	6	£990.00
68	CLOS DES LAMBRAYS, GRAND CRU, Domaine des Lambrays	6	£1,170.00

66	GEVREY-CHAMBERTIN, Dujac Fils & Père	6	£165.00
71	GEVREY-CHAMBERTIN, VIEILLES VIGNES, Domaine Rossignol-Trapet	6	£168.00
68	GEVREY-CHAMBERTIN, CUVÉE BERTIN, Domaine Lignier-Michelot	6	£180.00
70	GEVREY-CHAMBERTIN, SYMPHONIE, Jean-Luc & Eric Burguet	12	£360.00
39	GEVREY-CHAMBERTIN, Benjamin Leroux	6	£192.00
65	GEVREY-CHAMBERTIN, Domaine Louis Boillot & Fils	6	£198.00
56	GEVREY-CHAMBERTIN, VILLAGE, Domaine Tawse	6	£204.00
67	GEVREY-CHAMBERTIN, Domaine Castagnier	6	£204.00
70	GEVREY-CHAMBERTIN, MES FAVORITES, VIEILLES VIGNES, Jean-Luc & Eric Burguet	12	£420.00
50	GEVREY-CHAMBERTIN, LES EVOCELLES, Domaine de la Vougeraie	6	£222.00
69	GEVREY-CHAMBERTIN, Domaine Sérafin Père & Fils	6	£228.00
65	GEVREY-CHAMBERTIN, LES EVOCELLES, Domaine Louis Boillot & Fils	6	£240.00
55	GEVREY-CHAMBERTIN, LA CROIX DES CHAMPS, Domaine Thibault Liger-Belair	6	£246.00

60	GEVREY-CHAMBERTIN, LES PLATIÈRES, Domaine Guyon	6	£252.00
53	GEVREY-CHAMBERTIN, LA COMBE AUX MOINES, 1ER CRU, Domaine Faiveley	6	£288.00
72	GEVREY-CHAMBERTIN, MES CINQ TERROIRS, Domaine Denis Mortet	6	£300.00
69	GEVREY-CHAMBERTIN, VIEILLES VIGNES, Domaine Sérafin Père & Fils	6	£312.00
39	GEVREY-CHAMBERTIN, LES CHAMPEAUX, 1ER CRU, Benjamin Leroux	6	£315.00
71	GEVREY-CHAMBERTIN, CLOS PRIEUR, 1ER CRU, Domaine Rossignol-Trapet	6	£354.00
71	GEVREY-CHAMBERTIN, PETITE CHAPELLE, 1ER CRU, Domaine Rossignol-Trapet	6	£354.00
42	GEVREY-CHAMBERTIN, LAVAUX SAINT-JACQUES, 1ER CRU, Camille Giroud	6	£390.00
53	GEVREY-CHAMBERTIN, LES CAZETIERS, 1ER CRU, Domaine Faiveley	6	£390.00
69	GEVREY-CHAMBERTIN, LES CORBEAUX, 1ER CRU, Domaine Sérafin Père & Fils	6	£402.00
45	GEVREY-CHAMBERTIN, LES CAZETIERS, 1ER CRU, Maison Louis Jadot	6	£408.00

45	GEVREY-CHAMBERTIN, LAVAUX SAINT-JACQUES, 1ER CRU, Maison Louis Jadot	6	£408.00
65	GEVREY-CHAMBERTIN, LES CHERBAUDES, 1ER CRU, Domaine Louis Boillot & Fils	6	£435.00
70	GEVREY-CHAMBERTIN, LAVAUX-SAINT JACQUES, 1ER CRU, Jean-Luc & Eric Burguet	6	£450.00
44	GEVREY-CHAMBERTIN, CAZETIERS, 1ER CRU, Joseph Drouhin	6	£504.00
69	GEVREY-CHAMBERTIN, LE FONTENY, 1ER CRU, Domaine Sérafin Père & Fils	6	£534.00
72	GEVREY-CHAMBERTIN, 1ER CRU, Domaine Denis Mortet	6	£540.00
67	CHARMES-CHAMBERTIN, GRAND CRU, Domaine Castagnier	6	£570.00
71	LATRICIÈRES-CHAMBERTIN, GRAND CRU, Domaine Rossignol-Trapet	6	£600.00
71	CHAPELLE-CHAMBERTIN, GRAND CRU, Domaine Rossignol-Trapet	6	£600.00
43	CHARMES-CHAMBERTIN, GRAND CRU, Camille Giroud	6	£645.00
69	GEVREY-CHAMBERTIN, LES CAZETIERS, 1ER CRU, Domaine Sérafin Père & Fils	6	£660.00
72	GEVREY-CHAMBERTIN, LES CHAMPEAUX, 1ER CRU, Domaine Denis Mortet	6	£660.00

72	GEVREY-CHAMBERTIN, LAVAUX ST-JACQUES, 1ER CRU, Domaine Denis Mortet	6	£720.00
55	CHARMES-CHAMBERTIN, AUX CHARMES, GRAND CRU, Domaine Thibault Liger-Belair	6	£765.00
51	CHARMES-CHAMBERTIN, LES MAZOYÈRES, GRAND CRU, Domaine de la Vougeraie	6	£840.00
51	CHARMES-CHAMBERTIN, LES MAZOYÈRES, GRAND CRU, Domaine de la Vougeraie	3 x 150cl	£870.00
45	CHAPELLE-CHAMBERTIN, GRAND CRU, Maison Louis Jadot	6	£930.00
69	CHARMES-CHAMBERTIN, Domaine Sérafin Père & Fils	6	£990.00
71	CHAMBERTIN, GRAND CRU, Domaine Rossignol-Trapet	6	£1,050.00
56	MAZIS-CHAMBERTIN, GRAND CRU, Domaine Tawse	6	£1,080.00
43	CHAMBERTIN, GRAND CRU, Camille Giroud	6	£1,155.00
53	CHAMBERTIN, CLOS DE BÈZE, GRAND CRU, Domaine Faiveley	6	£1,200.00
46	CHAMBERTIN, CLOS DE BÈZE, GRAND CRU, Maison Bouchard Père & Fils	3	£795.00
70	CHAMBERTIN, CLOS DE BÈZE, GRAND CRU, Jean-Luc & Eric Burguet	6	£1,650.00

Terms and Conditions

PRICES

Prices for the Burgundy 2017 *En Primeur* offer are quoted in bond and include freight and insurance (but exclude duty and VAT) and are quoted by the case.

CLOSING DATE

The Burgundy 2017 *En Primeur* offer starts at 9am on Thursday 3rd January 2019 and ends at 6pm on Friday 15th February 2019, subject to stocks remaining unsold.

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. For further details, please contact the Fine Wine team on 020 3301 2883.

HOW TO PAY

We are happy to accept payment by cash, cheque, Mastercard, American Express, Visa, Delta, or Maestro. Cheques should be made payable to Berry Bros. & Rudd.

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.

SHIPPING

It is anticipated that the wines will be shipped from spring 2019 to early 2020.

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 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 2018.

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, by emailing your request to bbr@bbr.com or by telephoning 0800 280 2440.





BY APPOINTMENT TO
H.M. THE QUEEN
WINE & SPIRIT MERCHANTS
LONDON



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