

Dear Wine Friend,

Welcome to our Spring 24 Burgundy selection and further development in delivering the *Notes from the Vigneron*. In Fall 23 we changed to an electronic format, our aim being to improve accessibility, convenience and storage whilst also doing 'our bit' for the environment. Overall this was well received, however, we are concerned some members may have missed the email with the notes attached. Please do let us know if you are a Fall member and would like the notes to be resent.



Great wines, discovered, curated, delivered.

Spring 24 information can be accessed via the QR code below which will take you directly to the electronic version appropriate to your selection. If you have any difficulty please drop us an email at Info@theburgundycellar.com. Our ultimate aim is to embed the notes within a member space of the website, but this involves complete redevelopment of the site so it is not a quick fix.

We always welcome feedback on the notes or any aspect of The Burgundy Cellar wine club and are happy to receive suggestions for future improvements.

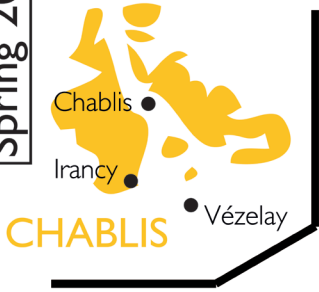
After two excellent growing seasons in 2022 and 2023, quality and quantity are exceptional in Burgundy. By the time you read this, we hope to have discovered more new, exciting domaines to showcase in the future, having attended Les Grands Jours de Bourgogne - a week-long tasting event for professionals held bi-annually in March. Many more producers will be attending this year, as at last, they have wine! So, watch this space and in the meantime, we very much hope you enjoy the wines we have sent.

Santé,
Robert and Joy



YOUR JOURNEY THROUGH BURGUNDY

Spring 2024



CÔTE DE NUITS

★ Marsannay "Les Genelières"

◆★ Morey St Denis

▲◆ Côte de Nuits Villages; Blanc

▲◆★ Côte de Nuits Villages "Les Perrières"

◆▲ Bourgogne Blanc

CÔTE DE BEAUNE

◆▲ Côte de Beaune "Les Monsnières"

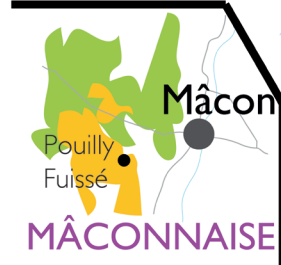
◆★ Pomard 1er cru "Les Poutures"

▲◆★ Côte D'Or "Pressonnier" N6

★ Auxey Duresses 1er cru

CÔTE CHALONNAISE

▲◆ Maranges 1er cru "Le Clos des Loyères" ★



● **Dijon**

Marsannay-la-Côte ●

Fixin ●

Gevrey-Chambertin ●

Morey-St-Denis ●

Chambolle-Musigny ●

Vougeot ●

Vosne-Romanée ●

Nuits-St-Georges ●

Nuits St Georges 1er cru

"Aux Boudots" ★◆

"Les Chaubeufs" ★◆

Pernand-Vergelesses ●

Aloxe-Corton ●

Ladoix-Serrigny ●

Chorey Les Beaune

"Les Bons Ores" ★

Savigny-lès-Beaune ●

Chorey-lès-Beaune ●

"Les Beaumonts" ★◆

Beaune ●

Pommard ●

Beaune 1er cru "Les Sizies" ★▲

Volnay ●

Meursault ●

Meursault 1er cru "Les Bouchères" ◆

Puligny-Montrachet ●

Chassagne-Montrachet ●

Maranges 1er cru "La Fussièrè" Blanc ▲◆

Santenay ●

Bouzeron ●

Rully ●

Mercurey ●

Givry ●

Mâcon

▲ DISCOVERY

◆ EXPLORER

★ CONNOISSEUR

DOMAINE

EDMOND MONNOT



Great wines, discovered, curated, delivered.

Created in the late 1920s by Stéphane's grandfather, the domaine is based in the little known commune of Dezize-lès-Maranges. The picturesque village, with its steep streets, is part of the Maranges appellation at the southern point of the Côte de Beaune. Today Stéphane and his wife Christelle are third generation vignerons, farming 8.5 hectares of mainly Premier Cru vineyards and are known locally as a producer of some of the most elegant wines in the area.



The winery is built on one of the steep streets, benefitting from the use of gravity for the winemaking. Vines are worked in "Lutte raisonnée", in effect organically but with the option to call upon limited chemical solutions to defend against fungal attacks which can be devastating. The majority of vineyards of the domaine are sloping so controlled growth of grass between vines is allowed, to limit the impact of soil erosion. Leaves are removed before harvest to ensure a "clean" crop is gathered and all picked by hand.

CHÂTEAU PHILIPPE LE HARDI



Great wines, discovered, curated, delivered.

Named after Philippe le Hardi, Duke of Burgundy 1342 - 1404, in whose 9th century chateau the winery is found, the estate was known as Chateau de Santenay until 2021. It has remodelled now concentrating on smaller quality cuvées, with an ethos of "less is more". Perched on the hillside above the village of Santenay, owning vineyards in the Côte de Nuits, Côte de Beaune and Côte Chalonnaise, they have recently purchased more small plots to increase the domaine's quality



The estate has managed its vineyards since 2004 through a "Terra-Vitis" certification, operating cultural practices in respect of the environment and biodiversity. Working of the vines and ploughing by hand and horse, permanent weeding and good organic practices ensure an active biological life of the soil. Careful canopy management and green harvesting control yields, vine health being maintained by aeration of the clusters. In the winery there is minimal intervention, allowing the wine to express its typicity, flavors, and individual terroir characteristics.

DOMAINE MICHEL NOELLAT



Great wines, discovered, curated, delivered.

Brothers Alain and Jean-Marc Noëllat, together with their children Sophie and Sebastien, continue the traditions of this highly respected 6th generation domaine, dating back to the early 1800's, located in arguably the most prestigious Côte de Nuits village of Vosne Romanée. The estate comprises 100 small vineyard parcels producing 22 separate appellations (wines), but totalling only 90,000 bottles.

Winemaking

Grapes are hand harvested and 100% destemmed prior to cold maceration for 4-6 days to develop colour, tannin and flavours. Alcoholic fermentation starts naturally with no yeast added and lasts 18-20 days followed by barrel aging for 16 – 18 months. Wines are bottled at the domaine.



DOMAINE LEJEUNE



Great wines, discovered, curated, delivered.

A family domaine of 5 generations with ancestry dating back to 1783, its name remaining from the first of the family dynasty, Maxime Lejeune. The winery and vineyards were acquired after the French revolution and very traditional winemaking continues.

Aubert managed the estate with his wife Pom, daughter of François Julien de Pommerol, the previous winegrower and Professor of Oenology at the Beaune wine college.



Owning 10 hectares of vines (25 acres), they craft their wines using the most traditional methods. Grapes are hand harvested and meticulously sorted. 20% are trodden to release juice and put into oak vats followed by the remaining whole bunches. Natural yeast from the atmosphere and on the grape skin, begins the fermentation - nothing is added. A technique not widely used in Burgundy - semi-carbonic maceration - but one which is regaining popularity. "We feel the beneficial contribution of vinifying in whole bunches" - spicy notes, cardamom, peppery-sweet, in addition to nice ripe fruit".

DOMAINE

MICHEL PRUNIER ET FILLE



Great wines, discovered, curated, delivered.

A truly family domaine, located in the small wine village of Auxey-Duresses adjacent to Meursault. Having 6 children and 6 ha (9 ac) of vines, Jean Prunier, Michel's father, gave 1 ha to each child. In 1968 Michel set up his estate with his inheritance, 1ha, plus 1ha rented. Sharing not only his surname, wife Michèle helped Michel to make his business prosper, adding her inheritance of 2.5ha in Chorey-les-Beaune, north of Beaune. Daughter Estelle, 5th generation Prunier winegower, joined the family business in 2004.



Today, the Michel Prunier et Fille estate covers 12 ha of vineyard divided into 50 plots producing 30k bottles per year.

Michel is also a Commanduer of the highly regarded brotherhood of wine professionals, the Confrérie des Chevaliers du Tastevin, formed in 1932 for the promotion of all things Burgundian, in particular its great wines and traditional cuisine. Based at Chateau



DOMAINE

DÉSERTAUX - FERRAND



Great wines, discovered, curated, delivered.

Originally a builders merchant in Beaune, Amable Désertaux created the domaine in 1899 with just 3 ha of vines. He built the house, cellar and winery and for 60 years little changed, until the arrival of his grandson Bernard with wife Janine Ferrand when the domaine expanded to 12 ha and the focus moved from barrel to bottle sales, direct to individuals.

In 2000 daughter Christine and son Vincent, together with his wife Geneviève, returned to Burgundy to energize and further evolve the family domaine.



Today 20ha of vineyards are farmed around the village Corgoloin, ideally located in the heart of Burgundy where the Côte de Beaune and Côte de Nuits meet. The central position permits the farming of some of the best of Burgundy - Meursault to Nuits-Saint-Georges - producing 15 different wines including 5 premier cru.

Sustainable farming is very important to the family and yields are strictly controlled. Investment in thermoregulation has ensured the best winemaking environment.

DOMAINE EDMOND MONNOT



Great wines, discovered, curated, delivered.

Maranges 1er cru “La Fussièrè” 2022

La Fussièrè is a sloping site set at a relatively high altitude of 325 to 375m, just outside the village of Dezize at the extreme southern end of the Côte de Beaune. Here vineyards can gain a little extra humidity from the presence of both river and canal – a help in 2020 and again in 2022, bringing a cooling influence to warm summer temperatures. Maranges itself was not granted its own Communal appellation status until 1988, and still remains off many people’s radar, which is a shame.



Vines are planted in the upper part of the slope where soils are stony with more limestone presence - perfect for chardonnay. The south facing elevation brings a ripe floral character to the fruit and richness to the wine, whilst the rocky terrain adds crisp minerality to the pleasing finish. In 2009 a new, modern vat room was built specifically to work the wines by gravity, respecting the grapes and the wine by limiting oxygen exposure and so reducing the need for sulphite protection.



Top of hill, under a rocky bar
Very stony ground. Clay / limestone
South facing



100% Chardonnay, 15 year old vines
Hand harvest
Barrel aged
20% new oak for 12 months



Serve 53°F - 57°F



Roast pork, filet mignon de porc, roast turkey, Rich fish dishes - salmon
Excellent with cheese



Drink now to 2028

Tasting Notes

Straw lemon robe with rich fruit and floral aromas. Citrus peel, pear, apple blossom, brioche and honey.

‘Sweetness’ of ripe fruit with a touch of caramel. Baked apple, sultanas, acacia honey, cantaloupe melon. Very floral. Rich, round, with crisp minerality on the finish. Grows and grows!

Great now or age for more honey character.

DOMAINE DÉSERTAUX-FERRAND



Great wines, discovered, curated, delivered.

Bourgogne Blanc 2022

A rare wine. Firstly, the vines are grown on the Côte de Nuits where white grapes represent less than 2%, the large majority being chardonnay. Secondly it is 90% Pinot Blanc, a mutation of Pinot Noir, historically traditional to the region but now very rare. The vine clone is also exclusive to the Domaine. 5 months in a stainless steel tank permits the wine to release it's aromas of fruit and flowers whilst conserving the freshness.



Until the 1960's Pinot Blanc was the only white grape grown by the Domaine's founder, Amable Désertaux, the last vineyard being created in 1944. The grape brings body, depth, and wine of well-balanced character.

The grape, coupled with the excellent vintage of 2022, brings surprising complexity for a wine of regional appellation. A very enjoyable, versatile, easy-drinking wine.



Brown soils over alluvium
East facing



90% Pinot Blanc; 10% Chardonnay
45 year old vines
5 months in tank preserves freshness
No oak



Serve 53°F - 57°F



Aperitif, Burgundy snails, fish or white meat paté, charcuterie; terrine; fine aged cheeses. Delightful on its own



Drink now to 2025

Tasting Notes

Pale lemon. Beautifully fresh yet very aromatic. Citrus peel, apple blossom, jasmine and elderflower.

The palate is round and more tropical - melon, mango, sweet pear and candied fruit, with just the right amount of flesh. Excellent finesse, and length.

Punches above its weight for a regional wine. Best drunk young

DOMAINE LEJEUNE



Great wines, discovered, curated, delivered.

Côte de Beaune “Les Monsnières” 2022

This vineyard was planted with vines until World War 1 when the plot was abandoned. The pine forest slowly regained its rights, but the family did not forget that this place produced beautiful wines. In 2005, Aubert and Pom, the owners of the Lejeune estate, began to restore this plot. After 3 years of clearing work, the vines were replanted and in 2009 began to produce fine Chardonnay grapes on a white, very chalky soil. Sadly, 2022 was the last year of production as the parcel was rented and the landowner has regained use.



Within one of the smallest appellations in Burgundy, this beautiful plot sits above the premier crus of Beaune. Vines are surrounded by walls on 3 sides with their backs to the Montagne de Beaune. This seemingly unpromising vineyard parcel produced fine, concentrated wines characterised by pleasant minerality with very good acidity. Members of our first shipment in Fall 2020 will have received some 2017, but we felt it worthy of repeat as this is an excellent vintage and unfortunately the final year of production.



Steep SW facing
Stony chalk and sand



100% Chardonnay
Aged for 12 months in oak
20% new oak



Serve 53°F - 57°F



Aperitif, cold cuts, white meats,
lightly smoked salmon fillet, shellfish,
asparagus risotto, cheese.



Drink now through to 2026

Tasting Notes

Gorgeous glowing lemon with a fruit laden bouquet. Ripe citrus with floral notes.

A warm summer brings elegant mouth filling richness with preserved lemon medium finish.

A versatile, easy drinking wine best enjoyed young. Our go-to Burgundy white.

DOMAINE DÉSERTAUX-FERRAND



Great wines, discovered, curated, delivered.

Meursault 1er cru “Les Bouchères” 2022

One of the most important regions of the Côte de Beaune where the Chardonnay grape performs at its best are the vineyards of Meursault, south of Beaune. Here red wines give way to white, responding to the prominence of hard rocky limestone soils. Thomas Jefferson, visiting in 1787, was told there was “too much stone” for red wine production, hence the reason why today the village is 95% white. The perfect growing season of 2022 further enhances the best of Burgundy, adding depth, complexity and power to already great wines.



The vineyard of Les Bouchères is located at 250m-270m where the best soils are found - thin rocky topsoil and excellent exposure to morning sunlight. Neighbour to the highly respected Premier Cru of Les Gouttes d'Or - 'drops of gold'. A site originally planted with Box Tree bushes from which, in ancient French, it gets its name. The aromatic power and exceptional balance between fat and acidity make it an aristocrat amongst Burgundies. Added to which, the deep roots of these old vines (55 yrs) return only a small production, but always of great quality.



Rocky thin top soil
East facing
Jurassic marls & marly limestones



100% CHARDONNAY
Old vines 55 years old
Aged 8 months 40% new oak



Serve 53°F - 57°F



Veal and poultry in white sauce
Tarragon fish with roast fennel
Fois gras, Blue cheeses



Drink now through to 2030

Tasting Notes

Pale colour. Touch of wood - softens in a few minutes, will reduce with age. Classy bouquet, rich and concentrated. Lemon curd, roasted pineapple, butterscotch and cream.

Signs of maturity - baked apple and pear, honey and fresh baked pastry. Brilliantly layered on the palate, with nuances of white fruit of different ripeness and a citrus fresh kick.

A gourmet wine very much enhanced by food.

CHATEAU PHILIPPE L'HARDI



Great wines, discovered, curated, delivered.

Côte D'Or "Pressonnier" 2020

The appellation "Côte D'Or" was introduced in 2017 to distinguish Regional wines that came from the more prestigious Côte de Beaune or Côte de Nuits (together the Côte D'Or) rather than the more generic Bourgogne classification. In this case the wine is from a single plot of just over 1ha in the village of Gevrey Chambertin and benefits from an excellent terroir situated at the end of a glacial valley with deep soils from ancient alluvial deposits, with scree clay and gravel.



This cooler flatter parcel, with retained grass and mature vines helpfully delayed maturity in the heat of 2020, and enabled the domaine to pick the grapes with optimum ripeness at the end of the harvest in early September. The grapes were allowed a cold pre-fermentation of 5 days to aid extraction of desirable compounds and colour, prior to careful vinification with pumping over and ageing in oak barrels for 14 months with 15% new oak.



East facing, at the foot of the Gevrey-Chambertin hillside Alluvial and clay soil



100% Pinot noir; vines planted 1978



Serve 57°F to 60°F



BBQ, grilled beef steak
Skewers of duck à l'orange



Drink from 2026

Tasting Notes

Deep ruby concentration of the ripe 2020 vintage. Black fruit dominant - blackberry, black cherry, plum and liquorice. Herbal with a hint of smoke and tobacco.

Full, rich and ripe palate of black fruit intensity. Notable fresh finish softened by ripe tannin suppleness.

A perfect wine for convivial sharing. Medium finish, easy and versatile.

DOMAINE MICHEL PRUNIER ET FILLE



Great wines, discovered, curated, delivered.

Chorey-les-Beaune “Les Beaumonts” 2019

The little known village of Chorey-les-Beaune lies just north of Beaune below the Hill of Corton. The plot of Les Beaumonts is on a gradual slope facing south east on the western side of the RN74 road which generally marks the main boundary for the quality wines from the Côte. Unusually the village has no 1er cru parcels, but it is one of the few which also has quality wines from the east side of the road, although these have significantly different terroir characteristics from their westerly cousins.



Soils of Les Beaumonts are characterized by alluvium deposited from the adjacent Ice Age valley, resulting in a deep clay rich soil, and potential for fruity wines.

The domaine's plot of just over 0.5ha has older vines giving small berries, intensifying flavour. Michel and Estelle focussed their 2019 winemaking on retention of these characteristics, enhanced by the warm weather.

After careful fermentation with pumping-over, the wine matured in older oak barrels for 14 months before bottling.



East / south-east incline
Deep alluvial, rich in clay and iron



100% Pinot 60 year old vines.
100% destemmed , 14 mths in old oak



Serve 57°F to 60°F



Summer cold cuts; roast white meats
Rabbit with rosemary; Risotto;
Chicken stuffed with mushrooms
Pasta, pizza.



Drink now to 2026

Tasting Notes

Perfumed deep red cherry,
plum, cinnamon, star anise.
Violet floral bouquet.

Supple, tasty, with persistent
fruit richness.

Allow time to open up.
A versatile Burgundy - love it!

DOMAINE DÉSERTAUX-FERRAND



Great wines, discovered, curated, delivered.

Côte de Nuits-Villages Blanc 2022

Côte de Nuits-Villages encompasses smaller villages as a collective appellation. Here vines are grown around the village of Corgoloin in the southern Côte de Nuits where white grapes are very rare. Even more unusual is the use of 30% Pinot Blanc, a mutation of Pinot Noir which ripens well and brings a touch of spice but is often more demanding to achieve adequate yields. Nuttier than Bourgogne Blanc due to a short barrel ageing, but not at all woody.

It is as accessible as it is amiable, honest and straightforward in taste.

Vincent explains "When my father started producing Côte de Nuits-Villages white there were only Pinot Blanc vines on the estate because my grandfather, passionate about

arboriculture and grafting, only worked with Pinot Blanc. My father got into Chardonnay and planted a hectare (Ha). Today we are the largest producers of this wine with 1.8 Ha of vines. 30% Pinot Blanc gives body and depth to the Chardonnay and a well-balanced wine of character." Add to this the perfect 2022 vintage and we have a lovely wine.



Clay-limestone
South-East facing



70% Chardonnay & 30% Pinot Blanc
Vine age 5 - 70 years
25% in new oak



Serve 53°F - 57°F



Aperitif, amuse bouche, fine meat paté
Range of white meats. White asparagus
Snails, grilled fish, goat cheeses, Comté,
Beaufort. Totally versatile, great on its own.



Drink now through to 2026

Tasting Notes

Pale lemon. Pinot blanc brings floral notes of apple blossom and elderflower. Chardonnay brings lemon curd, baked apple, ripe pear, hint of brioche.

Fleshy ripe fruit fills the mouth balanced by refreshing acidity. Touch of toasted almond persists throughout its surprising length. Very enjoyable, easy drinking, versatile wine.

Really good to drink now.

DOMAINE DÉSERTAUX-FERRAND



Great wines, discovered, curated, delivered.

Côte de Nuits-Villages “Les Perrières”

Vincent explains - “The Côte de Nuits-Villages, mainly red, are a beautiful appellation with wines of great finesse. It is a village appellation and is as demanding, often more so, than others in terms of yield. But it does not benefit from the notoriety attached to a village name. This motivates us to defend it more and we were among the first, in 1985, to evaluate it with the climat of Les Perrières which is a magnificent place”. A beautiful old walnut tree stands proud in the heart of the vineyard.



Here we have a perfect opportunity to experience vintage variation - 2021, more typical of Burgundy; 2022, warmer and drier, giving ripe, plump fruit. There was initial concern for 2021, but comparing rainfall and temperature, both are almost exactly level with 2010, a vintage which started modestly and we now think of as rather fine! Cooler conditions reduce ripeness and so alcohol, 13% v 14%. The warmer season of 2022 is a vintage regarded as almost perfect. Both are very good, but different. Only time will tell.



Brown limestone over a “pearly Comblanchien flagstone”
East facing gentle slope



100% Pinot Noir



Serve 60°F - 65°F



Chunky or smooth pâtés, roasted or fried offal. Well-roasted lamb, or braised veal. Full-flavour cheese: Époisses, Langres



Drink now to 2027 & 2029

Tasting Notes

2021 - Pale ruby red.
Small ripe red fruits: raspberry, cranberry, wild strawberry, red cherry, herbal hint. Fine tannins balance with fruit freshness.

2022 - Dark ruby and crimson.
Black plum jam, morello cherry, apple and blackberry crumble. Ripe, fine, dry tannins remain on the long finish.

DOMAINE MICHEL NOËLLAT



Great wines, discovered, curated, delivered.

Nuits-Saints-Georges 1er cru “Aux Boudots” 2020

The 6.4ha plot of “Aux Boudots” is the most northerly premier cru in Nuits-Saint-Georges. On the border of Vosne-Romanée, the Noellat family regard this plot on a par with more famous 1er cru wines of their home village, rightly so as it neighbours the famous grand cru of La Tache. They own 0.47ha, midslope, planted with mature vines, with favourable exposure to the sun aiding ripeness and cool evening breezes help acidity, particularly important in the exceptionally warm season of 2020.



Aux Boudots' thin soils consist of gravel, crumbly limestone marl and a small amount of clay. This fragmented soil gives good drainage, so vines do not receive excessive water, and need to extend their roots deep in search of hydration, lessening vigor and reducing grape yields. This results in small, concentrated berries, which the Noellat family destem and carefully ferment over 18 to 20 days followed by 16 months maturation in 50% new oak, resulting in this fine balanced and complex wine.



250 - 290m East facing
Eroded Comblanchien limestone
stony brown soils, silt and pebbles.



100% Pinot Noir
Vines 40 years old



Serve 56°F - 59°F



Rib of beef, rich stews
Dishes with mushrooms, truffle, umami
Fur and feather game



Drink from 2025 to 2030

Tasting Notes

Deep ruby, garnet tinged.
Ripe black cherry, plum, and
cassis, pressed violets come with
aeration
Cardamom, cinnamon, clove

Fleshy concentration, ripe black
fruit. Vosne-like with touches of
dark chocolate and tobacco on
the finish.

Well-structured and robust,
yet stylish and elegant.
Ripeness allows early drinking,
patience will reward!

DOMAINE
LEJEUNE



Great wines, discovered, curated, delivered.

Pommard 1er cru

“Les Poutures” 2015 & 2018

Located between Beaune and Volnay, Pommard grows only Pinot Noir and is always synonymous with powerful wines that will keep for a long time. The small village boasts 28 premier cru vineyards divided by the village centre. Les Poutures, immediately south of the village, benefits from clay soils akin to those of the Côte de Nuits, so produces more sturdy wine. In recent years Aubert has ploughed the vineyard by horse - less heavy reducing compaction by tractor, ensuring the best drainage and care of the soil.



In 2015 an intensely hot summer with drought conditions resulted in low volume yields, superb ripeness and a concentration of black fruit. An excellent vintage was subsequently delivered, capable of long ageing, 9 years on, we are very lucky to have this now rare opportunity. 2018, again warm but not so hot, shows rich ripe fruit but with more freshness than 2015, and not only from youth. Red fruit bite lifts black fruit density. An interesting opportunity to explore the impact of weather upon a vintage, not forgetting 3 years less age.



Argovian limestone
Marl with iron-rich oolite
East facing



100% Pinot Noir



Serve 60°F - 65°F



Venison, thick cut beefsteak
Furred and feathered game
Bœuf Bourguignon, Coq au Vin
Rich pasta, woodland mushrooms



2015 - Very good now to 2026
2018 - Drink now through to 2030

Tasting Notes

2015 - garnet tinge with tertiary character. Stewed black fruits, black pepper. Ripe, mature well-integrated tannins. Good balance between fruit and acidity rewards with a refreshing long finish.

2018 - Deep ruby. Ripe, maturing fruit with aromas of violets, fresh mushroom, stewed tomatoes and spice. Fine tannins give a dry finish - softening with age. Pre-2026, open min 2 hours before drinking, and with food.