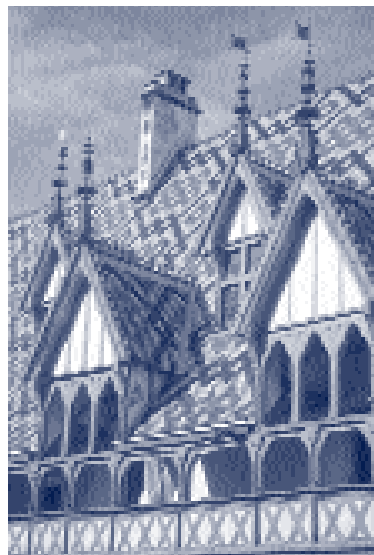


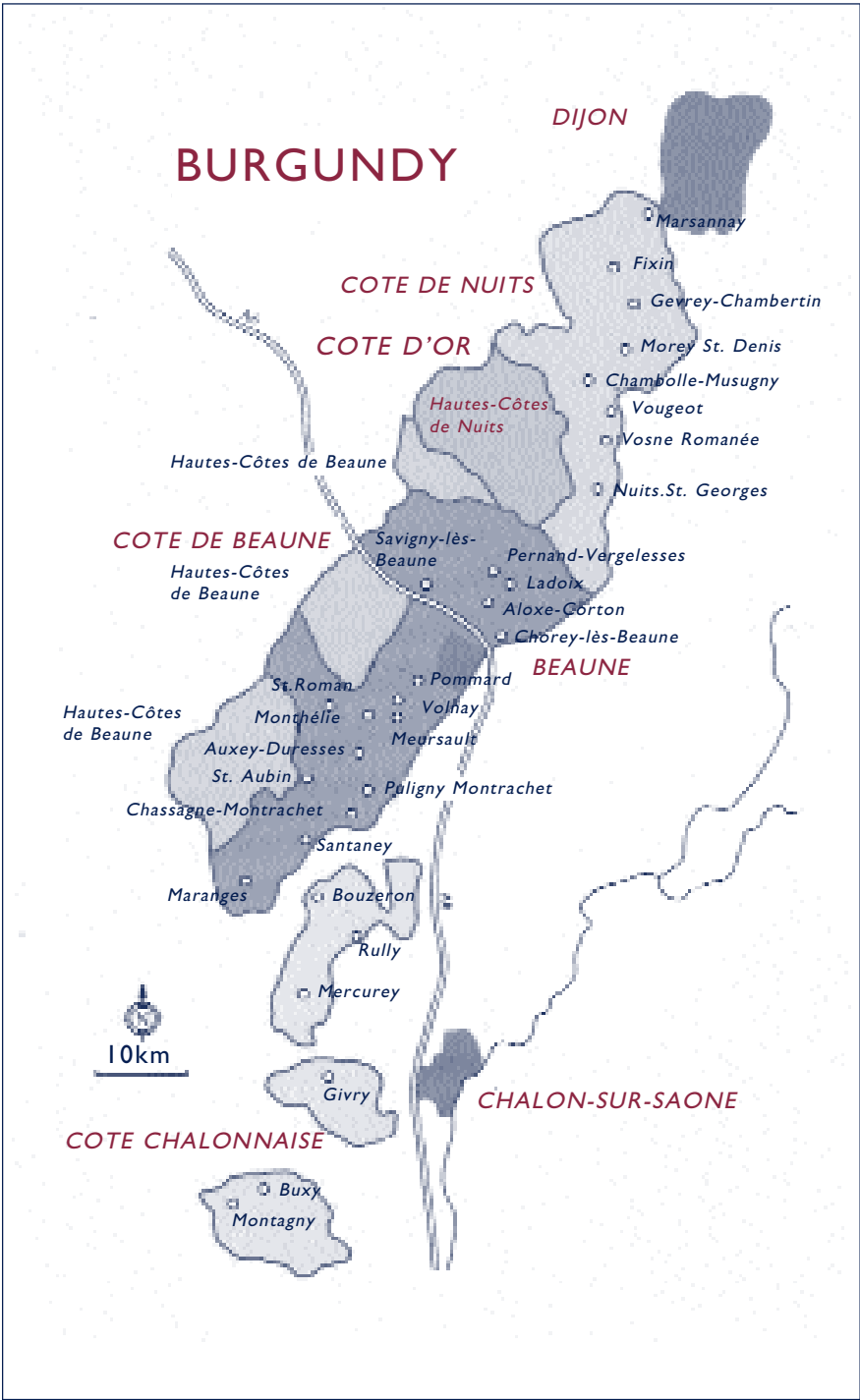
BURGUNDY

EN PRIMEUR 2004



GOEDHUIS & COMPANY

FINE WINE MERCHANTS



2004 BURGUNDY

En Primeur

INTRODUCTION

With each new vintage in Burgundy come new challenges. Viticulturalists and winemakers test the region over time to hone their skills and expertise. Following the scorching and unique 2003 vintage, 2004 presented a different set of trials. Life is never boring in Burgundy.

Know-how has become the key to success in this capricious region. Advances in canopy management, organic viticulture, the eradicating of vinous diseases, and a whole host of improvements in the cellar help ensure exceptional wines despite sometimes challenging conditions.

This was never more relevant than in 2004. A cool, wet July and August with isolated hail storms followed by an Indian summer in September enabled the best producers to create some exemplary, classically structured whites and reds. On our recent trip to Burgundy, astute wine journalist Allen Meadows of Burghound described the wines as “very terroir-driven, well balanced and fresh. Wines that you can drink with pleasure for medium-term drinking while the ‘02s, ‘01s and ‘99s are coming around.” All in all, this is a vintage that Burgundy aficionados will appreciate with fervour.

Here at Goedhuis we specialise in representing only the top names in Burgundy. We continue to work with well established domaines such as Christian Sérafin, Domaine des Lambrays, Laurent Ponsot, Hudelot Noëllat, Emmanuel Rouget, Geantet-Pansiot, Drouhin Laroze, François Jobard, and Marc Colin and are endlessly enchanted by energetic, passionate winemakers such as Denis Pommier and Benoît Droin in Chablis, Jean-Philippe Fichet in Meursault, Jean-Marie Fourrier and Denis Mortet in Gevrey Chambertin, Ghislaine Barthod in Chambolle Musigny, Jean-Nicolas Méo In Vosne Romanée and Nicolas Potel in Nuits St Georges. We have also included one notable new addition to our En Primeur list – Sylvain Cathiard.

As a whole, quantities are higher than 2003. Yet they are not limitless. With each new vintage, Burgundy’s popularity continues to soar making this region’s wines more and more rare.

THE GROWING SEASON

In many ways 2004 was practically the polar opposite to 2003 – Mother Nature possibly making amends. The season started off well; the first buds appearing in April which led to consistent flowering in June. However, temperatures were significantly lower than normal, dropping as low as 3°C in certain corners of Chablis. As the Côte d'Or is 100 km south of Chablis, the temperatures were more ambient, but only just. Rain was also an issue. 2004 was one of the rainiest seasons that Burgundy has seen in a long time giving twice the normal amount of rain.

Cool temperatures and precipitation were not the only threats at hand. There was constant work to control properly the vines` tendency for high yields (the vines overcompensating from the stressed 2003 vintage) without disrupting photosynthesis. Like a passage out of the Book of Job, they were plagued by bouts of fungal diseases – mildew and to a greater extent, oidium. To rub salt into the wounds, many vineyards along the Côte were also hit by severe hail storms, three in total during July and August. Intelligent growers persevered and counter attacked the fungal diseases at the proper time, overcoming most if not all of these deadly culprits. Others with less experience or foresight were less lucky.

Fortunately, there was a pot of gold at the end of the rainbow. Six weeks of glorious weather arrived providing bountiful sunshine and warm breezes to dry up the damp soil. Sugars concentrated and tannins ripened. Nonetheless, strict harvest selection was essential. Many producers picked berry-by-berry by hand. Most sorted their harvest several times making sure that only the healthiest and ripest berries were included in the final batch.



THE WINES

If wine prices were calculated based on the physical labour involved, 2004 would be out of reach for most wallets. Luckily, this is not the case. And consumers will find that many 2004s go beyond any expectations that they may have had.

The undeniable characteristic that links the wines from the various subregions is the striking, zesty minerality. The whites may have a slight edge to the reds in this vintage, but that is to be expected in a shorter ripening season. As long as producers tamed Chardonnay's urge to produce high yields, wonderfully rich yet balanced wines were produced.

In Chablis, many producers compared 2004 to a blend of 2000 and 2002. They show the striking purity of the best 2000s and the sweet fruit and density of many 2002s. Their approachability and freshness make them excellent choices for medium-term drinking.

In the Côte d'Or, 2004 is most reflective of both 2001 and 2002 - high in malic acid like 2001 (incidentally wines which are now drinking superbly) and with that wonderful freshness and crunchy fruit of the great 2002s. All-in-all a classic vintage – a vintage for Burgundy lovers.

The whites showed very well. The Meursaults from Jobard and Fichet were fantastically elegant and pure, while the Pulignys and Chassagnes were rich and stylish. All very representative of their unique terroir and style.

Regardless of the fact that the whites were at a slight advantage, we were all delightfully impressed by the sheer quality of the reds for such a challenging vintage. Poised and elegant, they are as a whole harmonious with zesty flavours and wonderful minerality. Some will need cellaring to round out any angles, but many will be approachable from a youthful age.

BUYING EN PRIMEUR

The wines are offered in bond UK although at present they are still in barrel in Burgundy. They will not be shipped to the UK until autumn 2006 – spring 2007, at which time if you wish to take delivery of your wines, duty, VAT and delivery will be charged. Alternatively, your wines could be stored under bond by Private Reserves, our independent storage company, at a cost of £7.50 per case ex VAT per annum. If you already know that you want your wine delivered or stored with Private Reserves, please tick the appropriate box on the order form.

Red wines are indicated with red print and white wines are indicated with green print.



CHABLIS

DOMAINE DENIS POMMIER, Poinchy

Dénis and his wife Isabelle have been making wine under their own domaine label since 1990 when Dénis inherited several small parcels of vineyard land from his grandfather. Over the years, he has been able to add to his original holdings by buying vineyards from his aunt. He now has 10 hectares from which he produces various cuvées including village Chablis and two 1er crus.

Since we have been importing their wines to the UK, we have seen them get better and better. To maintain purity, Dénis continues to vinify his Chablis in tank while he uses 50% oak barrels to ferment the 1er crus of which 10% is new.

	£/cs in Bond	Drinking Dates
CHABLIS	£65.00	2005 - 2007

This crisp, fresh yet round Chablis offers up notes of green apple and a cornucopia of citrus fruits. Thirst quenching for everyday drinking.

CHABLIS 1er CRU, BEAUROY	£99.00	2005 - 2010
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With pretty notes of fresh peach and apricot followed up by toasted brioche and minerals, this wine is focused yet luscious.

CHABLIS 1er CRU, CÔTE DE LECHET	£99.00	2006 - 2011
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Produced from the oldest 1er cru vineyard owned by the domaine, this wine offers more weight, intensity and restraint than Beauroy with flavours of candied pear and warm spices.



DOMAINE JEAN-PAUL DROIN, Chablis

Jean-Paul's son Benoît has more or less taken over the helm from his father. A fanatical viticulturalist who has an excellent understanding of his family's vineyards, he believes strongly that the grapes must express their unique vineyard site. One could discuss with him for days the nuances within each terroir and how they are embodied in each bottling. His knowledge is that cavernous and captivating.



For many years his father emulated the wines of Meursault using more new oak than was traditional in Chablis. Since the handover, Benoît has moved away from this approach slightly by using less new oak than before in order to retain the purity and minerality that is expected in Chablis.

Out of 12 excellent wines that we tasted at his domaine, Montée de Tonnerre and Le Clos were our favourites in 2004.

	£/cs in Bond	Drinking Dates
CHABLIS 1er CRU, MONTÉE DE TONNERRE	£125.00	2007 - 2012

One of the most mineral vineyards in Chablis, Montée de Tonnerre is often considered the most grand of the premier crus. It needs a couple of years to come around yet also has a capacity to age well. Ripe pear with a salty tang and a touch of sexy oak on the finish gives this wine real appeal.

CHABLIS GRAND CRU, LE CLOS	£250.00	2007 - 2015
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Rich in minerals, this complex and powerful Chablis offers notes of grilled almonds, vanilla and ripe pear that is known to develop flavours of subtle smoky gun flint with age. It is regarded as the most representative of all his Chablis vineyards.



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CÔTE DE NUITS

DOMAINE DROUHIN LAROZE, Gevrey Chambertin

Established in 1850 by Jean-Baptiste Laroze, this family domaine expanded in 1919 when his grand daughter married Alexandre Drouhin. This happy union added vines from Chambolle Musigny. Today, the domaine is run by Philippe Drouhin who took over from his father as winemaker in 2001 and produces 12 appellations from 11.5 hectares.

Philippe believes in exceptional vineyard management, which enables him to have the freshest, purest wines possible. His style falls somewhere between a modernist and a traditionalist. Though his wines are ripe, clean and aged in new oak (50% for 1er crus and 100% for grand crus), they are at the same time pure and earthy. Their incredible understated concentration balances out any new wood flavours or textures.

	£/cs in Bond	Drinking Dates
GEVREY CHAMBERTIN	£155.00	2006 - 2013

Dark chocolate, dried cherries and treacle fill the palate of this medium-bodied red. Slightly rustic, this is traditional winemaking at its best.

GEVREY CHAMBERTIN 1er CRU CLOS PRIEUR	£220.00	2007 - 2016
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Made from a 1er cru vineyard across the road from Mazis Chambertin, this is intense and pure. Packed with pure dark fruit, it has slightly more raciness than the 1er cru.

LATRICIÈRES CHAMBERTIN GRAND CRU	£350.00	2009 - 2019
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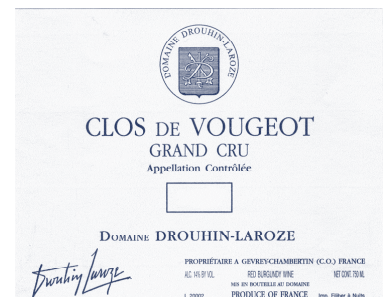
Very representative of the cooler Latricières Chambertin vineyard, this powerful yet elegant wine is more subdued with cool, crisp cranberry and ripe cherry notes. Spicy, long finish.

CLOS DE VOUGEOT GRAND CRU	£395.00	2009 – 2020+
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Very intense, chewy and deep, this full-bodied Clos de Vougeot is structured and tight. Very impressive for this variable vineyard. Several years of cellaring will be necessary to enjoy this wine at its best.

BONNES MARES GRAND CRU	£420.00	2008 - 2019
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Rich and dense with notes of black cherries and cream, this full-bodied yet silky wine is fine and very pure. It may need a few years of cellaring to flesh out the mid-palate.



CÔTE DE NUITS

	£/cs in Bond	Drinking Dates
CHAMBOLLE MUSIGNY	£175.00	2006 - 2014
Perfumed and noticeably lush fruit make this a wine typical of Chambolle's style. Wonderfully clean with impeccable balance. Finishes on notes of quince and warm spices.		
GEVREY CHAMBERTIN 1er CRU, CHERBAUDES	£210.00	2006 - 2015
Planted on ancient graveyard sites that date from the 11th century, this cuvee is richer than the Gevrey Village. Wonderfully balanced with a lengthy finish.		
VOUGEOT 1er CRU, PETITS VOUGEOTS	£225.00	2007 - 2016
Les Petits Vougeots is the next vineyard east of the Château in the Clos Vougeot and south of Le Musigny. This wine was slightly difficult to taste as it was finishing its malolactic fermentation; however, it is pure with noticeable ripe cherry and ginger notes that envelopes a structure of crisp acidity and moderate tannins.		
GEVREY CHAMBERTIN 1er CRU, CHAMPEAUX	£275.00	2006 - 2016
Produced from 85-year-old vines, Champeaux is slightly less revealing than the other Gevrey cuvées. Notes of dried cherries and ripe raspberry lead to a long finish. One to watch unfold.		
GEVREY CHAMBERTIN 1er CRU, COMBE AUX MOINES	£275.00	2007 - 2018
Jean-Marie's Combe aux Moines was planted in 1928, and it shows. Utterly smooth and complex, it has remarkable minerality which is fleshed out by intense flavours of griotte cherry, dried peach and earthy spice.		
GEVREY CHAMBERTIN 1er CRU, CLOS ST JACQUES	£350.00	2007 - 2018
The most intriguing wine tasted at Jean-Marie's that day. Some slight reduction which once swirled away revealed intertwined savoury and sweet notes of dried cherry, toffee, salt and roasted meat. Exotic and plump with impeccable concentration and balance.		
GRIOTTE CHAMBERTIN GRAND CRU	(per 6) £225.00	2009 - 2020
Delicate like a Musigny with the complexity of a Chambertin, Fourrier's Griotte has powerful aromatics of violets and black cherries which are enveloped by subtle nuances of liquorice. A complex and perfectly balanced offering that finishes long and deep.		

**DOMAINE GEANTET-PANSIOT,
Gevrey Chambertin**

Established in 1955 by Edmond Pansiot, the domaine has been managed since 1989 by his son, Vincent who is also the winemaker. Dispersed over 4 communes – Gevrey Chambertin, Brochon, Marsannay and Chambolle Musigny – their 12 hectares are treated as organically as possible allowing the inherent purity of the fruit to surface. They are also worked only by hand respecting the natural texture of the soil.



In his cellars, Vincent warmly welcomed us and enthusiastically poured all of his 2004s claiming a ripe, yet classic vintage that will be wonderfully approachable from release. He was right. Like him, his wines were generous and friendly yet had wonderful character for additional cellaring.

	£/cs in Bond	Drinking Dates
GEVREY CHAMBERTIN VIEILLES VIGNES	£185.00	2007 - 2016

Not less than 17 parcels make up this complex cuvée. Sweet with notes of ripe dark berry fruit and spice, it is masculine yet smooth. A lovely wine for a cool winter's night.

CHAMBOLLE MUSIGNY VIEILLES VIGNES	£195.00	2006 - 2014
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This wine is produced from 3 parcels of vines that average 53 years in age. With pretty floral notes that turn to ripe griotte cherry and earth on the finish, this wine has lovely balance and finesse.

GEVREY CHAMBERTIN 1er CRU, EN CHAMPS	£255.00	2007 - 2018
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Vincent Geantet considers this cuvée the epitome of Gevrey Chambertin due its dark brooding, sauvage and meaty palate. Produced from vines that are 103 years old. Absolutely delicious. Grand cru quality in 2004.

GEVREY CHAMBERTIN 1er CRU, POISSENOT	£285.00	2007 - 2017
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Subtle nuances of grilled meat combine with rich, ripe black cherry, dark chocolate and mineral notes to create a fleshy yet focused wine. From 56-year-old vines.

CHAMBOLLE MUSIGNY 1er CRU	£298.00	2006 - 2015
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Slightly richer, more structured and less fleshy than the Vieilles Vignes, this is serious Chambolle that still retains its elegant feminine side.

CHARMES CHAMBERTIN GRAND CRU	£450.00	2009 – 2020+
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A favourite of the tasting and a wonderful finale, this full-bodied wine is extremely profound with its fleshy dark berry fruit and maple syrup flavours. Noticeably rich, this is serious stuff.



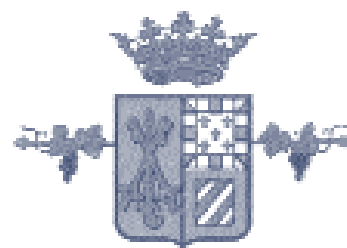
CÔTE DE NUITS

DOMAINE DENIS MORTET, Gevrey Chambertin

It is always a pleasure to taste at Denis' cellar. Extremely enthusiastic, he bounces around his cellar like Tigger from Winnie the Pooh extracting wine from various barrels to fill our tasting glasses. It is wonderful to see a winemaker so passionate, always striving to produce the best wines possible.

As a true modernist in Burgundy, he is no stranger to oak, but finding himself in calmer waters in his métier and desiring a truer expression of terroir, he has opted to use lesser quantities of it. His wines are still rich, spicy and deeply coloured.

Famous for his five communal crus from his Gevrey Chambertin lieux dits, in 2004, he changed his thinking and created a unique cuvée by blending them together like a Grand Champagne for better balance. He is thrilled with the result; however in 2005, he envisages separating his Gevrey yet again into two separate cuvées to distinguish terroir differences. We are delighted to include this cuvée in our offer as it may be only one ever created to unify his 5 communal crus.



	£/cs in Bond	Drinking Dates
BOURGOGNE BLANC	£110.00	2005 – 2008

Aged in 100% oak (25% new), this medium-bodied white wine offers rich honey, lemon leesy notes followed by a refreshing, zesty finish.

BOURGOGNE ROUGE	(mags) £140.00	2005 - 2008
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Punchy notes of pepper and granite are supported by fresh, crunchy red and black berry fruit. Forward and appealing.

MARSANNAY	£180.00	2006 - 2009
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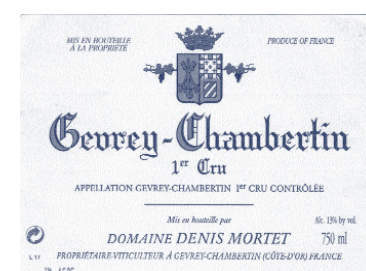
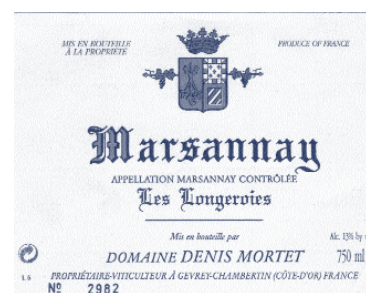
Aromatically similar to the Bourgogne but with more structure, concentration and crisper acidity. Moderate length finish.

GEVREY CHAMBERTIN	£295.00	2008 - 2018
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Denis blended this wine from 5 lieux dits for better harmony and balance. In previous vintages, he normally vinified and bottled them separately and next year, he intends to bottle this wine under 2 different cuvée names. A unique offering which represents all of his top Gevrey villages sites under one cork.

GEVREY CHAMBERTIN 1er CRU	£495.00	2009 - 2019
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Wonderfully dense with an elegant, crisp backbone gives this wine excellent balance and a satisfying palate. Long finish on dark berry fruit and liquorice.



	£/cs in Bond	Drinking Dates
GEVREY CHAMBERTIN 1er CRU, LAVAUX ST JACQUES	£540.00	2008 - 2019

Fleshy and more upfront than the Clos Vougeot, this fruit forward wine is chewy and dense with notes of dark spicy Christmas cake and minerals. Complex yet appealing.

CLOS DE VOUGEOT GRAND CRU	£895.00	2010 – 2020+
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Another excellent Clos de Vougeot. This terroir-driven wine is full-bodied yet silky with wonderfully ripe dark and red berry fruit.

DOMAINE SÉRAFIN PÈRE & FILS, Gevrey Chambertin

If hands could tell a story, the soulful and worn ones of Christian Serafin might be akin to Scheherazade in “1001 Arabian Nights”. A quintessentially Burgundian-looking vigneron, Christian is a petite and quiet man who has been making wine for his family domaine since the 1960s when he took over the reins from his late father.

A moderate traditionalist, Christian uses semi-organic methods in his vineyards – his goal being able to produce the healthiest and ripest fruit in any given vintage. He uses little racking and does not filter or fine. Not shy of new oak, he uses around 70% amongst his various cuvées. Though his wines tend to be ample and fleshy, the richest ones may need some cellaring in order to integrate better the spicy, cedary flavours.



	£/cs in Bond	Drinking Dates
BOURGOGNE ROUGE	£129.00	2006 - 2009

Christian uses 50% new wood barrels in this fruit forward Bourgogne Rouge. Pure and ripe with toasty oak, this is a luscious example that will be immediately charming.

GEVREY CHAMBERTIN	£195.00	2007 - 2014
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Savoury and meaty yet ripe with lovely berry fruit makes this wine an archetypal Gevrey Chambertin. Silky and nicely balanced. Finishes on roasted coffee notes.

MOREY ST DÉNIS 1er CRU, MILLERANDES	£320.00	2007 - 2013
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Zingy fresh raspberry fruit supported by chalky minerals and noticeable structure.

CHAMBOLLE MUSIGNY 1er CRU, BAUDES	£375.00	2007 - 2015
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Les Baudes is located directly across the street from Bonnes Mares. Because of its grand cru proximity, wines from this vineyard tend to be more powerful than many Chambolles, but still retain their approachable elegance.

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CÔTE DE NUITS

	£/cs in Bond	Drinking Dates
GEVREY CHAMBERTIN VIEILLES VIGNES	£285.00	2008 - 2015

The grapes for this cuvée are sourced from vines that are grown next to 1er cru and grand cru sites. As a result, this wine has more concentration and structure than the Gevrey Chambertin. It finishes long on notes of black cherry and roasted meat.

GEVREY CHAMBERTIN 1er CRU, CORBEAUX	£320.00	2008 - 2015
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A complex nose of toasted spices, molasses and ripe bilberry, this slightly rustic Gevrey has great potential but will need several years for its true character to show through.

GEVREY CHAMBERTIN 1er CRU, FONTENY	£395.00	2008 - 2015
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Le Fonteny is a vineyard that is rocky and steep giving the wine a more restrained elegance and wonderful suppleness. Good concentration with a long finish of ripe fruit flavours.

GEVREY CHAMBERTIN 1er CRU, CAZETIERS	£475.00	2008 - 2014
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Slightly lighter in style yet with good concentration, this moderately complex Gevrey has pure ripe raspberry, mineral and spicy oak flavours. Delightfully bitter, it has a Campari finish.

CHARMES CHAMBERTIN GRAND CRU	£695.00	2008 - 2017
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Aged in 100% new oak, this wine shows notes of treacle and ripe bramble and cherry fruit. Slightly chewy and round with excellent concentration that carries through to the finish.



DOMAINE DES LAMBRAYS, Morey St Denis

For many years the wines of Domaine des Lambrays were some of the most sought after in all of Burgundy. Even today, an ultra rare older bottle which surfaces from time-to-time at auction fetches a fortune. However, through a series of various owners over the years, the Domaine fell into neglect until 1979 when it was acquired by two brothers, Fabien and Lucien Saier who invested heavily in the replanting of vineyards and restructuring the buildings. Perhaps their most notable change was to hire Thierry Brouin as vigneron, a young wunderkind and then recent oenological graduate of Dijon.

The domaine has since been sold to a German family who also have a deep rooted passion for the vineyards and the wine. Over the years, their combined effort has re-awakened this once sleeping beauty and today Thierry is re-establishing Domaine des Lambrays and its flagship wine, Clos des Lambrays, as a true Grand Cru.

	£/cs in Bond	Drinking Dates
MOREY ST. DENIS	£198.00	2005 - 2010

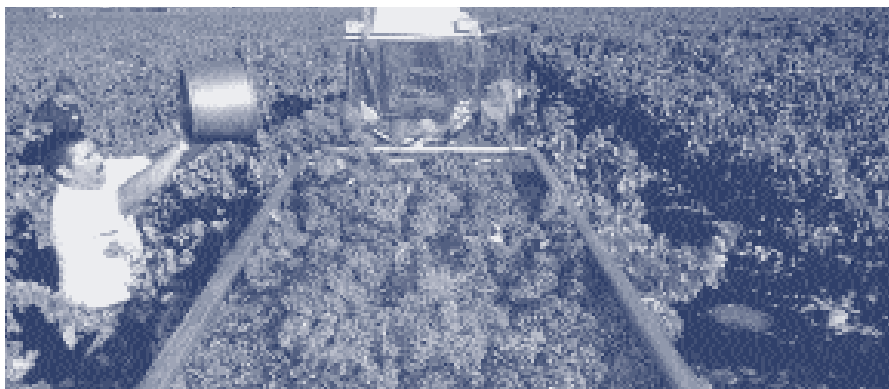
An assemblage of 3 lieux dits, this medium-bodied wine is brimming with ripe raspberries, cherries and earthy spice. Round and succulent, it was nearly impossible to put down. Exceptional quality for village-level wine.

MOREY ST. DENIS 1er CRU, LOUPS	£285.00	2007 - 2015
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More concentrated and powerful than the Morey St Denis, this spicy mineral-driven wine fills the palate with chunky fruit and a moderately lengthy finish.

CLOS DES LAMBRAYS GRAND CRU	£440.00	2010 - 2020
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Fairly closed and backwards at this early stage. Excellent concentration with notes of kirsch, ripe raspberry, black pepper and earth. Balanced and powerful, the finish just goes on-and-on.



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CÔTE DE NUITS

DOMAINE PONSOT, Morey St Denis

An unusual domaine that nonetheless is one of the most renowned, Domaine Ponsot combines classic Morey with the refinement of Chambolle and the power of Gevrey. Laurent Ponsot is currently at the helm of his family estate. An exceedingly traditional producer, he uses techniques that would bewilder a state-of-the-art, New World trained oenologist: no (or very little) sulphur, no new oak and no or little destalking of stems during vinification. In addition, he harvests late which adds extra ripeness, but also the possibility for highly toned flavours.



Laurent Ponsot

These established techniques create traditionally styled, light coloured, long lived wines, yet the uninitiated often find them esoteric and unusual. The proof is in the wine, however; each time we taste an old bottle, it is absolutely stunning which proves the famous Dutch proverb that a handful of patience is worth more than a bushel of brains (this is to keep the Chairman happy).

At the time of going to press, Laurent had not yet created his price list. But please register your interests, and we will try to fulfil your orders once we have our allocation.

	£/cs in Bond	Drinking Dates
BOURGOGNE CUVÉE PINSON	£99.00	2006 - 2010

Well made, old fashioned styled Burgundy is becoming rarer and rarer. Fortunately, Ponsot's Cuvée Pinson is just that. Silky with notes of raspberry and roasted meat, it is balanced and complex for its appellation.

CHAMBOLLE MUSIGNY, CUVÉE DES CIGALES	£175.00	2007 - 2014
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This old fashioned Chambolle has wonderfully pure ripe fruit and exciting minerality with beautifully intergrated tannins. It ends with great class.

GEVREY CHAMBERTIN CUVÉE DE L'ABEILLE	£175.00	2007 - 2015
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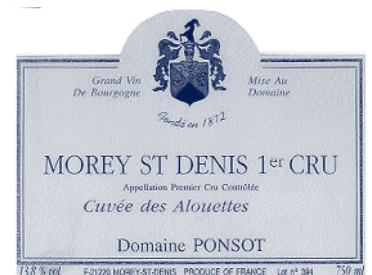
Silky and complex, this medium to full-bodied wine is quite complex with aromatics of roasted meat, ripe cherry and herbes de Provence. Savoury and appealing.

MOREY ST. DÉNIS, CUVÉE DES GRIVES	£175.00	2007 - 2013
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Pretty with silky chocolate and griotte cherry notes that finish subtly on mint. Delicate and feminine.

MOREY ST. DÉNIS 1er CRU, CUVÉE DES ALOUETTES	£290.00	2008 - 2015
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A favourite of the tasting, the Cuvée des Alouettes has a closed nose at present but is wonderfully ample on the palate. Fleshy with ripe cherry, warm spices and meaty nose, this is a serious wine with a long finish.



	£/cs in Bond	Drinking Dates
CHARMES CHAMBERTIN GRAND CRU	£669.00	2008 – 2018+

Slightly more modern in style. Fresh plums and raspberry fill out the palate of this full-bodied red. Finishes well with savoury, earthy flavours. Nicely balanced.

GRIOTTE CHAMBERTIN GRAND CRU	£669.00	2009 - 2020
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A dark and unusual blend of coffee, toffee and roasted meaty aromas. Medium to full-bodied, this balanced wine has a stunning mineral-rich finish.

CHAPELLE CHAMBERTIN GRAND CRU	£672.00	2009 - 2020
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Bursting with fresh griotte cherry, this is an exceptionally pure and powerful wine. Worthy of its grand cru appellation.

CLOS DE LA ROCHE	£728.00	2010 – 2020+
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VIEILLES VIGNES GRAND CRU

Wonderfully complex, with notes of deep chocolate, fresh mint and chewy cherry.

Brooding and slightly backwards, it is beguiling.



CÔTE DE NUITS

DOMAINE GHISLAINE BARTHOD,

Chambolle Musigny

One of our favourite growers in Burgundy - not only for her wines but also for her undeniable warmth - Ghislaine has again amazed us in 2004. Unbelievably pure, complex, and terroir-driven, they also have wonderful mineral raciness - the trademark of the vintage.

She, too, seemed pleased by the results as they burst from the glass with fresh raspberry and spice. But do not be fooled. These are serious wines that will unveil themselves further with additional cellaring.

	£/cs in Bond	Drinking Dates
BOURGOGNE ROUGE	£94.00	2006 - 2011

Superbly silky, this medium-bodied wine is bursting with fresh, ripe raspberries and pure, sweet Pinot fruit. Ghislaine has produced one of the best Bourgogne Rouges we have had...ever.

CHAMBOLLE MUSIGNY	£210.00	2007 - 2014
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A more complex, concentrated version of the Bourgogne, this wine is ethereal, supple and elegant. Like a ballet dancer. Beautiful.

CHAMBOLLE MUSIGNY 1er CRU, CHATELOTS	£320.00	2009 - 2019
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Chatelots is famous for producing wines that are lacy and feminine, but still quite dense. Flattering with lovely richness that is backed by crunchy fruit and a moderately lengthy finish.

CHAMBOLLE MUSIGNY 1er CRU, BEAUX BRUNS	£320.00	2009 - 2020+
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Always the ripest, richest and meatiest of the Chambolles, in 2004 it has more elegance and restraint with pure raspberry and blackberry fruit offset by refreshing minerality.

CHAMBOLLE MUSIGNY 1er CRU, CRAS	£340.00	2011 - 2020+
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Typical for Les Cras, this wine is powerful and concentrated with a wonderful balance between fleshiness and structure. Will need some patience before it develops. Exceptional potential.



DOMAINE HUDELLOT NOELLAT, Vougeot

Arriving at Hudelot Noellat is like coming home after a long day. Mme Hudelot-Noellat with her sparkling eyes is rather like a welcoming concierge in a Parisian apartment block who meets and greets from her small ground floor office.

Pointing us in the right direction of the cellar, we descend a stone staircase where we meet a fresh, friendly face who is the new winemaker for the domaine.

Regardless of the change of hands, the house style has not altered. The wines are still wonderfully traditional and pure. It is, after all, hard to stray from their exceptional terroir.



	£/cs in Bond	Drinking Dates
BOURGOGNE ROUGE	£90.00	2006 - 2010

Gorgeous finesse and elegance, this is Bourgogne Rouge at its best.

CHAMBOLLE MUSIGNY	£185.00	2007 - 2014
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Lots of ripe cherry surrounded by sweet maple syrup and minerals makes this Chambolle particularly appealing. Lovely balance and concentrated richness.

VOSNE ROMANÉE	£185.00	2007 - 2014
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Though semi-closed on the nose, it is quite zingy on the palate with its ripe raspberry fruit, spice and crisp acidity. Slightly rustic in texture, it leads to a wonderful dark chocolate finish.

VOUGEOT 1er CRU, PETITS VOUGEOTS	£195.00	2008 - 2015
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A wine on the wild side with darker berry fruit and additional notes of cinnamon and clove. Nicely concentrated that finishes with a mineral-rich 'salty' tang.

VOSNE ROMANÉE 1er CRU, SUCHOTS	£295.00	2008 - 2015
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Fleshier and more approachable than the Vougeot at this stage. Predominant notes of red currant and raspberry which are counterbalanced by intriguing earthy aromas.

VOSNE ROMANÉE 1er CRU, BEAUMONTS	£295.00	2009 - 2016
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Brooding with dark berry fruit, molasses and tar, this is a serious wine with excellent concentration and a lengthy finish.

VOSNE ROMANÉE 1er CRU, MALCONSORTS	£320.00	2009 - 2016
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A gentle nose of peach, ripe raspberry and warm spice coyly lures one in and then bathes the palate in rich savoury flavours. Ethereally light, yet utterly complex. Fascinating.



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CÔTE DE NUITS

	£/cs in Bond	Drinking Dates
NUITS ST GEORGES 1^{er} CRU, MURGERS	£240.00	2009 - 2015

Les Murgers is located on the border of Vosne Romanée which gives this wine a slightly silky, less rustic feel than many Nuits St Georges. A fleshy palate that finishes moderately long on notes of roasted meat and liquorice.

ROMANÉE ST. VIVANT GRAND CRU	(per 6) £550.00	2009 - 2018
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Pretty notes of ripe raspberry intermixed with wild game make this wine particularly intriguing. A full, rich palate carries the structure through from its start to its very long finish.

RICHEBOURG GRAND CRU	(per 6) £550.00	2009 – 2020+
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More masculine than Romanée St Vivant, this fleshy and rich offering is powerful and dark with notes of autumn fruit and game. Fine with a dry, lengthy finish.

DOMAINE EMMANUEL ROUGET, Flagey Echézeaux

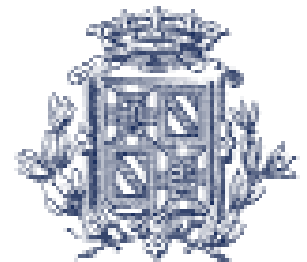
Emmanuel Rouget is one of Burgundy's greatest wine makers who also has some of the region's finest vineyards. A man of reticent nature, he is reflective and sensitive yet with some gentle persuasion, happy to discuss his wines and the philosophy that leads to their creation.

His uncle is the great Henri Jayet from whom he has learned enormously. In fact, Emmanuel has been tending Henri's vineyards and making his wines since his uncle retired in 1991. But he also has been making his own wines since 1985 with his own parcels of vines some of which border those of Henri.

His style is not dissimilar to his uncle's. They are pure, old fashioned and complex with a streak of undeniable wildness. To the unversed, they may not be completely understood as they are tasted out of barrel, but with time, their pedigree reveals itself.

	£/cs in Bond	Drinking Dates
NUITS ST. GEORGES	£298.00	2006 – 2013

Quite refined for a Nuits St Georges, this wine shows pretty flavours and smooth tannins that turn into a silky moderately long finish.



	£/cs in Bond	Drinking Dates
VOSNE ROMANÉE	£320.00	2007 – 2017

Old fashioned yet ripe and fruity with succulent notes of blood orange and wild raspberry, this medium-bodied wine is silky and finishes fresh on slightly earthy, rustic tannins.

ECHÉZEAUX GRAND CRU	£850.00	2009 – 2020+
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This wine is pretty and silky with pure fresh raspberry fruit and spice. One of our favourites, this is one of the most elegant and exciting wines that we have tasted.

DOMAINE SYLVAIN CATHIARD, Vosne Romanée

Getting a wine allocation from Sylvain Cathiard is not easy. After years of making appointments and tasting with him in his cellar, he has finally (and warmly) granted us our first allocation.

Why is it so difficult? For starters, he only has around 5.5 hectares of vines. Traditionally, Burgundy domaines are renowned for being minute in size, and he is definitely amongst the smallest. In addition, he has some of the most exceptional vineyards on the Côte d'Or – many of which are located next to grand crus sites. This combination is lethal for allocations. Too little wine with too many open hands waiting for their fair share.

Needless to say, we are delighted as Sylvain is one of the top growers in Vosne Romanée – a region not shy of exceptional talent - whose wines project extraordinary purity, harmony and depth.

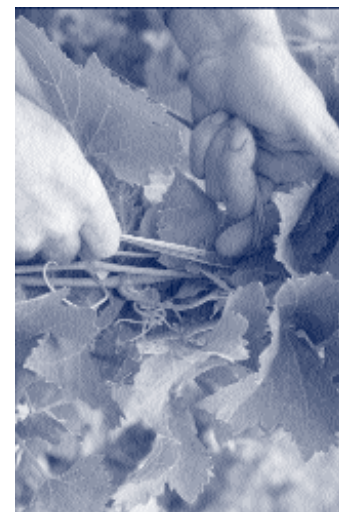
As this is our first allocation with Sylvain Cathiard and he will not be doing his price list until January, it has been difficult for us to gauge selling prices. Please register your interests, and we will try to fulfil your orders once we have our allocation.

	£/cs in Bond	Drinking Dates
BOURGOGNE ROUGE	POA	2006 – 2011

Produced from vines that are not far from Clos de Vougeot, Sylvain's Bourgogne Rouge has a slightly chewy texture with notes of ripe raspberry and spice and which finishes on bitter chocolate. Pure and complex for its appellation. As Johnny says, "If only all Bourgeorge could taste like this..."

CHAMBOLLE MUSIGNY, CLOS DE L'ORME	POA	2008 – 2015
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From a lieux dit due east of Les Charmes, this wine is smooth and silky with aromatics of cinnamon and black cherry. Its superb minerality stands out giving it focus and vibrancy.



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CÔTE DE NUITS

£/cs in Bond

Drinking Dates

NUITS ST. GEORGES 1^{er} CRU, MURGERS

POA

2009 – 2018

A Nuits from the Vosne Romanée side of the Côte. Translated from winespeak, this means a riper style that is slightly less rustic, more meaty in flavour and well polished. This Murgers is all of those things and then some.

VOSNE ROMANÉE

POA

2009 – 2018

Produced from 3 different parcels within the Vosne appellation, this is powerful yet sheathed in velvety tannins. Wonderful flavours of ripe bilberry and caramel carry it through to the lengthy finish.

VOSNE ROMANÉE 1^{er} CRU, EN ORVEAUX

POA

2007 - 2018

This wine is seductive from the start. Its fresh, sweet fruit flavours of peach and raspberry are lightly dusted with cinnamon and spice. Silky, round and rich, it is exemplary of its terroir on the Vosne-Chambolle border. Fabulous.

VOSNE ROMANÉE 1^{er} CRU, LES REIGNOTS

POA

2007 – 2018

Located above La Romanée grand cru, this noble wine is more restrained and mineral than En Orveaux. Packed with crunchy red fruits and spice, its finish is elegant and long.

VOSNE ROMANÉE 1^{er} CRU, SUCHOTS

POA

2010 - 2020

Another premier cru with grand cru neighbours, Sylvain's Suchots has a semi-closed nose but on the palate, it is intense and complex with flavours of dried peach, black cherry and smoky cedar that draw to a meaty finish.

VOSNE ROMANÉE 1^{er} CRU, MALCONSORTS

POA

2010 – 2020+

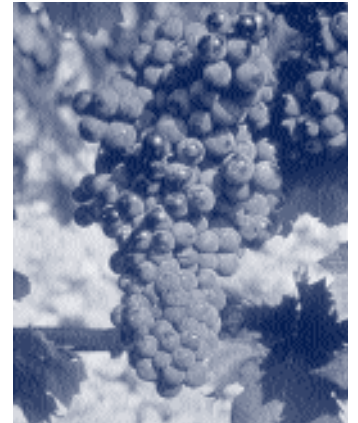
Malconsorts is traditionally a vineyard that does not reveal itself in barrel tastings and prefers to remain tight-knit for several years. This wine is true to character, yet displays great potential with its concentrated flavours of hedgerow fruit and bittersweet chocolate. This is a wine to watch.

ROMANÉE ST VIVANT GRAND CRU

POA

2008 – 2020+

This voluptuous wine charms the palate with its pure raspberry and cherry fruit, silky tannins, intense complexity and lovely long finish. Miniscule quantities of this exceptional wine are produced as Sylvain's holding is a mere .17 ha in size.



DOMAINE RENE ENGEL, Vosne Romanée

Sadly the 2004s from Domaine Engel will be the last offerings from its exceptional winemaker, Philippe Engel, who died suddenly earlier this year. Philippe, who took over as vigneron in 1981, transformed his family domaine from a semi-neglected holding to one of the most respected estates in the Côte de Nuits.

A follower of the traditional Burgundian wine style, he preferred creating wines that were rich, concentrated and meaty on the palate, but which would take many years to develop. His 2004s also follow this path. Rich yet ultra pure and exact, they are typical of this classically structured vintage. They were tasted in both September and November of this year with consistent notes.

The future of the domaine is still unknown. What is certain is that there will be no 2005s on offer next year as the family, finding itself in difficult circumstances, needed to sell their grapes to local négociants in order to pay for inheritance taxes. As such, their 2004s may possibly be the last wines from this glorious family-owned estate.

	£/cs in Bond	Drinking Dates
VOSNE ROMANÉE	£225.00	2008 – 2019

Produced from 3 different parcels of vines located behind the house, this medium to full-bodied wine is fresh with crunchy fruit and underlying notes of smoky oak. Slightly rustic, but stylish.

VOSNE ROMANÉE 1er CRU, BRÛLÉES	£330.00	2009 - 2020
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Similar to the Vosne Romanée but with greater concentration and depth. A fruity core of raspberry and grapefruit is further enhanced by additional notes of smoky meat, clove, and molasses. Lovely density and balance.

ECHÉZEAUX GRAND CRU	£420.00	2012 – 2020+
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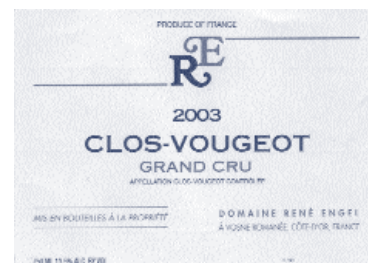
Fleshy yet semi-restrained at this stage, this elegant offering is nicely perfumed with floral notes, red currant, and ripe black cherry fruit. Long finish.

CLOS VOUGEOT GRAND CRU	£470.00	2013 – 2020+
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Engel's Clos Vougeot comes from a parcel of vines located above the Château which are between 40 to over 100 years old. Slightly less silky than Echézeaux with notes of warm cinnamon spice and wild raspberry, it has a wonderful intensity on the palate which lingers long and full. Possibly the best Clos Vougeot tasted on our trip.

GRANDS ECHÉZEAUX GRAND CRU	£550.00	2013 – 2020+
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Darker and more intense than Echézeaux, this exotic wine is finely layered with flavours of ripe berry, liquorice and treacle. It is linear and powerful yet its structure is undoubtedly elegant.



CÔTE DE NUITS

DOMAINE ETIENNE GRIVOT, Vosne Romanée

A well-established name in Vosne Romanée, Domaine Grivot dates back to the 19th century. Over the years and marriages, the domaine grew to include vineyards in notable appellations such as Clos de Vougeot, Echézeaux and Richebourg.

In the 1980s, returning from work experience in California, Etienne, now the 5th generation of the family to run the estate, returned to Burgundy to help his father. He eventually took it over completely in 1990. Etienne has created his own style of wine which many tasters consider to be softer than those he once made.

One could never accuse Etienne's wines of being too obvious and overly easy. Indeed, they are powerful and rich - true 'vins de garde' which usually need several years of cellaring to soften and develop. But they are also fleshy and like excellent Burgundy embody their unique terroir and personality. Aficionados patient enough to wait know that the wines of Etienne Grivot are exceptional.

	£/cs in Bond	Drinking Dates
NUITS ST. GEORGES 1er CRU, PRULIERS	£298.00	2010 - 2018

Ripe and rich with black and red berry fruits, this medium-bodied wine is balanced between its soft, fleshy palate and noticeable firm structure.

NUITS ST. GEORGES 1er CRU, BOUDOTS	£350.00	2010 - 2020
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Les Boudots is located next to Vosne Romanée Les Malconsorts. As a result, it tends to be soft and silky yet still powerful and complex. On the nose, it is intriguing and exotic with red and dark berry fruit and animal notes with a moderately lengthy finish.

VOSNE ROMANÉE 1er CRU, BRÛLÉES	£350.00	2010 - 2020+
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This wine is concentrated with formidable structure. Though brooding and intense, it still has wonderful meaty flavours that plough through the tannins for a savoury mouthful that goes on and on. Wonderful potential.

VOSNE ROMANÉE 1er CRU, SUCHOTS	£440.00	2009 - 2020+
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Scented and complex with ripe griotte cherry, this wine is fresh, inviting and elegant. A wonderful Vosne that will drink well for some time to come.



	£/cs in Bond	Drinking Dates
VOSNE ROMANÉE 1^{er} CRU, ROUGES	£298.00	2010 – 2020+

A blend of Les Rouges du Dessus and Les Rouges du Bas. Excellent structure fleshed out by dark berry fruit and liquorice, this wine is chewy and slightly brooding and finishes on dark, bitter chocolate.

VOSNE ROMANÉE 1^{er} CRU, BEAUX MONTS	£375.00	2010 – 2020+
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Wonderfully fleshy and savoury, this dark berry dominated wine draws one in with its fruit concentration and long finish. An excellent Beaux Monts that lives up to its name.

CLOS VOUGEOT GRAND CRU	£398.00	2010 – 2020+
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Complex rich and concentrated, the palate of this Clos Vougeot is tighter than some of the other cuvées. It is masculine with noticeable power and earthiness. Excellent potential.

ECHÉZEAUX GRAND CRU	£540.00	2010 – 2020+
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Grivot's Echézeaux is savoury yet sweet with notes of roasted meat, wild herbs and sour cherry. Silky on the palate with great intensity, this wine is exceptional.

RICHEBOURG GRAND CRU	£1500.00	2010 – 2020+
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Fleshy with ripe cherry and raspberry and tangy mineral flavours, this wine is soft and smooth yet powerful and lingering. Wonderfully elegant and pure.



CÔTE DE NUITS

DOMAINE MEO-CAMUZET, Vosne Romanée

Now a well established domaine in Burgundy, Méo-Camuzet was once unknown as most of their vineyards were rented to other producers such as Henri Jaye. At the time, the domaine was owned by Jean Méo, a technical advisor to the Général de Gaulle and the now French president, Jacques Chirac.

In 1989, Jean-Nicolas, his young, dynamic son slowly began taking over the domaine after finishing his oenological studies in Dijon. In less than 15 years, it has become one of the most respected domaines in all of Burgundy partly due to Jean-Nicolas' exceptional skills as a winemaker, but perhaps more importantly thanks to the terroir of their world class vineyards.

The majority of wines he makes are red which span from Bourgogne Rouge to their ultra famous Cros Parentoux and outstanding Richebourg; however, Jean-Nicolas also makes a miniscule production of white wine. He began planting the Chardonnay for his Clos St. Philibert on steep slopes overlooking Nuit St. Georges over 15 years ago from carefully selected Chardonnay clones.



	£/cs in Bond	Drinking Dates
CLOS ST. PHILIBERT,	£120.00	2005 - 2008
HAUTES CÔTES DU NUITS BLANC		

Fleshy and ample with noticeable aromas of tropical fruit generously balanced by underlying notes of minerality. Utterly moreish.

BOURGOGNE ROUGE	£110.00	2006 - 2010
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This cuvée sees very little new oak which allows the exceptional purity of the fruit to shine through. Rich with lots of spice, toast and crunchy red fruits, it is a noble wine that goes way beyond its humble Bourgogne appellation.

MARSANNAY	£135.00	2006 - 2011
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Quite closed on the nose at the time of tasting, this medium-bodied wine is silky yet slightly chewy. It has exceptionally pure fruit and some toasted spice.

NUITS ST. GEORGES 1er CRU, BOUDOTS	£495.00	2007 - 2016
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Known for being more Vosne than Nuits in style, this full-bodied wine is ripe and round with creamy spice on the nose and underlying, telltale Nuits rusticity on the palate.

	£/cs in Bond	Drinking Dates
VOSNE ROMANÉE 1er CRU, CHAUMES	£495.00	2010 - 2020

More old fashioned in style, Jean-Nicolas used one-third stems in the vinification and aging of this wine in order to follow a more traditional approach to winemaking. The resulting wine is full-bodied and wonderfully structured; a 'vin de garde' that will require cellaring to smooth out and develop.

CLOS VOUGEOT GRAND CRU	£695.00	2009 – 2020+
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Slightly closed on the nose, this full-bodied wine is rich and round with noticeable new oak. With deep flavours of black cherry and roasted spice, it finishes on dark chocolate notes.

CORTON GRAND CRU	(per 6) £375.00	2008 - 2018
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Round and silky, yet with underlying grand cru complexity and concentration, Méo-Camuzet's Corton is bursting with ripe bilberry, warm cinnamon spice. Beautiful example from the Côte de Beaune.

VOSNE ROMANÉE 1er CRU, BRÛLÉES	(per 6) £450.00	2008 - 2018
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Les Brûlées is more accessible than other Vosnes at this early stage with its more opulent, fleshy fruit and spicy oak. Dense and plentiful.

VOSNE ROMANÉE 1er CRU, CROS PARENTOUX	(per 6) £595.00	2010 – 2020+
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This legendary vineyard is famous for being more grand than premier cru in quality. It is powerful and wild with dark berry and dried cherry flavours with an earthy finish.

RICHEBOURG GRAND CRU	(per 6) £850.00	2010 – 2020+
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Méo-Camuzet's Richebourg is one of the best examples from this vineyard. With excellent concentration, this full-bodied wine has opulent cherry and raspberry fruit backed by refreshing acidity and excellent structure. An exceptional grand cru.



CÔTE DE NUITS

NICOLAS POTEL, Nuits St Georges

Long part of a winemaking heritage, Nicolas grew up amongst the vineyards of Domaine de la Pousse d'Or where his father was winemaker and domaine manager for years. As Burgundy vineyards cost more than gold, when Nicolas decided to set out on his own, the only feasible way would be to buy grapes from other producers in order to make his own wines – a typical activity in almost all wine growing regions. Yet, he differs from others in that most of his grapes now come from only 8 domaines he manages himself. As a result, those producers grow the grapes according to his specifications, which are often based on organic principles.

While tasting in his cellar, we discovered that he was celebrating the recent acquisition of several of his own 1er cru vineyards in Beaune including the oldest parcel of vines planted in Teurons, so that in the near future, he can launch his own domaine range.

As with other 2004s, his wines are focused and bright with exceptional purity and depth, and all are very well done. Chapeau!

	£/cs in Bond	Drinking Dates
VOLNAY VIEILLES VIGNES	£138.00	2007 - 2013

Very Volnay. An elegant and mineral-dominated wine that has notes of chalk and raspberry whose core structure comes out on the finish.

VOSNE ROMANÉE 1er CRU, SUCHOTS	£260.00	2007 - 2016
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This wine is pretty with fruity ripe raspberry and floral notes, yet with noticeable complexity and underlying earthy notes. It finishes with great breadth.

VOSNE ROMANÉE 1er CRU, GAUDICHOTS	£350.00	2007 - 2016
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Not often seen, Les Gaudichots is a vineyard that has 4 owners, one of which is Domaine de la Romanée Conti. Nicolas' version is rich and medium to full-bodied with smooth velvety tannins and a backbone of crisp acidity.

CLOS ST. DÉNIS GRAND CRU	(per 6) £184.00	2008 - 2020+
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Clos St Denis is known for being the most Chambolle-like of the Morey grand crus despite its vineyard location. This 2004 proves no different as it sweeps the palate with its silky tannins and lush plum and raspberry fruit flavours.

BONNES MARES GRAND CRU	(per 6) £290.00	2009 - 2018
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The tightest of the grand crus, this wine has wonderful concentration and balance and an amazing knock out finish.

	£/cs in Bond	Drinking Dates
CHAMBOLLE MUSIGNY 1er CRU, AMOUREUSES	(per 6) £298.00	2008 - 2016

Les Amoureuses is the most famous of all the 1er cru Chambolle Musigny vineyards because it has exceptional terroir. Located due south of Le Musigny, it can often rival grand crus in good vintages and tends to produce wines that reflect the typical feminine qualities of Chambolle but with power and concentration.

CHAMBERTIN CLOS DE BÈZE GRAND CRU	(per 6) £338.00	2010 – 2020+
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Plump with notes of cherry liqueur and warm spices, this Clos de Bèze is rich and lush with a complex, long finish.

CHAMBERTIN GRAND CRU	(per 6) £360.00	2010 - 2020+
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Slightly more refined than the Clos de Bèze, the Chambertin is a silky offering with ultra fine tannins and high toned flavours that last and last.

GRANDS ECHÉZEAUX GRAND CRU	(per 6) £360.00	2011 – 2020+
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Rich and powerful, this slightly brooding wine is rich in dark berry fruit and exotic spices that carry it through to the long finish.



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CÔTE DE NUITS

DOMAINE DE L'ARLOT, Prémieux Prisse

Created in 1987 through vineyards which were once owned by Domaine Jules Belin, Domaine de l'ArLOT has become synonymous with excellent Burgundy. The estate is run by Jean-Pierre de Smet and his wife Lilo, who are firm believers in natural winemaking. That is, they basically let the wines make themselves which includes leaving in most of the stalks during fermentation and maceration – a traditional technique which balances out the ripe fruit and gives the wine more structure for longer cellaring

Like many vigneron in Burgundy, they live at the domaine which allows them to be very close to the wines at hand.

In November after tasting in the cool 18th century cellars, we were warmly greeted by Lilo and the estate mascot, Jazz, to an exquisite lunch with bread baked in her own wood-fired oven. In moments like this, one always wonders...why live anywhere else?

	£/cs in Bond	Drinking Dates
NUITS ST. GEORGES 1er CRU	£179.00	2007 – 2015

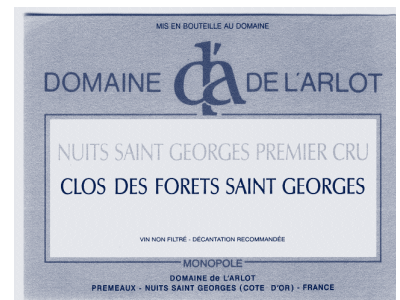
Produced from the young vines of the Clos des Fôrets St Georges, this expressive wine is enveloped in ripe raspberry, cinnamon and intriguing earthy notes.

NUITS ST. GEORGES 1er CRU, CLOS DE L'ARLOT	£249.00	2008 - 2020
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This vineyard was originally created in the 18th century by Jean-Charles Vienot, a local vigneron. Today, it is a monopole where the oldest vines of the domaine have taken root. In 2004, Clos de l'ArLOT unveils hints of spice, raspberry and black pepper with slight herbaceous notes on the finish giving additional complexity.

NUITS ST. GEORGES 1er CRU, CLOS DES FÔRETS ST GEORGES	£265.00	2008 - 2020
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Noticeably savoury, this chewy wine has exotic flavours of soy and roasted meat surrounded by a core of wild red and black berry fruits. With a strong sense of minerality, crisp acidity and plump fleshiness, it is wonderfully balanced and enticing.



CÔTE DE BEAUNE

DOMAINE BONNEAU DU MARTRAY, Pernand-Vergelesses

As legend goes, Charlemagne, king of the Franks, ordered Chardonnay to be planted in the vineyard of Corton during his reign in the 8th century so as he would not stain his light-coloured beard during moments of great thirst. Whether this is mere romantic fallacy, what cannot be denied is the exceptional quality of this appellation, particularly the wines from Bonneau du Martray.

Though they own a small amount of Corton (which is treated as the spoiled baby of the family), their Corton Charlemagne is the wine for which they are celebrated. Regal and powerful, it is a wine which conquers the palate and is without a doubt, one of the finest white Burgundies produced in the Côte d'Or. Perhaps a legend of its own.



	£/cs in Bond	Drinking Dates
CORTON CHARLEMAGNE GRAND CRU	£495.00	2006 – 2018+
Full-bodied and intensely concentrated with zingy ripe pear fruit, mineral and spice which finishes long with notes of toasted almond. Excellent.		



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CÔTE DE BEAUNE

DOMAINE CHATEAU DE CHOREY, Chorey lès Beaune

Château de Chorey has been in the Germain family for centuries, yet its current owner, François Germain, did not start making wine until 1969. François' son, Benoît took over winemaking responsibilities in 1993.

A traditionalist, Benoît believes in working with his vineyards as much as possible so they express themselves individually and retain their purity of fruit. He also subscribes to using new oak barrels for maximum complexity and ageability of his reds, though he carefully monitors the percentage used based on vintage characteristics.

One characteristic in his 2004s is concentration. Created from miniscule yields (some as low as 10 hl/ha), his wines are powerful and tightly knit begging for additional cellaring. These blockbusters are nonetheless beautiful which will greatly reward those who are patient.

	£/cs in Bond	Drinking Dates
BEAUNE 1er CRU, TEURONS	£185.00	2010 - 2017

Medium to full-bodied, this wine is brooding and intense with notes of dark berry fruit and molasses. Its noticeable structure and refreshing acidity make it a wine worth aging.

BEAUNE 1er CRU, VIGNES FRANCHES VIEILLES VIGNES	£195.00	2009 – 2020
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Produced from an ancient Roman vineyard whose soil is mainly composed of iron-rich red earth, this wine is velvety on the palate with notes of raspberry, dried cherry and plum.

BEAUNE 1er CRU, CRAS VIEILLES VIGNES	£215.00	2010 – 2020
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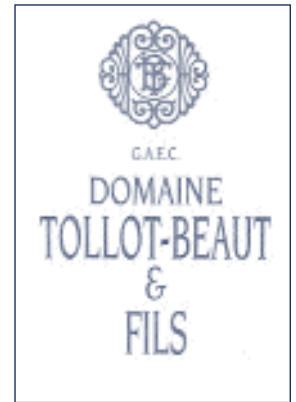
This full-bodied wine was produced from miniscule yields of 10 hl/ha. And it shows...rich and round, this wine has incredible density and a long lingering finish.



DOMAINE TOLLOT-BEAUT, Chorey lès Beaune

The wines of Tollot-Beaut are some of the best we taste every vintage. Uncomplicated, pure and fresh, they epitomize everything that we love about wines from the Côte de Beaune. In addition, they are wonderful bottles to open for those cynics who claim that Burgundy is not their cup of tea.

The 22-hectare domaine has been family-owned for years. Today, the young, friendly and exceptionally bright Natalie Tollot manages the domaine. The wines are vinified fairly traditionally. About 40% of the crop is destemmed, though this varies depending on vintage. The wines are fermented in open-top wooden vats before being aged in oak barrels that are 10-50% new. Very lightly fined and filtered before bottling, the resulting wines are often opulent with noticeable density, always clean and superbly pure. Just wonderful Burgundy.



	£/cs in Bond	Drinking Dates
CHOREY LÈS BEAUNE, PIÈCE DU CHAPÎTRE	£115.00	2007 - 2016

These vines are 50-years old which add a noticeable purity to the wine. Classy with ripe cherry and silky tannins, this will be a lovely wine to consume early or cellar for several years.

SAVIGNY LÈS BEAUNE 1^{er} CRU, LAVIÈRES	£148.00	2008 – 2018
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Lavières' subsoil is comprised of lava which tends to make the wines more powerful yet restrained needing a few years to come out of their shell. This 2004 is no exception, but it has wonderful purity and exceptional potential. One to watch develop.

ALOXE CORTON	£169.00	2008 – 2020
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Composed of a striking ruby colour, this Aloxe Corton is opulent and velvety yet has perceptible definition. Finishes on fine, yet slightly drying tannins which will easy soften with a couple years of cellaring.

ALOXE CORTON 1^{er} CRU, VERCOTS	£198.00	2010 – 2020
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Dark berry fruit dominates the aromatics of this wine which is full-bodied with evident structure. A slightly grander version of the Aloxe village.

CORTON BRESSANDES GRAND CRU	£295.00	2010 – 2020+
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There are approximately 19 'lieux dit' within the grand cru vineyard of Corton, Les Bressandes being one of the most famous. Tollot-Beaut's is brimming with ripe, juicy cherries; yet it is slightly old fashioned in style giving wonderful balance and admirable sincerity.

BEAUNE 1^{er} CRU, GRÈVES	£298.00	2007 - 2018
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Lush and rich with ample flavours of ripe black cherry and purple plums. Finishes on noticeable structure and a moderately long finish.



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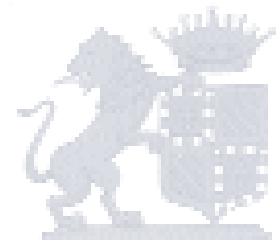
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CÔTE DE BEAUNE

DOMAINE JEAN-MARC BOILLOT, Pommard

The grandson of Etienne Sauzet and former winemaker for his family's domaine Henri Boillot and then for Olivier Leflaive, Jean-Marc began making wine under his own name in the late 1980s and early 1990s after receiving one-third of Domaine Sauzet's vineyards. This outstanding provenance has ensured superb concentration and complexity. Today, he owns a total of 10.5 hectares from which he makes both whites and reds.



His approachable, fleshy style makes his wines enticing upon release yet in good vintages also capable of aging for many years.

	£/cs in Bond	Drinking Dates
PULIGNY MONTRACHET	£240.00	2005 – 2010

A lovely entry-level Puligny that nicely introduces the house style with its fresh lemony, mineral notes fleshed out by velvety plumpness and a toasty finish.

PULIGNY MONTRACHET 1er CRU, REFERTS	£360.00	2005 -2012
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Located on the Meursault end of Puligny, Boillot's Referts is the most restrained of his three 1er crus listed. A stylish wine with real appeal.

PULIGNY MONTRACHET 1er CRU, CHAMPS CANET	£360.00	2005 - 2012
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Champs Canet whose vineyards date from 1954 is a sumptuous wine. Fatter than Referts, it is smooth and gallant with impeccable concentration. So much glycerol, it almost tastes slightly sweet on the finish.

PULIGNY MONTRACHET 1er CRU, COMBETTES	£420.00	2005 - 2013
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The richest of the Pulignys, Les Combettes offers an unctuous mouthful with notes of buttery polenta, toasted brioche and ripe mango. Exotic and opulent.

VOLNAY 1er CRU, CARELLE-SOUS LA CHAPELLE	£220.00	2007 – 2013
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This fruit-forward, fleshy Volnay is more approachable than traditional styled wines making it an excellent bottle that will require little cellaring before consuming yet will last for many years.



DOMAINE JEAN-PHILIPPE FICHET, Meursault

A meticulous vigneron, Jean-Philippe's cellar was built in 2000 using stones from an old demolished farm house in Auxey Duresses. The ceilings were lined with Douglas fir - a deterrent from any insect invasion - and then covered in linseed oil, a non-intervening wood preservative that emanates wafts of clean, wood aromas reminiscent of cricket bats. Two chais lie at the core of his cellar - a moderately ambient one to kick off fermentations and a cooler room to clarify the wine gently, preserving all of the natural fruit. A special 3-tier filtration system removes any chlorine, trace minerals and bacteria from the water before it is used in the winery.



This painstaking attention to detail is demonstrated in his wines which are pure and seamless. Wine writer Jancis Robinson referred to Jean-Philippe in January 2005 as "a real rising star".

	£/cs in Bond	Drinking Dates
BOURGOGNE VIEILLES VIGNES	£89.00	2005 – 2008

Elegant with light floral and mineral notes, this silky white is reminiscent of svelte Chablis due to its strong minerality and focus but has a few extra curves to flesh it out.



MEURSAULT	£160.00	2005 – 2012
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A blend of 5 vineyards, this wine is rich and creamy but is supported by its exceptional minerality and refreshing acidity. Lovely beeswax and floral notes.

MEURSAULT, MEIX SOUS LE CHÂTEAUX	£185.00	2005 – 2013
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Quite concentrated with lovely candied apple fruit and smoky tea notes. Crunchy yet round palate with a medium to long finish.

MEURSAULT, GRUYACHES	£198.00	2006 – 2014
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The vines in this vineyard are 72-years-old which is directly reflected in its quality. Superb concentration and noticeable complexity, this medium to full-bodied wine is quite tight but has lovely butterscotch flavours and great minerality. Powerful, yet elegant, this is a wine that goes far beyond its 'lieu dit' status.

MEURSAULT, TESSON	£240.00	2005 – 2012
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Floral with a touch of tarragon and ripe pear, this is fine and silky with a rich yet semi-reserved, medium-length finish.



MEURSAULT, CHEVALIÈRES	£240.00	2005 – 2014
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A noble mouthful, this concentrated wine combines toasted hazelnut flavours with cut flower crispness. Noticeably complex, it has a long, silky finish. Refined.

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CÔTE DE BEAUNE

	£/cs in Bond	Drinking Dates
PULIGNY MONTRACHET 1er CRU, REFERTS	£298.00	2006 - 2013

A noticeable step outside of the Meursault appellation, this wine is richer and creamier with notes of fennel and spice and less linear than the previous cuvées. Nonetheless, it is exotic and plump and very charming.

DOMAINE FRANCOIS JOBARD, Meursault

Quiet and reflective, François is a traditionalist who believes in minimal intervention so that his wines reflect their individual terroirs. Following the principles of slow pressing and extended lees contact with no racking, he creates wines that are racy and tight, but with age become hauntingly profound and complex. Indeed at 10 year on white Burgundy tastings, Jobard is consistently amongst the top three producers. Superbly pure, elegant and restrained, his wines are the antithesis of the internationally styled Chardonnays often found in the marketplace today.

	£/cs in Bond	Drinking Dates
MEURSAULT, EN LA BARRE	£240.00	2009 - 2018

From a vineyard that is directly located behind François' house, En La Barre is a tight and concentrated wine with notes of candied lemon peel, ripe pear and smoke.

MEURSAULT 1er CRU, PORUZOTS	£350.00	2010 - 2020
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Normally known for a wine that is richer and fatter than Gènevrières, in 2004 this vineyard produced a slightly more elegant wine. Notes of fresh lemon, ripe pear, and toasted hazelnut are intricately balanced with heady amounts of minerality that gives a soft, 'salty' texture to the wine and a crisp, dry finish.

MEURSAULT 1er CRU, GENEVRIÈRES	£350.00	2012 - 2022
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Slightly rounder than Poruzots, this stylish wine is spicy and rich at the core with surrounding layers of citrus peel and minerals. Very elegant.

MEURSAULT 1er CRU, CHARMES	£350.00	2011 - 2022
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A wine of opposites - creamy yet exceptionally focused, tender and round yet crunchy, so crunchy that you can almost sink your teeth into it. Finishes long and deep on notes of lime sorbet, autumnal fruit and minerals.



DOMAINE MICHEL COLIN
(formerly Colin-Déléger), Puligny Montrachet

In 2005, Michel's sons Philippe and Bruno decided that they wanted to embark on their own winemaking ventures. The family divided up the 20-odd vineyard plots from which Colin-Déléger had been making exceptional bottlings for many years. Michel Colin kept only three – his favourites, which he will continue to work as long as he is physically possible. Keeping with the original Colin-Déléger style, these wines are ample and ripe with additional toastiness from his masterful use of oak barrels of which one-third are new.

	£/cs in Bond	Drinking Dates
CHASSAGNE MONTRACHET 1er CRU,	£275.00	2005 – 2014
EN REMILLY		

Michel's 2004 En Remilly is wonderfully balanced – rich and unctuous with notes of sweet caramel and toasted almond. It is however linear and focused with a backbone of refreshing acidity and minerality.

PULIGNY MONTRACHET 1er CRU,	£595.00	2005 – 2012
DEMOISELLES		

Following the typical Colin-Déléger style, this wine has ripe pear, toasted brioche and floral notes. Hedonistic by nature, it finishes creamy with a lengthy finish.

CHEVALIER MONTRACHET GRAND CRU (per 6)	£520.00	2008 – 2020
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A noticeable step up to grand cru level, this micro-produced cuvée is exquisite. Opulent, yet elegantly subdued, it offers superb concentration with notes of white flowers, cut straw and quince. Fantastically complex, it is understandable that this vineyard can rival even the best Montrachets produced.

CÔTE DE BEAUNE

DOMAINE MARC COLIN, Chassagne Montrachet

Always one of our favourite Burgundy estates, Domaine Marc Colin which is now run by brothers Pierre-Yves, Damien and Joseph has succeeded with another vintage. Tasted in September (2 months earlier than our regular tasting trip), their wines were already tasting exceptionally well even though they were just bottled 2 weeks before. Perhaps their strict principles of using only natural yeast, having a slow, cool fermentation and little 'débouillage' (draining the juice from its sediment) had contributed to their pure, fresh flavours and impeccable balance. In any case, it shows what is to come...

	£/cs in Bond	Drinking Dates
ST. AUBIN 1er CRU, EN MONTCEAU	£140.00	2005 - 2008

Grown on mineral-rich white-coloured and cool soil, the grapes in the En Montceau vineyard ripen later than other vineyards and as a result are harvested later. To soften its strong mineral backbone, this cuvée receives lots of batonnage (stirring of the fine lees) which creates a round and rich palate and, in 2004, enticing aromas of wild sage and spice.

ST. AUBIN 1er CRU, EN REMILLY	£145.00	2005 – 2008
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St. Aubin is known for its outstanding value for money. Marc Colin's En Remilly is no exception. Located diagonally west of Chevalier Montrachet, its soil is noble by nature within its appellation which year-after-year produces powerful results. Displaying honeyed, toasted notes, the medium-full bodied 2004 is rich, round and finishes long.

CHASSAGNE MONTRACHET	£185.00	2005 – 2013
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This wine is produced from Les Enseignières, a 'lieu-dit' vineyard located between Puligny's 1er cru vineyards, Vide Bourse and Les Enseignières which also touches the grand cru, Bâtard Montrachet. The vines are from three plantings that are 80, 50 and 30-years old. All these factors contribute to a wine that is rich and fat and whose quality goes beyond a traditional village level.

CHASSAGNE MONTRACHET 1er CRU, CHAMPS GAINS	£260.00	2005 – 2014
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Concentrated yet ethereally light, this medium-full bodied wine is a rich, yet refreshing mouthful that bursts with citrus fruits, pear and silky lees.



	£/cs in Bond	Drinking Dates
CHASSAGNE MONTRACHET 1er CRU, VIDE BOURSE	£260.00	2007 – 2017

Located due east of Batard Montrachet, this cuvée shares similar characteristics with its more aristocratic neighbour. Concentrated yet subdued and silky with a noticeable acidic backbone, this wine is focused and finishes long on notes of exotic spices.

LE MONTRACHET GRAND CRU	£1500.00	2008 - 2020
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Dense yet utterly silky, this mineral-rich, full-bodied wine has notes of grilled almonds, cinnamon and crème brûlée which finishes long and lacy.



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