



2005

BURGUNDY

EN PRIMEUR OFFER

GOEDHUIS & COMPANY

FINE WINE MERCHANTS



# B U R G U N D Y

E N P R I M E U R 2 0 0 5

## INTRODUCTION

Burgundy is the Holy Grail for wine lovers. In this tiny microcosm of northeast France are produced some of the rarest, most sensual and most expensive wines in the world. They have long inspired many including Napoleon whose thirst for Chambertin was famously unsurpassed. Thomas Jefferson, a renown collector declared Montrachet as the most exquisite of all white Burgundies ensuring bottles of it made their way into his cellar in the long reaches of the New World. This passion has not waned and even today collectors travel to the ends of the earth seeking out these highly coveted treasures. They can be incredibly beguiling, particularly in exceptional vintages, such as the extraordinary 2005.

The 2005 vintage began like many other years, but once summer finished, winemakers knew that it was very special indeed. Its near perfect weather produced ripe, healthy grapes that have since developed into some notably powerful, lush, balanced and refreshing wines from the hills of Chablis to south of the Côte d'Or.

As this will be a vintage on everyone's wish list quantity is of utmost importance. A handful of producers made up to 20% more than they did in 2004 due to healthier vines (no oidium or hail). Some growers produced the same amount but unfortunately most produced a bit less – some as little as 10%, others as much as 50%.

Being Burgundy specialists, we are fortunate to have an extensive list of first-rate growers. Some have worked with us for many years, and these faithful domaines include Denis Pommier in Chablis, Christian Sérafin, Domaine Ponsot, Domaine des Lambrays, Hudelot-Noëllat, Emmanuel Rouget, Etienne Grivot, Geantet-Pansiot, Drouhin-Laroze, Denis Mortet, Jean-Nicolas Méo, Ghislaine Barthod and Domaine de l'Arlot in the Côte de Nuits and Tollot-Beaut, Bonneau du Martray, Château de Chorey, Jean-Marc Boillot, François Jobard, Jean-Philippe Fichet, Michel Colin in the Côte de Beaune. We continue to be hugely impressed by the exceptional drive and vision of several young producers such as Nicolas Potel of Nuits St. Georges, Benoît Droin of Chablis, Damien Colin (Domaine Marc Colin) of Gamay and Jean-Marie Fourrier of Gevrey Chambertin. In addition, 2005 marks our second vintage offering the beautiful and traditional wines of Sylvain Cathiard. Finally, we are delighted to reintroduce four excellent growers whose wines we have bought in the past and whose 2005s were too delicious to exclude – Domaine Lamarche of Vosne Romanée, Louis Boillot of Chambolle Musigny, Joseph Voillot of Volnay and Henri Prudhon of St. Aubin - and to introduce a new estate, Billaud-Simon of Chablis.

As with Bordeaux and Rhône, 2005 Burgundies will go down in history as one of the greatest vintages. There are wines to buy at all price levels and from the humblest to the grandest appellations. However, demand will be great – possibly more than with any previous vintage – and with the small quantities produced (this is Burgundy after all), quick decisions will need to be made if any stars are to be caught.

## THE GROWING SEASON

Despite the generally lower yields, the growing season was as ideal as one could ever hope for in such a continental, ever changing climate. It was serene in most parts with the exception of focused hail in a handful of communes, a touch of light frost in the Côte de Beaune and slight uneven

flowering in Chablis. If anything, these events diminished yields and further contributed to 2005's exceptional concentration.

In addition, it was a dry season - the third year in a row - with warm, balmy temperatures that were never extreme. One producer described the vintage as, "The Year of the Sun" rather than 2003's theme, "The Year of Heat". The combination of light and constant temperature enabled slow, even ripening allowing vines to photosynthesise all summer long. But it was not just the grape sugars that were high; the pips and stalks also obtained full maturity enabling those producers who follow more traditional methods to carry out whole-cluster fermentations.

Despite lots of sun and warmth, the evenings were cool, with some reaching temperatures as low as 10°C in September enabling the grapes to retain their fresh acidity. This perfect ripening allowed each proprietor to pick grapes when they wanted without fear of rain or serious over-ripeness. All-in-all, it was an exceptional growing season that needed little treatment in the vineyard and which produced superbly healthy bunches with small berries. As one grower in Meursault commented, it was "one of the most beautiful harvests that I have ever seen."

## THE WINES

As in the words of the real estate world, "Location, location, location", Burgundy works along similar parallels in terms of "Producer, producer, producer" in addition to location. Fortunately in 2005, producers everywhere made exceptional wines from Chablis to the Côte Maconnaise making this principle slightly less important than in other vintages. They offer the best of everything - rich fruit, ripe, sweet tannins (in reds), excellent concentration with unbelievable freshness and minerality. The warmth of the season enabled the grapes to obtain maximum ripeness while the dryness forced the roots to dive deep into the sub-soils adding minerality. They are breathtaking examples of terroir.

Due to the ripeness, many growers did not need to chaptalise. Those who did add sugar did so as a way to control their fermentations, slowing them up which added roundness and aromatics to the wines. A common trait which seemed apparent in almost every cellar we visited was the length of the malolactic fermentations (one of the final steps in winemaking which converts harsh malic acid, the acid found in raw apples, into soft lactic acid, the acid found in milk). In fact, several cellars were still bubbling away, a phenomenon that only seems to occur in great vintages.

Though each vintage is unique and quite often difficult to relate to previous years, when asked certain producers compared 2005 to a combination of 2002, for their exceptional balance and classic elegance, and 1999 for their power, ripeness and concentration. Others felt that they were equal or even slightly superior to the superlative 1985s or 1990s but with more freshness. They are exceptional, and though they may seem to be upfront and fleshy, many will require some or even lengthy cellaring to attain their full maturity and potential.

## 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 2007 - spring 2008, 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 £7.80 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 purple print and white wines are indicated with green print.

# CHABLIS

## DOMAINE BILLAUD-SIMON, Chablis

Billaud-Simon is one of the great domaines of Chablis which dates from 1815 following the Napoleonic wars. Today, it is run by Bernard Billaud-Simon and his nephew Samuel. They have 20 hectares of exceptional vineyard sites including 5 premier crus and 4 grands crus. Most of their wines are vinified and aged in stainless steel in order to express their unique terroir and purity; however, several of their top cuvées are fermented in seasoned oak demi-muids (600 L) or barrels (228 L) to add gentle roundness and depth. Their goal is to produce wines which are mineral and racy, and which offer immense freshness even in the richest of vintages.

Bernard was very pleased with the results in 2005 describing them to Stephen Tanzer as being "like 2002 but with more fruit." No chaptalisation was necessary in this bigger than life vintage.

	£/case in Bond	Drinking Dates
<b>Chablis 1er Cru, Mont de Milieu</b>	<b>£135</b>	<b>2009 - 2016+</b>
<i>"Reticent but complex aromas of citrus peel, peach, fresh hay and marzipan. Juicy and tightly wound, with excellent intensity of citrus fruits and ripe peachy acidity. Here's a 2005 that comes across as distinctly less exotic than the 2004 version. 90 points." Stephen Tanzer, International Wine Cellar, Nov/Dec 06</i>		
<b>Chablis 1er Cru, Montée de Tonnerre</b>	<b>£155 (mags)</b>	<b>2010 - 2018+</b>
<i>"Aromas of lime, crushed stone, mint and menthol. Juicy, citric and penetrating, with strong acids leavening the impression of volume. This minty, mineral wine finishes long and aromatic, with excellent lift. 91-93 points." Stephen Tanzer, International Wine Cellar, Nov/Dec 06</i>		
<b>Chablis Grand Cru, Preuses (limited)</b>	<b>£295</b>	<b>2010 - 2018+</b>
<b>Chablis Grand Cru, Preuses (limited)</b>	<b>£301 (mags)</b>	<b>2010 - 2018+</b>
<i>"Very fresh aromas of peach, pink grapefruit and white flowers, with a more exotic suggestion of apricot. Lush, rich and sweet, with the very ripe fruit character continuing in the mouth. As layered and fat as this is, it's not at all heavy thanks to ripe balancing acidity. 91-93 points." Stephen Tanzer, International Wine Cellar, Nov/Dec 06</i>		



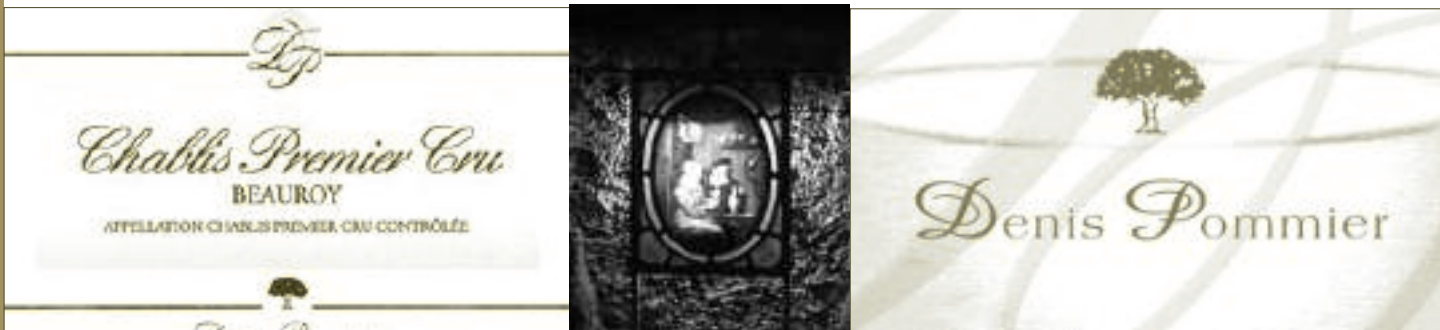
## DOMAINE DENIS POMMIER, Poinchy

Pommier Chablis was originally created in 1990 when Denis Pommier and his wife Isabelle inherited several small parcels of vines from his grandfather. Over the years, they have added to their original holdings by buying vineyards from his aunt. They now have 10 hectares from which they produce various cuvées including a Petit Chablis, Chablis and several premier crus.

Since we have been importing their wines to the UK, we have seen them get better and better. To maintain purity, Denis continues to vinify his Chablis in tank while he uses 50% oak barrels to ferment the primeur crus of which very few are new.

They were thrilled by the results of their 2005s – rich, ample and aromatic yet without any heaviness. They will be approachable upon release but even better with a few years age.

	£/case in Bond	Drinking Dates
<b>Chablis</b> <i>Plump and soft with excellent minerality and focus. A classically styled Chablis with an easily accessible texture and noteworthy concentration.</i>	<b>£68</b>	<b>2007 - 2010</b>
<b>Chablis 1er Cru, Beauroy</b> <i>Floral aromatics combined with pretty, zingy fresh fruit make this wine particularly appealing. A delicate and round 1er cru Chablis.</i>	<b>£110</b>	<b>2007 - 2011</b>
<b>Chablis 1er Cru, Côte de Lechet</b> <i>Produced from the oldest vines and vinified in the same way as Beauroy. Remarkably focused, it is wonderfully concentrated and balanced.</i>	<b>£110</b>	<b>2007 - 2012</b>



## DOMAINE JEAN-PAUL DROIN, Chablis

Jean-Paul's son Benoît has taken over the helm of this well known estate 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 by using less new oak than before in order to retain the purity and minerality that is expected in Chablis. On the richer cuvées that do receive new oak, it is less than 10% enabling it to add additional complexity and aromatics but while being virtually invisible.

Benoît is especially proud of his 2005s – a vintage that he compares as a blend of 1992 and 2002. His production was down by 20%, which created extra richness and complexity, though everything remains fresh and mineral.

£/case in Bond

Drinking Dates

### Chablis 1er Cru, Vaillons

£125

2008 - 2014+

*Up to seven sub-climats can make up Vaillons, the most of any premier cru. This medium-bodied, stylish Chablis is fresh, clean and mineral. A subtle, underlying spicy character gives breadth and additional complexity.*

### Chablis 1er Cru, Mont de Milieu

£135

2007 - 2015+

*Floral with notes of apricot and peach, it is aromatically reminiscent of Viognier. Yet on the palate, Chablis' linear structure and freshness comes shining through. This 1er cru vineyard has one of the sunniest expositions enabling its grapes to achieve a particular richness and structure.*

### Chablis Grand Cru, Les Clos

£250

2010 - 2020+

*Les Clos is arguably the most reputed of Chablis' Grand Cru vineyards in terms of its weight, concentration and ageing potential. Medium to full-bodied, it offers tremendous power and depth with a palate of smoky gunflint, citrus and oyster shell that finishes with a refreshing salty tang. Built for the long haul.*





## COTE DE NUITS

## DOMAINE DROUHIN-LAROZE, Gevrey Chambertin

Philippe Drouhin is the current master at this exceptional long established domaine. At its inception in 1850, the family only produced wines from Gevrey Chambertin, but it further expanded in 1919 when a grand daughter married Alexandre Drouhin. This happy union added vines from neighbouring Chambolle Musigny and in the Bourguignon tradition, the domaine changed names from Laroze to Drouhin-Laroze. Today, they produce 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 modernist and 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 understated concentration balances out any new wood flavours or textures.

His cellars are some of the most enticing to visit as not only are his wines delicious, but they are atmospheric with their antique candelabras and soft lighting. His 2005s were some of the most backward wines we tasted partially due to their notable concentration but also because the cold had started settling in the cellars. They are all wines worth seeking out and which will age beautifully.

	£/case in Bond	Drinking Dates
<b>Gevrey Chambertin</b> <i>Vibrant with primal dark berry fruit, the 2005 is full-bodied with a dense, chewy palate. It finishes on freshness and chunky, textured tannins. A lot of wine for a village appellation.</i>	£185	2011 - 2022
<b>Gevrey Chambertin, 1er Cru Craipillot</b> <i>This wine was produced from vines that were planted in both 1943 and 1953 in a vineyard located below Clos St. Jacques. Medium to full-bodied, it offers lots of vibrant fruit and powerful, ripe tannins.</i>	£260	2012 - 2022+
<b>Gevrey Chambertin 1er Cru Clos Prieur</b> <i>Clos Prieur is situated across the road from Mazis Chambertin. This full-bodied wine is elegant and silky with notes of wild strawberry, cherry and chocolate. Its crisp acidity and minerality give it additional focus.</i>	£260	2012 - 2022+
<b>Latricières Chambertin Grand Cru</b> <i>Bursting with crunchy black and red cherries and red currants on the nose, Drouhin Laroze's Latricières was particularly brooding on the palate. Powerful with notable weight and concentration it finishes long on granite and earthy flavours.</i>	£440	2013 - 2025+
<b>Clos de Vougeot Grand Cru</b> <i>Vibrant with lots of character, this focused wine offers a mouthfilling palate and textured tannins. Finishes pure and fresh on lingering notes of black cherry and toasted spice. An excellent Clos de Vougeot.</i>	£540	2013 - 2025+
<b>Bonnes Mares Grand Cru</b> <i>Wonderfully typical Bonnes Mares but with the Drouhin Laroze style – round and fresh with pretty, ripe red berry fruit and notable concentration and structure. Powerful but not overly backward. Excellent future.</i>	£540	2012 - 2025
<b>Chambertin Clos de Bèze Grand Cru</b> <i>A fraternal twin to King Chambertin, Clos de Bèze is somewhat larger and farther up the slope where the soil is slightly shallower. It has been said that this lack of soil imparts a more elegant and feminine feel, though based on Drouhin Laroze's 2005, this theory would be impossible to confirm. It is big and dark with rich, dense flavours and fine velvety tannins. Regal.</i>	£620	2014 - 2030+
<b>Musigny Grand Cru (limited)</b> <i>Extremely powerful, the 2005 Musigny has enticing aromatics of wild berries and morello cherry. Fine, but highly structured tannins envelop the palate carrying it through to its long, lingering finish. Only 2 barrels (50 cases) of this complex wine were made.</i>	£750 per 6	2013 - 2030+



## DOMAINE FOURRIER, Gevrey Chambertin

Dynamic, young and ambitious are all ways to describe Jean-Marie Fourrier. An astute viticulturalist and fanatical winemaker, he has learned from the best, most notably from the late Henri Jayer of Vosne Romanée. But his curiosity and determination for further education has taken him to other locations outside Burgundy including Domaine Drouhin in the Willamette Valley in Oregon as well as his own past venture in the hills of Faugères in the Languedoc. It is an education that he thoroughly enjoys sharing with those who come to taste.

In 1994, he took over the 9 hectares of his family's domaine. He is a keen participant in the growing trend towards minimal intervention in the vineyard and chai. He believes that one needs to work with nature in its various states rather than dictate to it. In the winery he blends technology with *laissez faire* techniques. He de-stems 100% and uses a vibrating selection table so that only the healthiest grapes go into the fermentation vats. He adds very little sulphur at bottling as he prefers the natural protective qualities from the tiny remnant carbon dioxide bubbles lingering from the various fermentations. As a result, his wines are exceedingly pure, balanced and quite dazzling.

	£/case in Bond	Drinking Dates
<b>Morey St Denis, Clos Solon</b>	<b>£180</b>	<b>2009 - 2018+</b>
<i>Though only a lieu dit, Jean-Marie's Clos Solon shows all the attributes of a premier cru. Rich with fleshy cherry and black currant, it finishes on lightly caramelised notes of brown sugar and spice.</i>		
<b>Gevrey Chambertin</b>	<b>£185</b>	<b>2010 - 2020</b>
<i>Round with masculine texture and structure, this medium-bodied archetypal Gevrey Chambertin is balanced, fleshy and finishes on refreshing minerality. Particularly pure.</i>		
<b>Chambolle Musigny</b>	<b>£195</b>	<b>2010 - 2020</b>
<i>Pretty with exemplary sweet and plump Chambolle fruit and velvety yet structured tannins. Additional notes of chocolate round out the palate.</i>		
<b>Vougeot 1er Cru, Petits Vougeots</b>	<b>£275</b>	<b>2011 - 2022</b>
<i>This wine displays inviting aromatics of rich plump cherry and vibrant minerality. It offers lots of freshness that is crunchy but ripe. Wonderfully pure and clean. A racy well-balanced wine.</i>		
<b>Gevrey Chambertin 1er Cru, Cherbaudes</b>	<b>£285</b>	<b>2010 - 2022</b>
<i>Les Cherbaudes is an exceptionally well-placed vineyard that is next to Chapelle Chambertin and across the road from both Clos de Bèze and Mazis Chambertin. It exhibits exuberantly ripe, friendly fruit and lively minerality. Excellent value.</i>		
<b>Gevrey Chambertin 1er Cru, Champeaux</b>	<b>£295</b>	<b>2011 - 2022+</b>
<i>Vibrant ruby in colour with crunchy red cherry and exotic spices that intertwine beautifully on its medium-bodied palate. It finishes with pronounced structure and presence. Produced from 85-year-old vines.</i>		
<b>Gevrey Chambertin 1er Cru, Combe aux Moines (limited)</b>	<b>£350</b>	<b>2011 - 2024+</b>
<i>Fruit forward with nuances of vanilla spice and pronounced red berry fruits and damson plums. This medium-bodied wine is round and voluptuous with silky, pretty tannins that are guided by its linear acidity. Finishes long. Superb.</i>		
<b>Gevrey Chambertin 1er Cru, Clos St Jacques (limited)</b>	<b>£450</b>	<b>2011 - 2025+</b>
<i>The vines that make up this Clos St Jacques are the oldest within the domaine dating from 1910. Earthy with deeply brooding fruit and plush, velvety tannins, this full-bodied wine is ample with a long, lingering finish. Very good, very Gevrey.</i>		

## DOMAINE GEANTET-PANSIOT, Gevrey Chambertin

Created in 1955 by Edmond Geantet, this popular domaine has been run by his friendly and energetic son Vincent since 1989. The 12 hectares of family vineyards are dispersed over 4 communes – Gevrey Chambertin, Brochon, Marsannay and Chambolle Musigny. Viticulturally, the Geantets believe in *lutte raisonnée* meaning that treatments are gentle, minimal and applied only once a problem has arisen. Though not officially organic, this philosophy respects the natural texture and balance of the soil allowing the inherent purity of the fruit to shine through.

Not everyone can spend every breathing moment with their vines. So, in November while Vincent was off on holiday in Morocco, we were warmly greeted by his daughter, Emilie, who is a charming, dynamic young woman. She intends to follow in her father's footsteps as a successful winemaker with her own *négociant* brand.

While in the cellar, their 2005s sang. Over the last few years, Vincent changed his style of winemaking creating round, sumptuous treasures. All were open and opulent yet with underlying structure and acidity. In fact in this vintage, Vincent decided to vinify his Chambolle Musigny premier cru vineyards separately as a testament to their individuality.

	£/case in Bond	Drinking Dates
<b>Marsannay Champ Perdrix</b>	<b>£175</b>	<b>2007 - 2012</b>
<i>Rich, plump and fleshy were the first things to come to mind when tasting this wine. Good Marsannay can be hard to find, but Vincent's definitely one of the best examples from this most northerly appellation.</i>		
<b>Chambolle Musigny Vieilles Vignes</b>	<b>£240</b>	<b>2008 - 2018</b>
<i>Pretty and silky with notes of plum, blackberry and black cherry envelope this medium-bodied wine. Very Chambolle in style and texture. Finishes on refreshing minerality.</i>		
<b>Gevrey Chambertin Vieilles Vignes</b>	<b>£240</b>	<b>2007 - 2016</b>
<i>This wine was moderately closed on the nose at the time of tasting but open and fleshy on the palate. Blanketed in lovely sweet fruit and dusted with spice. Utterly sumptuous and inviting.</i>		
<b>Gevrey Chambertin 1er Cru, En Champs</b>	<b>£325</b>	<b>2010 - 2020</b>
<i>The vines from En Champs are an incredible 103 years old, the oldest of the domaine. Their maturity is definitely perceivable in the wine giving it notable breadth of flavour and length. Medium to full-bodied, it offers lots of sweet berry fruit, roasted spice and meat. Very appealing.</i>		
<b>Gevrey Chambertin 1er Cru, Poissenot</b>	<b>£375</b>	<b>2010 - 2020+</b>
<b>Gevrey Chambertin 1er Cru, Poissenot</b>	<b>£381 (mags)</b>	<b>2010 - 2020+</b>
<i>Bursting with ripe, crunchy cherry and roasted cinnamon spice, his Gevrey Poissenot is mouthfilling and velvety with its soft, ultra fine tannins and excellent minerality. Polished and pretty.</i>		
<b>Chambolle Musigny 1er Cru, Baudes</b>	<b>£385</b>	<b>2010 - 2019+</b>
<i>Situated due east of Bonnes Mares, Baudes is ideally situated. Toasty and rich with fleshy raspberry and cherry, it has all the flair of a Chambolle yet with the density of a Morey.</i>		
<b>Chambolle Musigny 1er Cru, Feusselotes</b>	<b>£385</b>	<b>2011 - 2019+</b>
<i>A more linear and focused Chambolle that is tighter and more mineral than Les Baudes. Pretty and silky with raspberry, blackberry and spicy notes that linger on the finish.</i>		
<b>Charmes Chambertin Grand Cru (limited)</b>	<b>£575</b>	<b>2011 - 2022+</b>
<b>Charmes Chambertin Grand Cru (limited)</b>	<b>£581 (mags)</b>	<b>2011 - 2022+</b>
<i>A full-bodied Charmes offering aromatic notes of roasted coffee and treacle tart that flesh out on the palate resurfacing as deep, chewy berry flavours. It is hedonistic and finishes long with notable freshness.</i>		

## DOMAINE DENIS MORTET, Gevrey Chambertin

For many years, Denis Mortet worked passionately to create one of the most sought after domaines in Burgundy. He learned about winemaking while working with his father Charles, a cousin of Charles Rousseau, at Domaine Charles Mortet. During these years he helped grow the family estate from 1 hectare to 8 before going his own way following his father's retirement in 1991. Despite his having to relinquish half of the domaine's vineyards to his younger brother, Denis rebuilt his vineyard area to almost 10 hectares dispersed over 12 appellations.

For years, his exceptional determination and self-criticism drove him in pursuit of the holy grail of Gevrey Chambertin. Year-in and year-out, he aimed for higher and higher ideals believing that there was always better, always purer. The 2005 vintage may have been his nirvana. They are all superbly balanced with unbelievable terroir - wines that he had always aspired to make. Sadly, he has not lived to see his results. His son, Arnaud, has taken over vineyard management and winemaking for future vintages determined to continue his father's pursuits.

	£/case in Bond	Drinking Dates
<b>Bourgogne Blanc</b>	<b>£115</b>	<b>2007 - 2010</b>
<i>Ripe with expressive notes of peach, pear and spice. The Mortets vinify 30% of this wine in new French oak barrels to add additional complexity and roundness. An easy and modern Bourgogne blanc.</i>		
<b>Bourgogne Rouge, Cuvée de Noble Souche</b>	<b>£155</b>	<b>2008 - 2016</b>
<b>Bourgogne Rouge, Cuvée de Noble Souche</b>	<b>£161 (mags)</b>	<b>2008 - 2016</b>
<i>Medium-bodied with plump berry fruit, it is fresh and lively with notable concentration for such a 'simple' appellation. Absolutely delicious.</i>		
<b>Marsannay, Longeroies</b>	<b>£195</b>	<b>2008 - 2017</b>
<i>Marsannay only became an AOC in 1987. There are many recognized lieux dits or named vineyards of which Longeroies is one. This medium-bodied 2005 is fleshed out with supple fruit and a fresh mouthfeel. Particularly delicious and refined for such a young appellation. Bravo!</i>		
<b>Gevrey Chambertin, Mes 5 Villages</b>	<b>£365</b>	<b>2008 - 2018</b>
<i>This is the second year that the Mortets have blended this cuvée from 5 lieux dits in order to create better balance. Deep ruby-purple in colour with noteworthy power and brooding flavours. Its expressive notes of black cherry and spice cake make it already inviting and approachable at its youthful age.</i>		
<b>Gevrey Chambertin 1er Cru, Lavaux St Jacques (limited)</b>	<b>£695</b>	<b>2010 - 2022+</b>
<i>Fairly closed at the time of tasting, it nonetheless flirtatiously reveals notes of perfume, crunchy berry fruit and gently toasted spice. On the palate, it is concentrated and shows great power and the potential for impressive complexity. Finishes long and inspiring.</i>		



**DOMAINE SÉRAFIN PÈRE & FILS, Gevrey Chambertin**

If you ever want to get in touch with Christian, you either have to call him as the rooster crows in the morning or long after the sun has set. The rest of the time, he is working out in the vines or deep in his cellars. He is that kind of a vigneron. Quintessentially Burgundian-looking, Christian is quiet and absolutely dedicated to his hardworking craft. He 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 50% on his straight Bourgogne and often 100% on the rest of his cuvées depending on their concentration. For ageing, Christian uses three types of barrels – Séguin Moreau, Taransaud and Francois Frères – which all lend different characters and elements to his wines. For him balance is essential and barrels have their part to play.

Though his wines tend to be ample and fleshy, the richest ones will need some cellaring in order to better integrate the spicy, cedarwood flavours. In 2005 this is particularly the case as his bottlings are highly structured and dense.

	£/case in Bond	Drinking Dates
<b>Bourgogne Rouge</b>	<b>£145</b>	<b>2008 - 2013+</b>
<i>Christian's Bourgogne is one of the richest that we buy. His 2005 had just finished its malolactic fermentation rendering it closed at the time of tasting, but its concentration and lively black cherry flavours shone through like a ray of light in the fog. One to watch.</i>		
<b>Gevrey Chambertin</b>	<b>£220</b>	<b>2010 - 2018+</b>
<i>Medium-bodied with toasty aromas of roasted coffee and maple syrup that further expands on the palate revealing ripe dark berry fruit with a dash of refreshing pink grapefruit. Dense for a village wine with an undoubtable Gevrey Chambertin character.</i>		
<b>Gevrey Chambertin Vieilles Vignes</b>	<b>£320</b>	<b>2010 - 2018+</b>
<i>70% of the grapes that make up this cuvée are grown adjacent to premier and grand cru vineyards. Bright ruby in colour and sweet red cherry and blueberry on the nose. Its fleshy palate lingers on minerals and lightly toasted spice.</i>		
<b>Gevrey Chambertin 1er Cru, Corbeaux</b>	<b>£350</b>	<b>2011 - 2022+</b>
<i>Located next to Mazis Chambertin, this wine was moderately tight in flavours at the time of tasting but structurally was superbly focused and broad. Wonderfully mineral and silky, this will be a wine worth waiting for to come around.</i>		
<b>Morey St Denis 1er Cru, Millandes</b>	<b>£350</b>	<b>2012 -2022+</b>
<i>Millandes is located across the road from vines that are included in Clos St. Denis Grand Cru. It was another latecomer regarding its malolactic fermentation, and as a result was closed on the nose but superbly sweet on the palate with pronounced tannins and acidity. Tight yet concentrated and complex, this should age beautifully for many years to come.</i>		



£/case in Bond

Drinking Dates

**Chambolle Musigny 1er Cru, Baudes**

**£425**

**2010 - 2020+**

*Opulent and spicy with explosive aromatics of red raspberry, cherry and cinnamon, this wine exhibits all the Chambolle flavours but displays more power than a typical bottling. This is no doubt partially due to Christian's use of 100% oak barrels for its ageing which will lend it more structure and ageability.*

**Gevrey Chambertin 1er Cru, Fonteny**

**£440**

**2011 - 2022+**

*In many ways Christian's Fonteny is a grand cru trapped in a premier cru body. It has an excellent location across the road from Ruchottes and Mazis Chambertin and notable concentration that is expressive and refined. In 2005, it displays notes of deep and rich fruit and Christmas cake with a finish that lasts and lasts. Very appealing.*

**Gevrey Chambertin 1er Cru, Cazetiers (limited)**

**£550**

**2012 - 2022+**

*Dense and rich with profound, almost zingy fruit, toasted spice and leather, the Cazetiers is wild and exotic with textured tannins and a fresh, long finish. Should be extraordinary once tamed by a few years of cellaring.*

**Charmes Chambertin Grand Cru (limited)**

**£385 per 6**

**2012 - 2025+**

*This wine's wonderfully sweet fruit makes this cuvée notably alluring. Brimming with ripe raspberry, red cherry and a touch of treacle, its palate is ample and velvety. Finishes broad and with incredible length.*



## 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 reins of his family estate. An exceedingly traditional producer, he uses techniques that would bewilder a state-of-the-art, New World trained oenologist. He uses 100-200-year-old open top oak casks for fermenting, no sulphur (or very little), no new oak and no or little destalking of stems during vinification. In addition, he harvests late which adds extra ripeness and highly toned flavours.

These established techniques create traditionally styled, often lighter 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 delicious.

Laurent's wines were some of the best 2005s that we tasted during our trip. Amazingly open with nuances of sweet and savoury, they were outstandingly appealing yet had noteworthy presence. His wines are some of the most collected in all of Burgundy and nothing demonstrates this more clearly than those from this vintage.

At the time of going to print Laurent had not released his prices, so the prices below are estimates.

	Estimated £/case in Bond	Drinking Dates
<b>Morey St Denis 1er Cru, Monts Luisants</b>	<b>£280 - 350</b>	<b>2008 - 2013</b>
<i>One of the rare Côte de Nuits whites, this wine is made from 100% Bourgogne Aligoté, a local variety that is known for its light, crisp style...from other producers perhaps. Laurent's is extraordinary. Produced from vines dating from 1911, it is hedonistic, rich and ripe with fleshy pear and subtle spice and toast (though there is no new oak). Incredible. Will the real Aligoté please stand up? Well, on second thought...</i>		
<b>Bourgogne Cuvée Pinson</b>	<b>£110 - 130</b>	<b>2008 - 2014</b>
<i>His Cuvée Pinson was still going through malolactic fermentation at the time of tasting. But it nonetheless showed excellent fruit purity and concentration that finished fresh and refined. Goes far beyond its regional appellation.</i>		
<b>Chambolle Musigny, Cuvée des Cigales</b>	<b>£180 - 240</b>	<b>2009 - 2020+</b>
<i>This cuvée dates from 2002 and is named after the cicadas that have come back into the vineyard since Laurent turned to more natural methods of grape growing. Medium-bodied with lots of dark bramble fruit, damson plums and a touch of treacle, this wine is not the typically poised Chambolle, but something more to sink your teeth into. Fabulous.</i>		
<b>Gevrey Chambertin Cuvée de l'Abeille</b>	<b>£180 - 240</b>	<b>2010 - 2020+</b>
<i>A more serious offering that was fairly closed and brooding in November. Deep notes of dark berried fruit and earth blend together to create a very Gevrey wine. Finishes long and pensive.</i>		
<b>Morey St Denis, Cuvée des Grives</b>	<b>£180 - 240</b>	<b>2011 - 2025</b>
<i>This cuvée was named after the thrushes that are found in the vineyard. It was also one of our favourites. Primal and dense on the nose, it was surprisingly vibrant and lively on the palate with fresh grape, crunchy cherry and spice. Its finish seems to go on and on.</i>		
<b>Morey St Denis 1er Cru, Cuvée des Alouette</b>	<b>£350 - 400</b>	<b>2010 - 2025</b>
<i>Intriguing nose with notes of fresh brown sugar, vanilla and sweet red berry fruit. Wonderfully different yet still remains very Morey in structure and voluptuousness. Compelling.</i>		
<b>Charmes Chambertin Grand Cru</b>	<b>£800 - 900</b>	<b>2011 - 2025+</b>
<i>After a discrete nose, this wine opens up on the palate revealing a plethora of super sweet black cherry and bramble fruit that is further rounded out by dark chocolate and spice. Its full-body has wonderful elegance yet enough structure to suggest that it will age well...and gracefully.</i>		



Estimated £/case in Bond

Drinking Dates

**Griotte Chambertin Grand Cru**

**£800 - 900**

**2011 - 2030**

*What a wine. Possibly the most archetypal of the tasting, this full-bodied offering displays outstanding density coupled with a super plush, velvety palate. Complex with a cornucopia of autumnal fruit flavours, it finishes on purity, elegance and dazzling length.*

**Chapelle Chambertin Grand Cru**

**£800 - 900**

**2013 - 2030**

*A powerhouse, this racy 2005 is deep in colour with seductive aromatics of violet, damson plum and black currant. More tightly wound, it will need a few years cellaring to coax its true personality to reveal itself, but it should be fabulous.*

**Clos de la Roche Vieilles Vignes Grand Cru**

**£1000 - 1200**

**2014 - 2030+**

*A star of the tasting, Laurent's flagship cuvée offers attractive aromatics of ripe blackberry and cherry enrobed in caramelized brown sugar - quite expressive even at this early stage. Full-bodied, it has powerful, textured tannins that are fine and polished. Stylish yet formidable.*





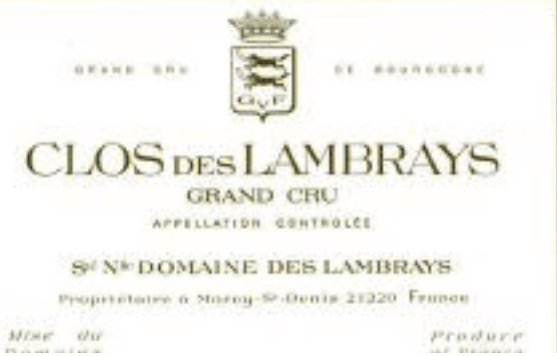
**DOMAINE DES LAMBRAYS, Morey St Denis**

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 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 wunderkind and then recent oenological graduate of Dijon.

Using old fashioned techniques such as whole berry fermentation (with the stems) combined with modern viticultural and vinification techniques have enabled Thierry to retain a true Burgundian essence in his wines while recapturing the grandness of this historic domaine's reputation.

Thierry was in excellent spirits regarding his 2005s. They are wonderfully round yet vibrant and poised yet powerful. He compares them to his 1999s, a year of exceptional quality and quantity - as well as his 1990s, a vintage of exceptional balance and ripeness.

	£/case in Bond	Drinking Dates
<p><b>Morey St Denis</b></p> <p><i>This medium-bodied Morey St Denis is brimming with attractive notes of spicy plum cake and dried cherry. It is mouthfilling and finishes on chalky tannins and mineral freshness. Should be a real crowd pleaser. Great value for money.</i></p>	<b>£225</b>	<b>2009 - 2015</b>
<p><b>Morey St Denis 1er Cru, Loups</b></p> <p><i>Produced from the "young vines" from Clos des Lambrays (25-50 years old), this 2005 is a slightly more elevated version of the straight village wine with extra sweet fruit and structure. Primary with ripe cherry and vibrant black grape flavours.</i></p>	<b>£340</b>	<b>2010 - 2020</b>
<p><b>Clos des Lambrays Grand Cru</b></p> <p><i>Rich with vibrant red berry fruit it is nonetheless poised with a brooding backbone that will require a few years of cellaring but will evolve into something quite extraordinary. Finishes long and pure with noteworthy minerality and balance.</i></p>	<b>£550</b>	<b>2011 - 2025</b>



## DOMAINE GHISLAINE BARTHOD, Chambolle Musigny

Ghislaine Barthod simply makes some of the best wines in the Côte de Nuits. Unbelievably pure, ethereal, and terroir-driven, they also have wonderful mineral raciness. If one word could possibly describe them it would be “exquisite”.

The domaine was originally created by Marcel Noëllat, her mother’s father, and Gaston Barthod, her father. After attending viticultural college in Beaune, she began assisting her father in the 1980s and eventually took over completely in 1999. Her straightforward, no-nonsense approach helped introduce a sorting table to discard any grapes that were not up to scratch, extended lees contact for additional complexity and aromatics, a gentle cool pre-maceration before fermentation to extract all the fruit’s freshness and flavours and domaine bottling to better manage the purity of the fruit. Despite all this practicality, the results are magical, masterpieces of Musigny. For many years, the domaine was called Barthod-Noëllat, but today only Ghislaine Barthod graces the label.

	£/case in Bond	Drinking Dates
<b>Bourgogne Rouge</b>	<b>£115</b>	<b>2008 - 2017</b>
<b>Bourgogne Rouge</b>	<b>£121 (mags)</b>	<b>2008 - 2017</b>
<i>Just when we think Ghislaine’s Bourgogne cannot get any better, it does. Discrete on the nose, it glides onto the palate with its super refined textures and notes of ripe raspberry and milk chocolate. Absolutely beautiful. The Darcey Bussell of Bourgogne.</i>		
<b>Chambolle Musigny</b>	<b>£245</b>	<b>2009 - 2018+</b>
<i>Sparkling ruby in colour with fresh crunchy cherry and raspberry on the palate. A noticeable step up in structure following her Bourgogne Rouge but still perfectly balanced and poised.</i>		
<b>Chambolle Musigny 1er Cru, Chatelots</b>	<b>£375</b>	<b>2010 - 2020</b>
<i>Les Chatelots in 2005 offers a pretty, delicate palate that is presently a bit shy and reticent. Plump with morello cherry crisp minerality, it carries itself evenly until its long and balanced finish. Super pure and mouthwatering.</i>		
<b>Chambolle Musigny 1er Cru, Beaux Bruns</b>	<b>£385</b>	<b>2011 - 2020+</b>
<i>Beaux Bruns is always Johnny’s favourite cuvée as it is Ghislaine’s richest and sexiest wine, no doubt due to Beaux Bruns heavier terroir. Her 2005 follows the same opulence for which it is known offering lush flavours of bramble fruit that is topped by a subtle note of caramelized sugar. Yet, it still has the mineral backbone of the vintage enabling it to stay fresh and light.</i>		
<b>Chambolle Musigny 1er Cru, Cras</b>	<b>£395</b>	<b>2013 – 2025+</b>
<i>Les Cras is found at the highest part of the slope where the soil is less rich and deep. As a result, it tends to be her most mineral cuvée that often requires a little bit of patience to express itself. In 2005, however, it seemed more open than usual offering a wonderfully rich nose of dark berries, roasted spice and coffee. Dense with a long finish, this will age beautifully in the years to come.</i>		

## DOMAINE LOUIS BOILLOT, Chambolle Musigny

Louis is the seventh generation of vigneron in Burgundy from a family who is mostly known for their Côte de Beaune wines such as Pommard and Volnay. Interestingly enough, several Côte de Nuits appellations including Gevrey Chambertin were added to the repertoire in 1978. The domaine was originally called Lucien Boillot after Louis' father and following his father's retirement both Louis and his brother Pierre managed it. However a few years ago, the brothers both decided to explore their own paths and the domaine was amicably divided.

As twisted and turned as this story is, Louis vinifies and ages his wines in Chambolle Musigny in the same cellar as his other half, Ghislaine Barthod. In fact, it has been said that his influences have helped create the celestial beauties that have risen from her vineyards.

€/case in Bond

Drinking Dates

### Gevrey Chambertin 1er Cru, Evocelles

£275

2012 - 2025

*Les Evocelles is a lieu dit at the north end of the appellation. Due to its terraced situation (rather than the flat valley floor), it is able to produce exceptionally ripe fruit that shows true character and depth. Though tightly wound, it displays pretty, crunchy fruit and minerals that culminate in a long, lingering finish. Definitely premier cru-like in quality.*

### Volnay 1er Cru, Angles

£325

2011 - 2020+

*Though this appellation did not exist until 1963, reference to Les Angles can be traced back to 1517. His 2005 is ripe and soft with pure fruit flavours of cherry and raspberry. Wonderfully balanced, it is a lovely Volnay which will evolve well.*



## DOMAINE EMMANUEL ROUGET, Flagey Echézeaux

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

His uncle was the late great Henri Jayet from whom he had learned enormously. In fact, Emmanuel had been tending Henri's vineyards and making his wines when 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. They are often difficult to taste from barrel, but with time, their pedigree reveals itself.

In 2005, he produced some of the freshest and healthiest grapes that he had seen in a long time, particularly after oidium destroyed half of his crop in 2004. With cores of sweet fruit and textured, ripe tannins, these wines should age gracefully and for his top wines, for many years to come.

	£/case in Bond	Drinking Dates
<b>Savigny Lès Beaune</b>	<b>£225</b>	<b>2009 - 2018</b>
<i>Medium-bodied with pretty flavours of red berry fruit, honey and minerals. An easy upfront wine that offers all the plumpness and freshness for which Savigny is known.</i>		
<b>Nuits St Georges</b>	<b>£375</b>	<b>2010 - 2018+</b>
<i>Wonderfully pretty and poised, this wine displays the ultra sweet Pinot fruit that is more Chambolle Musigny than Nuits St Georges in style. It is fresh and positively charming.</i>		
<b>Vosne Romanée</b>	<b>£395</b>	<b>2010 - 2020</b>
<i>This wine has a youthful, vibrant nose that displays notes of sweet wild strawberry and plum. It is moderately chunky in texture suggesting a true Vosne in style but is already lively with personality and underlying elegance.</i>		
<b>Echézeaux Grand Cru (limited)</b>	<b>£550 per 6</b>	<b>2012 - 2020+</b>
<i>Emmanuel ages this wine in 100% new French oak, a technique that he learned from his late uncle, Henri Jayet. It is hardly discernable on its rich and enveloping palate of sweet, zesty fruit, treacle and toasted spice. Finishes on savoury flavours of soy sauce and earthy notes. Very complete.</i>		



**DOMAINE HUDELOT NOELLAT, Vougeot**

The Hudelots are an ancient Burgundian family whose ancestry can be traced back to Chambolle since before the French Revolution. Needless to say, wine has been in their blood for almost as long. The current proprietor, Alain, began his wine career in 1954 working for his father and other local growers. At the ripe young age of 20, he started renting vineyards from his family in Chambolle Musigny until eventually receiving other small parcels from his father. Following a passionate and whirlwind romance with the granddaughter of Charles Noellat, he married despite protests from her family. This controversial union ensured additional vineyards despite a harrying and lengthy legal battle. Today they own a total of 10 well-situated hectares, which are split over 5 communes.

Their wines are wonderful examples of traditionally styled Burgundy – super pure and focused with an undeniable sense of terroir. They use a smattering of new oak during ageing on their wines ranging from 10% for their village wines, 25% on their premier crus to 50% on their grand crus.

In 2005, their vineyards were particularly healthy and as a result produced exceptionally vibrant grapes. This is apparent in their wines which have a lovely ripeness, yet are croquant (crunchy).

	£/case in Bond	Drinking Dates
<b>Bourgogne Rouge</b>	<b>£99</b>	<b>2008 - 2014</b>
<i>This Bourgogne comes from vineyards that face Chambolle Musigny giving it particular purity and elegance. Plump raspberry and cherry grace the palate which finishes fresh and light. A traditionalist's pleasure.</i>		
<b>Chambolle Musigny</b>	<b>£225</b>	<b>2009 - 2016+</b>
<i>Sparkling ruby in colour with crunchy red berry fruit flavours and underlying minerality, this medium-bodied wine has all the charm that one comes to expect from Chambolle - friendly ripeness yet with notable terroir. An enticing all-rounder.</i>		
<b>Vosne Romanée</b>	<b>£225</b>	<b>2010 - 2018</b>
<i>The grapes for this wine come from south of Les Suchots. A definite Vosne in character with its masculine mouthfeel and presence. Yet after a moment or two, its flavours of black cherry and dark chocolate melt away into round velvety bliss.</i>		
<b>Nuits St Georges</b>	<b>£225</b>	<b>2010 - 2020</b>
<i>Chunkier with notable Nuits St Georges characteristics, this structured, primal wine offers incontestable purity of fruit and terroir flavours. Finishes on bright cherry and minerals.</i>		
<b>Vougeot 1er Cru, Petits Vougeots</b>	<b>£245</b>	<b>2009 - 2017</b>
<i>One of only 4 premier crus in Vougeot, Les Petits Vougeots is located next to Chambolle Musigny Les Amoureuses. This wine offers punchy cherry fruit and textured tannins and finishes fresh and lively. A subtle rusticity adds additional charm.</i>		
<b>Nuits St Georges 1er Cru, Murgers</b>	<b>£295</b>	<b>2010 - 2018+</b>
<i>Murgers is on the Vosne Romanée side of the vineyard, which adds a gentle softness to the sometimes slightly rustic style of Nuits St. Georges. And this showed in the 2005. Brimming with copious notes of morello cherry and light spice, this wine's superfine tannins gently envelope the palate.</i>		

£/case in Bond

Drinking Dates

- Vosne Romanée 1er Cru, Suchots** **£350** **2010 - 2020+**  
*Brilliant and deep ruby in colour, Alain's Suchots offered up fleshy notes of ripe cherry and red currant with underlying spice and vanilla-like sweetness. It finishes long and lingering on dark chocolate and chunky minerality.*
- Vosne Romanée 1er Cru, Beaumonts** **£350** **2011 - 2020+**  
*Moderately closed on the nose at the time of tasting, but explosive on the palate with rich, ripe fruit. It expands further with roasted spice and leather. As Beaumonts is located at the foothills of Vosne where more clay is prevalent, it usually results in a denser wine than Suchots. Excellent potential.*
- Chambolle 1er Cru, Charmes** **£375** **2010 - 2019+**  
*More subdued on the nose, but lively on the palate with ripe raspberry and striking pink grapefruit aromatics. Pretty and concentrated, it shows off the most charming aspect of Les Charmes.*
- Vosne Romanée 1er Cru, Malconsorts (limited)** **£200 per 6** **2010 - 2022+**  
*A profound wine with a racy purity and an extraordinary length. Its texture, density and depth hint at a more aged source. And indeed Alain's Malconsorts are 50-60 years in age, some of the oldest within his vineyards.*
- Clos de Vougeot Grand Cru** **£595** **2011 - 2022+**  
*Alain's vines are located just behind the château, one of the best locations in the Clos. His 2005 is aromatic with wonderful ripeness and charm. Mouthfilling with velvety tannins, its punchy fruit is exceptionally pure long-lived.*
- Romanée St Vivant Grand Cru (limited)** **£695 per 6** **2012 - 2025**  
*This full-bodied wine is smooth and elegant with lush red berry fruit and milk chocolate. Its voluptuous mouthfeel sheaths the palate in fine velvety tannins which finish long and sweet. Delicious.*
- Richebourg Grand Cru (limited)** **£695 per 6** **2012 - 2025+**  
*Pretty yet powerful, this full-bodied wine offers savoury, toasty aromatics that are fleshed out with ripe forest berries and spice. Superbly fresh and pure, it finishes on explosive red cherry flavours.*



HUDELOT-NOELLAT





## DOMAINE SYLVAIN CATHIARD, Vosne Romanée

This vintage marks the second year that we have offered Sylvain Cathiard's wines. Considering that he is one of the top growers in Vosne Romanée, a region not shy of exceptional talent, we could not be more delighted. He only has around 5.5 hectares of vines, therefore the quantity that he makes is particularly small. 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, which read like a Who's Who list of the Côte de Nuits, many of which are located next to grand crus sites. This combination is lethal for allocations. Too little wine with too many open hands all waiting for their fair share.

A traditionalist at heart, he produces wines that project extraordinary purity, harmony and depth. Like many growers, he beamed with pride when discussing his 2005s. He said that he had never seen better looking bunches, "all were very healthy like those on a postcard".

Sylvain Cathiard allocates his wines in January, so please register your interests, and we will try to fulfil your orders once we have our allocation. Due to the small quantities available, priority will be given to those who bought his 2004s.

	£/case in Bond	Drinking Dates
<b>Vosne Romanée</b>	<b>£280</b>	<b>2011 - 2022</b>
<i>Produced from 3 different parcels within the Vosne appellation, this 2005 is noticeably powerful and masculine offering attractive dark cherry and chocolate flavours. Finishes long and lively.</i>		
<b>Nuits St Georges 1er Cru, Murgers (limited)</b>	<b>£200 per 6</b>	<b>2010 - 2022</b>
<i>This Nuits is from the Vosne Romanée side of the Côte giving it a more polished yet concentrated touch. A definite favourite of the tasting, it offers a sweet fruit mid-palate and a spicy finish. Very fine indeed.</i>		
<b>Vosne Romanée 1er Cru, Les Reignots (limited)</b>	<b>£275 per 6</b>	<b>2009- 2018+</b>
<i>Located due north of La Romanée, this deeply impressive Vosne has chalky tannins and a fresh backbone that are fleshed out by its ripe black cherry and earthy notes. A notably open and alluring wine.</i>		
<b>Vosne Romanée 1er Cru, Suchots (limited)</b>	<b>£300 per 6</b>	<b>2011 - 2022+</b>
<i>Very perfumed with enticing aromas of cinnamon, cherry and dark chocolate. It has velvety tannins and a rich, round mouthfeel - nothing clumsy or unbalanced. A serious wine that will provide lots of drinking pleasure for years to come.</i>		
<b>Vosne Romanée 1er Cru, Malconsorts (limited)</b>	<b>£350 per 6</b>	<b>2011 - 2024+</b>
<i>With a neighbour like La Tâche, it is hard not to be good. A very Vosne wine with notable power and breadth that has musk-like aromatics of leather and spice. A solid fruit core adds depth and body.</i>		



## DOMAINE ETIENNE GRIVOT, Vosne Romanée

One of the most famous names 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. Etienne, now the 5th generation of the family to run the estate, returned to Burgundy from work experience in California in the 1980s to help his father. He eventually took it over completely in 1990.

Over time and through experience, Etienne has created his own style of wine, which many tasters consider to be softer than those he once made. Yet, 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.

His 2005s were some of the most enjoyable that we have ever tasted at the domaine. More fruit forward and expressive, he described them as harmonious, happy and confident, which are at least equal in quality to his 2002s, Etienne's favourite vintage. Quantities are approximately 20% less due to hail.

	£/case in Bond	Drinking Dates
<b>Vosne Romanée 1er Cru, Rouges</b>	<b>£385</b>	<b>2010 - 2020+</b>
<i>Les Rouges is a vineyard high up the slope in the Flagey Echézeaux section of Vosne Romanée. This 2005 is medium to full-bodied that has notable density and richness. On the palate it displays earthy, spicy notes that culminate into a chewy, textured mouthfeel.</i>		
<b>Nuits St Georges 1er Cru, Pruliers</b>	<b>£395</b>	<b>2010 - 2018+</b>
<i>Only 10% of this wine's malolactic fermentation had finished which normally would have made it difficult to judge. However, this wine tasted beautifully with lots of fleshy ripe cherry and finesse.</i>		
<b>Nuits St Georges 1er Cru, Boudots</b>	<b>£440</b>	<b>2010 - 2020+</b>
<i>Etienne's vines are located next to Meo-Camuzet's Boudots. Superbly pretty and elegant, it offers up plump red berry fruit and silky minerality. Definitely more Vosne than Nuits. Fabulous.</i>		
<b>Vosne Romanée 1er Cru, Brûlées</b>	<b>£440</b>	<b>2011 - 2022+</b>
<i>Les Brûlées is located high up the slope due north of Richebourg. Slightly closed on the nose, it opens up with gentle smoky flavours that soften to cherry crumble and roasted spice. Wonderfully silky and balanced, its finish goes on and on.</i>		
<b>Vosne Romanée 1er Cru, Beaux Monts</b>	<b>£440</b>	<b>2012 - 2025+</b>
<i>Located further up the slope from Echézeaux, this 2005 Beaux Monts is explosive with ripe, vibrant red berry fruit and a palate that is chunky and rich. Its chiselled minerality adds structure and focus. An extraordinarily expressive and powerful wine and a Goedhuis favourite.</i>		
<b>Vosne Romanée 1er Cru, Suchots (limited)</b>	<b>£260 per 6</b>	<b>2009 - 2020+</b>
<i>Sandwiched between Romanée St Vivant and Echézeaux, Les Suchots has one of the best premier cru locations in all the Côte de Nuits. Toasty with fleshy, ripe black cherry notes, its palate expresses notable power and length.</i>		
<b>Clos Vougeot Grand Cru</b>	<b>£540</b>	<b>2013 - 2025+</b>
<i>Rich ruby in colour, on the palate this offers fresh crunchy red berry fruits that finishes on dark chocolate and cherry. Particularly structured, it is a masculine Clos de Vougeot that has excellent ageing potential to last for many years.</i>		
<b>Echézeaux Grand Cru (limited)</b>	<b>£345 per 6</b>	<b>2012 - 2025+</b>
<i>Always a spectacular beauty, Etienne's Echézeaux has bright crunchy fruit and extraordinary complexity and concentration that sings merrily all through its long, lingering finish. Finishes on creamy, spicy notes. Such a happy wine, it definitely put a smile on our faces.</i>		
<b>Richebourg Grand Cru (limited)</b>	<b>£1200 per 6</b>	<b>2013 - 2025+</b>
<i>A brooding Richebourg, this full-bodied wine has excellent sweetness and a chewy, powerful palate. Deep and round, it finishes long and pure.</i>		

## DOMAINE LAMARCHE, Vosne Romanée

The Lamarche family have been in Vosne Romanée since 1740. Over the years and through multiple marriages, they have been able to expand their earthly possessions and increase their vineyard holdings to include various parcels and plots across 11 appellations. Their most famous vineyard, which is also their flagship, is Le Grand Rue, a 1.65 hectare plot in Vosne Romanée which became an official grand cru in 1992.

Today the domaine is run by François Lamarche and his delightfully cheeky wife, Marie-Blanche. Their daughter, Nicole, and their niece, Natalie, help with the vineyards and winemaking. More modern in thinking, they age all of their village, premier cru and grand cru wines in 100% new oak barrels. This technique seems to work well, particularly with their 2005's which have uncompromising power and flesh.

€/case in Bond

Drinking Dates

**Vosne Romanée** **£225** **2009 - 2016**

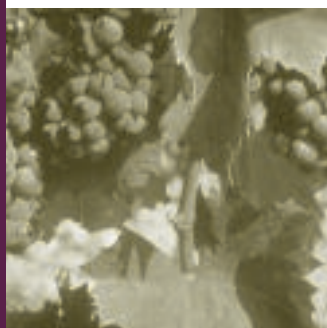
*This 2005 is expressive with toasty cedar notes and ripe red cherry. Medium in body, it is rich and round on the palate and finishes clean and fresh.*

**Vosne Romanée 1er Cru, Chaumes** **£345** **2010 - 2018+**

*Located due east of Vosne Romanée and La Tâche, Lamarches Chaumes offers luscious, sweet Pinot fruit and ripe, textured tannins. Finishes light and long. An excellent future.*

**La Grande Rue Grand Cru (limited)** **£995** **2011 - 2022+**

*Deep ruby in colour, this 2005 offers a rich nose of strawberry and red cherry that develops into lightly toasted, earthy notes. Silky, yet powerful, its full-bodied palate goes on and on. Undoubtedly grand cru.*





## DOMAINE MEO-CAMUZET, Vosne Romanée

Now a well-established domaine in Burgundy, Méo-Camuzet was once little known as some of their vineyards were rented out to other producers such as Henri Jayet and their wines sold to Louis Latour. At the time, the domaine was owned by Jean Méo, a technical advisor to Général Charles de Gaulle and the now French president, Jacques Chirac. In 1989, Jean-Nicolas, Jean's 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 due to Jean-Nicolas' exceptional skills as a winemaker and to the terroir of their world-class vineyards.

The majority of wines he makes are red which range from Bourgogne Rouge to their ultra famous Cros Parantoux 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 Nuits St. Georges over 15 years ago from carefully selected Chardonnay clones.

His 2005s were wonderfully expressive particularly at the less expensive end. His more ageworthy wines had notable structure, body and potential that will require additional cellaring to develop and soften. Quantities in Nuits St Georges, Vosne Romanée and Clos de Vougeot were down by 50% due to hail.

	£/case in Bond	Drinking Dates
<b>Clos St. Philibert, Hautes Côtes du Nuits Blanc</b>	<b>£130</b>	<b>2007 - 2011</b>
<i>Hedonistic and rich with notes of honey, beeswax and acacia. A definite user-friendly wine that is absolutely delicious.</i>		
<b>Bourgogne Rouge</b>	<b>£125</b>	<b>2007 - 2013</b>
<i>Jean-Nicolas gets these grapes from various villages around the Côte de Nuits including Chambolle Musigny and Nuits St Georges. Superbly rich and round, it offers lots of freshness and bright, vibrant fruit. An excellent Bourgogne Rouge.</i>		
<b>Marsannay</b>	<b>£155</b>	<b>2008 - 2016</b>
<i>This may possibly be the best Marsannay that we have ever had. Explosive and rich, this medium-bodied red offers lush, yet fresh red cherry and wild berry flavours that don't stop. Opulent and irresistible.</i>		
<b>Fixin 1er Cru, Clos de Chapitre</b>	<b>£240</b>	<b>2009 - 2016+</b>
<i>Plump with dark berry liqueur and toasty caramel, this medium-bodied wine is lush and creamy yet focused and structured. Finishes on notes of clove and black cherry. Delicious.</i>		
<b>Nuits St. Georges 1er Cru, Boudots</b>	<b>£325 per 6</b>	<b>2010 - 2018</b>
<i>Brimming with dark berry and caramel flavours, this medium to full-bodied wine is wonderfully velvety with fine tannins that nonetheless have a touch of the Nuits texture and length. Finishes fresh and clean.</i>		
<b>Vosne Romanée 1er Cru, Chaumes</b>	<b>£325 per 6</b>	<b>2010 - 2020</b>
<i>Les Chaumes is located to the east of Les Malconsorts and La Tâche. In 2005, Jean-Nicolas' Chaumes is notably pretty and resembles a Chambolle in its fruit vibrancy and purity yet with the structure of a Vosne.</i>		
<b>Clos Vougeot Grand Cru</b>	<b>£495 per 6</b>	<b>2011 - 2025+</b>
<i>Always a super appealing and friendly Clos Vougeot that is overflowing with sweet, juicy morello cherries. Its ample and mouthfilling palate finishes on creamy cinnamon and vanilla. Jean-Nicolas uses less new oak on this cuvée (80%) in order to bring out the vineyard's natural sweetness.</i>		
<b>Corton Grand Cru (limited)</b>	<b>£520 per 6</b>	<b>2011 - 2020+</b>
<i>This archetypal Corton comes from Le Rognet climat within the appellation. Particularly powerful in 2005, it offers a full-bodied palate with ripe red fruit and a fresh core of minerality.</i>		

## NICOLAS POTEL, Nuits St Georges

Nicolas grew up amongst the vineyards of Domaine de la Pousse d'Or where his father was winemaker and part owner for years. Unfortunately, Burgundy vineyards cost more than gold, so when Nicolas decided to set out on his own, he realised that the only feasible way would be to buy grapes from other producers and work as a négociant. He differs from others in the region in that most of his grapes now come from only 8 domaines that he manages himself. As a result, he is able to grow the grapes according to his specifications. Being a perfectionist, his parameters include organic farming methods as well as notably small yields.

Dynamic and always in search of new opportunities and experiences, in 2005 Nicolas bought his own 1er cru vineyards in Beaune as a beginning to launch his own domaine wines. We are delighted to include his inaugural bottling of Clos des Vignes Franches, a wine produced from a monopole within the Vignes Franches vineyard.

We are always keen to work with Nicolas. To us, he is one of the most sincere and passionate winemakers we know. His dedication is felt in his wines, and this is not more apparent than in his 2005s.

	£/case in Bond	Drinking Dates
<b>Meursault 1er Cru, Poruzots</b>	<b>£225</b>	<b>2008 - 2014</b>
<i>Lovely palate of honey and lemon crème brûlée that turns into light toasted spicy and earthy notes. Particularly rich but finishes fresh and long.</i>		
<b>Corton Charlemagne Grand Cru</b>	<b>£240 per 6</b>	<b>2009 - 2015</b>
<i>A powerful wine that offers notes of acacia, citrus and gunflint, a trait often found in Corton Charlemagne, Meursault and Chablis.</i>		
<b>Criots Bâtard Montrachet Grand Cru</b>	<b>£320 per 6</b>	<b>2009 - 2016</b>
<i>Wonderfully open with scents of citrus, lime blossom and beeswax, this medium to full-bodied wine finishes on hints of nutmeg and cinnamon. Round yet mineral.</i>		
<b>Savigny Lès Beaune Vieilles Vignes</b>	<b>£110</b>	<b>2008 - 2013</b>
<i>Plush and approachable with velvety tannins and fresh aromatics of red grape, plum and cherry. Produced from vines that are between 48 and 93 years old.</i>		
<b>Volnay Vieilles Vignes</b>	<b>£155</b>	<b>2009 - 2014</b>
<i>Quite subtle on the nose, this wine opens up on the palate with red currant and bramble fruit flavours. Wonderful freshness that is further enlivened by a soft salty tang. Made from 75% village wine and 25% premier cru.</i>		
<b>Nuits St Georges</b>	<b>£170</b>	<b>2012 - 2022+</b>
<i>The vines used in this cuvée have been planted by massale selection, meaning that only the best were chosen from the vineyard and then cultivated before being replanted. This wine is perfumed with aromatics of blueberry, black cherry, minerals and underlying wildness. Fresh and intriguing.</i>		
<b>Vosne Romanée</b>	<b>£170</b>	<b>2011 - 2022+</b>
<i>Pretty and pure with crunchy berry fruit, red cherry and textured tannins. Quite refreshing and leaves your mouth watering for more.</i>		
<b>Beaune 1er Cru, Clos des Vignes Franches</b>	<b>£180</b>	<b>2009 - 2014</b>
<i>Produced from Nicolas's own monopole within the Vignes Franches vineyard, this medium-bodied wine offers lots of crunchy cherry fruit and notable mineral aromatics, notably granite. Very uplifting.</i>		
<b>Nuits St Georges 1er Cru, Boudots</b>	<b>£225</b>	<b>2012 - 2025</b>
<i>A touch of cinnamon spices up this wine's vibrant and racy cherry and red currant core. Though friendly and open, it has enough structure to age and develop extra complexity.</i>		
<b>Volnay 1er Cru, Champans</b>	<b>£240</b>	<b>2011 - 2022+</b>
<i>Subtle smoky and earthy notes open up the palate which then fleshes out with black and red cherries. Quite tightly knit, this should age nicely for years to come.</i>		

- Pommard 1er Cru, Rugiens** £250 2011 - 2022+  
*Nicolas' vines are grown on white clay allowing them to have the power for which Rugiens is known, but also giving them subtle minerality rendering them remarkably elegant. His 2005 is rich with dense fruit, the palate is fresh and sleek. Wonderfully balanced.*
- Chambolle Musigny 1er Cru, Hauts Doix** £250 2008 - 2018  
*Next to Charmes, this Chambolle is known as being the most fine of all the premier crus. Soft with savoury smoky flavours and dark berry notes, this medium-bodied wine is particularly succulent and approachable. 2005 marks Nicolas' first vintage of this wine.*
- Gevey Chambertin, 1er Cru Lavaux St Jacques** £260 2011 - 2023+  
*Closed on the nose but intense on the palate with excellent fruit ripeness and concentration. Wrapped in appealing clove and earthy aromatics that ascends to a lengthy, complex finish.*
- Vosne Romanee, 1er Cru, Beaux Monts** £298 2011 - 2025+  
*Les Beaux Monts is considered one of the best premier cru vineyards in Vosne. This 2005 has lots of fleshy flavours of red cherry and plum yet also has excellent structure and density. A noble wine.*
- Vosne Romanée 1er Cru, Suchots** £320 2011 - 2022+  
*An attractive blend of sweet and savoury with caramelized berry fruit and light notes of roasted meat and soy. Rather expressive, this wine has exceptional power and structure which will evolve into additional complexity over time.*
- Echézeaux Grand Cru** £215 per 6 2011 - 2023+  
*Full-bodied with savoury aromatics of roasted coffee, spice and dried cherry. Silky with notable structure and complexity, there is no mistaking this as grand cru in quality. Lovely lingering finish.*
- Clos St Denis Grand Cru** £215 per 6 2011 - 2023+  
*Clos St Denis is known for being the most Chambolle-like of the Morey grand crus despite its vineyard location. Particularly plush with notes of punchy red berry fruit and brown sugar. Lovely mineral finish giving extra freshness and depth. A wonderful wine with a real sense of Morey terroir.*
- Clos de la Roche Grand Cru** £215 per 6 2011 - 2025+  
*One of our favourites of the tasting, Nicolas' Clos de la Roche is powerful with lots of chunky density and texture that is reminiscent of a fine Chambertin yet with friendly Morey-styled fruit. Finishes on cherry compote and caramelized almonds.*
- Latricières Chambertin Grand Cru** £215 per 6 2010 - 2022+  
*Darker in flavour than the Charmes, the 2005 Latricières offers ample aromatics of treacle, blackberries and roasted spice. On the palate, its textures are surprisingly smooth and velvety suggesting that it may be more approachable earlier on.*
- Charmes Chambertin Grand Cru** £215 per 6 2011 - 2022+  
*With a subtle nose, this full-bodied Charmes gently opens up on the palate with rich bramble fruit and cinnamon, which are enrobed in fine silky tannins and fresh minerality. Very sexy.*
- Vosne Romanée 1er Cru, Gaudichots** £475 2011 - 2023+  
*Not often seen, Les Gaudichots is a vineyard that has 4 owners, one of which is Domaine de la Romanée Conti. Lightly roasted spice with fresh blueberry and cherry, this medium to full-bodied wine has notable power and length.*
- Chambolle Musigny 1er Cru, Amoureuses** £595 2011 - 2022+  
*Les Amoureuses is the most famous of all the 1er cru Chambolle Musigny vineyards because it has exceptional terroir producing wines that are lacy but powerful. Complex with appealing morello cherry and toasted almond aromatics, this 2005 shows all the potential of a great wine.*
- Bonnes Mares Grand Cru** £310 per 6 2011 - 2025+  
*This 2005 is an exemplary Bonnes Mares. Vibrant and punchy, it offers lots of plump, vibrant red berry fruit in a wonderfully balanced, silky and complex palate. Exceptionally long finish. It is everything you'd expect.*
- Grands Echézeaux Grand Cru** £395 per 6 2011 - 2025+  
*Brimming with black cherry and chocolate flavours, this wine offers a pretty palate with rounded yet present tannins and a wonderfully fresh finish. Remarkably sumptuous.*

DOMAINE DE L'ARLOT, Prémieux Prisse

A relatively new domaine, Domaine de l'Arlot was created in 1987 through vineyards which were once owned by Domaine Jules Belin. For many years, the estate has been 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. And like many vigneron in Burgundy, they live at the domaine which allows them to be very close to the wines at hand.

During many of our trips Lilo, the culinary saint that she is, would cook us a terrific lunch which included freshly baked bread in their wood burning oven. On our last visit we discovered that the domaine would be managed by the second in line, Oliver Leriche, a charming man who has worked side-by-side with Lilo for several years. We know the wines will continue along the same delicious lines. We only hope that the bread has the same chance.

	£/case in Bond	Drinking Dates
<b>Côtes de Nuits Villages, Clos du Château</b>	<b>£130</b>	<b>2010 - 2017</b>
<i>The first of the Arlot line up, this Côtes de Nuits Villages offers dark berry, cherry and treacle flavours that are wrapped up in a traditionally styled medium-bodied palate. Very pure and sincere.</i>		
<b>Nuits St Georges, Cuvée Le Petit Arlot</b>	<b>£155</b>	<b>2011 - 2019+</b>
<i>This wine celebrates its 3rd vintage. Produced from the young vines grown in Clos de l'Arlot, this medium-bodied wine has a racy nose of raspberry and cherry that comes alive in a sweet core of fruit. Balanced between freshness and structure.</i>		
<b>Nuits St Georges 1er Cru, Cuvée Les Petits Plets</b>	<b>£195</b>	<b>2011 - 2020+</b>
<i>This Nuits St Georges used to be called Nuits St Georges 1er Cru and is produced from the young vines of the Clos des Fôrets St Georges. Markedly old fashioned in style, this 2005 offers a deep dense palate of spicy Christmas cake and earthy aromatics.</i>		
<b>Nuits St Georges 1er Cru, Clos de l'Arlot</b>	<b>£285</b>	<b>2011 - 2024+</b>
<i>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, and as a result, it has become their flagship cuvée. Medium to full-bodied, it offers up overtly smoky aromatics with sweet dark berry fruit with a subtle maple syrup touch.</i>		
<b>Nuits St Georges 1er Cru, Clos des Fôrets St Georges</b>	<b>£295</b>	<b>2011 - 2025+</b>
<i>The most powerful Nuits that Domaine de l'Arlot produces, it at first seems slightly more subtle and feminine at its young age than the Clos de l'Arlot, but then heaves forth seconds later with power and dense structure. A true vin de garde.</i>		
<b>Vosne Romanée 1er Cru, Suchots</b>	<b>£340</b>	<b>2012 - 2025+</b>
<i>Dark and brooding this full-bodied wine shows excellent ripeness with caramelised flavours and rich liqueur-like dark berry fruit. Youthful and primal, its fantastically long length suggests that this wine will be around for some time to come.</i>		
<b>Romanée St Vivant Grand Cru</b>	<b>£895</b>	<b>2011 - 2025+</b>
<i>Lacy and intriguing, this 2005 offers wonderfully sweet and ripe aromatics of raspberry and cinnamon spice that draws one into its full-bodied mineral-driven palate. With an ultra-silky finish, it seems to offer the best of both worlds – the lushness of 2005, yet with the restrained elegance of old world winemaking.</i>		



**DOMAINE BONNEAU DU MARTRAY, Pernand-Vergelesses**

As legend goes, Charlemagne, king of the Franks, ordered Chardonnay 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.

Domaine Bonneau du Martray planted its noble roots shortly after the French Revolution when vineyard land was swooped up from the church and resold to often wealthy bourgeoisies. Over the years, bits and pieces were chiselled off due to family divisions to what remains of the estate today – 11 hectares. Despite its losses, it remains the largest vineyard holder in Le Corton climat (9.5 ha) and is the only domaine besides Domaine de la Romanée Conti that produces exclusively grands crus.

Since 1994, the domaine has been managed by Comte Jean-Charles le Bault de la Morinière, the great nephew to René Bonneau du Martray. Though the family owns 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.

	£/case in Bond	Drinking Dates
<b>Corton Charlemagne Grand Cru</b>	<b>£535</b>	<b>2011 - 2020+</b>
<b>Corton Charlemagne Grand Cru</b>	<b>£541 (mags)</b>	<b>2011 - 2020+</b>

*At the time of tasting, this wine was still on its lees indicating that it will be even richer and more expressive than it was this past November. Despite its "unfinished" state, it was bountiful and full-bodied with unctuous exotic fruit, pear and citrus flavours that filled the palate with notable roundness and length. Incredible. The Rolls Royce of Corton Charlemagne.*





## CHATEAU DE CHOREY, Chorey Lès Beaune

Château de Chorey is one of the few properties in Burgundy that follows a Bordelais tradition; it actually has a château - a 13th century one to be exact that includes a moat, a park, a stone wall and 17 hectares of vines. It 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 transparency of terroir. 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.

In 2005, he was so impressed with the intense concentration of fruit, ripeness and structure of the vintage, he used very little new oak opting for a majority of 1 or 2-year-old barrels to preserve 2005's wonderful expression and purity. Based on our tasting, we could not agree more.

£/case in Bond

Drinking Dates

**Beaune 1er Cru, Teurons****£195****2010 - 2018+**

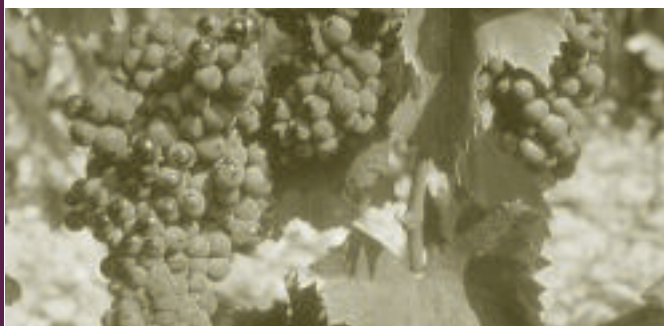
*Teurons is one of the most famous vineyards within the Beaune appellation. Medium to full-bodied, Benoît's is notably plush and round offering cherry, milk chocolate and vanilla flavours. Its wonderful concentration leads to a rich and lingering finish.*

**Beaune 1er Cru, Vignes Franches Vieilles Vignes****£210****2009 - 2018+**

*The 2005 Vignes Franches was a favourite of the tasting. Friendly, fresh and inviting, it vibrates with crunchy red berry fruit and milk chocolate. An exemplary Côte de Beaune cru. Produced from an ancient Roman vineyard site whose soil is mainly composed of iron-rich red earth.*

**Beaune 1er Cru, Cras Vieilles Vignes****£220****2010 - 2020+**

*A lesser known lieu dit, Les Cras was named after its stony soil. It is located to the west of Teurons and south of Les Grèves. Its famed glacial minerality is particularly felt in the 2005. Though its fruit is fleshy and dense, its palate is tightly wound and structured and it finishes clean and pure.*



## 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, their ripeness and approachability makes them perfect for 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 Nathalie Tollot manages the domaine with her cousins. The wines are vinified fairly traditionally. About 40% of the crop is de-stemmed, 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.

Their 2005s could not have been any better. Like others growers, they viewed their efforts as a blend of both 2002 for its excellent density and overall balance, and 1999 for its ripeness. Though they may seem open and inviting upon release, their structure suggests that they will benefit from at least a few years of cellaring.

£/case in Bond

Drinking Dates

### Chorey lès Beaune, Pièce du Chapitre

£65 per 6

2009 - 2018

*Produced from 50-year-old vines, this wine is deep ruby-purple in colour and aromatically rich with red and black bramble fruit. Its palate is vibrant and fresh yet structured, which will allow it to age and develop for several years to come. Pure, slightly chalky mineral finish.*

### Savigny lès Beaune 1er Cru, Lavières

£80 per 6

2010 - 2019

*Lavières' subsoil is comprised of lava. This generally makes powerful and restrained wines that need a few years to come out of their shell. The 2005 is definitely a brooding beast with dark, savoury aromatics of molasses and blackberry. It finishes on toasty notes and a wonderful, hidden complexity.*

### Aloxe Corton

£90 per 6

2010 - 2020

*Fresh, clean and vibrant, this medium-bodied wine is open and upfront offering up crunchy cherry and raspberry flavours with superfine tannins and a long fresh finish. An exemplary Aloxe Corton.*

### Aloxe Corton 1er Cru, Vercots

£115 per 6

2011 - 2020+

*It is believed that Les Vercots is derived from "Vercouaul", the name used for a ruined farm, most likely the one which belonged to the Cîteaux monks in the Middle Ages. This 2005 has wonderful spice with an alluring sweetness on the palate. Finishes tight and clean with lingering notes of cherry and cola. Very elegant and pure.*

### Beaune 1er Cru, Grèves

£120 per 6

2010 - 2020

*Beaune Grèves' soil is notably deep making it a better vineyard in dry vintages such as 2005 where its vines can delve deep in search of water. Utterly Beaune in style, this wine displays superb sweetness and fleshy notes of cherry and cinnamon. Its wonderful complexity and length suggest a wine of outstanding character and ageability.*

### Corton Bressandes Grand Cru

£175 per 6

2010 - 2020+

*There are approximately 19 climats within the grand cru vineyard of Corton, Les Bressandes being one of the best known. It has long been a famous appellation possibly starting with Voltaire who attributed his excellent health to the drinking of Corton. He would most certainly be pleased with this 2005. Though reticent on the nose, it opens up amply on the palate with ripe flavours of red plum and cherry. Its ultra fine tannins caress the palate through its long, long finish.*



## DOMAINE JEAN-MARC BOILLOT, Pommard

Like many Burgundian vigneron, the Boillots are a long established and intertwined wine family. Having such deep roots in such a small area can have its advantages and disadvantages. For example, in the case of Jean-Marc whose grandfather was Etienne Sauzet, one may inherit hectares of exceptional vines in some of the most illustrious appellations in the Côte de Beaune. However, explaining your family tree might not be so easy. It seems in his case at least, it is a fair trade off.

Jean-Marc embarked upon his life as a vigneron by working first for his family's domaine, Henri Boillot, and then for Olivier Leflaive. In the late 1980s, he began making wine under his own name and in the early 1990s was able to add to his parcel holdings after receiving one-third of Domaine Sauzet's vineyards. This outstanding provenance has ensured a core of superb concentration and complexity in his wines. 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 ageing for many years. His daughter Lydia, who generously allowed us to taste at the crack of dawn, was also delighted by the results in 2005. Their striking minerality has given them a sleeker edge than usual adding even more grace and finesse.

	£/case in Bond	Drinking Dates
<b>Puligny Montrachet</b>	<b>£250</b>	<b>2007 - 2013</b>
<i>Jean-Marc makes his Puligny Village from 3 different lieux dits: Les Meix, Les Enseignères and Rue Rousseau. Notably pure and elegant, it is also surprisingly fresh and vibrant despite 2005's ripeness. Finishes on mineral and citrus notes.</i>		
<b>Puligny Montrachet 1er Cru, Referts</b>	<b>£385</b>	<b>2008 - 2014</b>
<i>Les Referts touches Meursault Charnes, a terroir that known for a bit more body and structure. The 2005 offers a palate of fleshy, sweet white peach and pear and a core of fresh minerality giving it wonderful lift. Finishes on subtle notes of pain d'épice.</i>		
<b>Puligny Montrachet 1er Cru, Champs Canet</b>	<b>£385</b>	<b>2007 - 2012</b>
<i>This medium-bodied wine offers rich notes of honeyed almonds, toasted brioche and ripe yellow plum. Round and creamy on the palate, Champs Canet is often compared to the Pucelles vineyard in style.</i>		
<b>Puligny Montrachet 1er Cru, Combettes (limited)</b>	<b>£450</b>	<b>2008 - 2013</b>
<i>Les Combettes is always the most exuberant of Jean-Marc's wines as this micro-climate tends to be hotter than his other Puligny vineyards allowing for superb ripeness. His 2005 is particularly hedonistic. Fleshy with notes of ripe pineapple and white peach, it is full-bodied and unctuous, yet never loses sight of its mineral side. A real showstopper.</i>		
<b>Volnay 1er Cru, Carelle Sous La Chapelle</b>	<b>£240</b>	<b>2010 - 2018</b>
<i>Carelle Sous La Chapelle is located in the middle of the appellation across the road from Bousse d'Or. With a deep ruby core, this 2005 is concentrated displaying rich cherry and fresh mineral flavours. Its textured tannins carry it through to its clean, salty finish.</i>		
<b>Pommard 1er Cru, Jarollières</b>	<b>£295</b>	<b>2010 - 2018</b>
<i>Medium-bodied with a superb core of sweet, juicy dark cherry fruit and velvety earthy notes, this wine has wonderful Pommard character yet is exceptionally balanced with no hard edges. Jean-Marc used 25% new oak barrels in the ageing of this wine.</i>		

## 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 against 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 – 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.

His painstaking attention to detail is demonstrated in his wines, which are pure and seamless. Each and every year, his wines seem to become more and more refined, concentrated and pure. This is no doubt due to his relentless reflection on how he can do better. Though most of his wines are only lieux dits, they could easily be mistaken for premier crus.

Jean-Philippe feels that his 2005s are the best that he has ever produced. And we couldn't agree more.

	£/case in Bond	Drinking Dates
<b>Bourgogne Vieilles Vignes</b>	<b>£99</b>	<b>2006 - 2011</b>
<i>This Bourgogne Blanc is made from Jean-Philippe's own vineyard. Zesty with fresh lemon and pear, this medium-bodied white has wonderful balance and purity. It maybe the best Bourgogne Blanc he has yet produced.</i>		
<b>Meursault</b>	<b>£185</b>	<b>2007 - 2013</b>
<i>Focused and poised, the 2005 Meursault offers notes of ripe pear and clean minerals that finish on cinnamon and clove. Produced from a blend of five lieux dits.</i>		
<b>Meursault, Meix Sous le Château</b>	<b>£198</b>	<b>2007 - 2014</b>
<i>Appealing with seductive notes of toasted hazelnut, nutmeg and vanilla. Its palate is vibrant and racy yet further expands becoming plump and voluptuous. Wonderfully fresh finish.</i>		
<b>Meursault, Gruyaches</b>	<b>£225</b>	<b>2008 - 2014+</b>
<i>The vines in this vineyard are almost 75-years-old and planted on a higher percentage of clay. These two elements contribute to create a wine that is masculine, spicy and deep. Its finish is notably long and lingering.</i>		
<b>Meursault, Chevalières</b>	<b>£265</b>	<b>2009 - 2016</b>
<i>Medium to full-bodied this expressive wine is muscular, yet focused and silky. Freshly cut apple and pear fill out the palate while its pronounced minerality give it poise and definition. Stylish.</i>		
<b>Meursault, Tesson</b>	<b>£275</b>	<b>2009 - 2016</b>
<i>This wine is sweet with gentle shades of grilled hazelnut, vanilla and plump, yet crunchy orchard fruit. A Meursault that is both elegant and focused and which will develop nicely over the next few years.</i>		
<b>Puligny Montrachet 1er Cru, Referts</b>	<b>£325</b>	<b>2010 - 2018</b>
<i>Though this vineyard touches Meursault Charmes, there is no doubt that Jean-Philippe's wine is Puligny through-and-through. Its aromatic nose is rich in toasted brioche, beeswax and spice, its palate ethereal. It is fairly tightly wound at this early stage and will require a few years of cellaring to reach its apogee.</i>		

## 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.

His 2005s might be the most expressive that we have ever had out of barrel. He too seemed to be pleased with their outcomes as he could not stop smiling...or talking, which is most unusual for this reserved and gentle vigneron.

£/case in Bond

Drinking Dates

### Meursault, En La Barre

£285

2010 - 2022+

*Produced from a lieu dit vineyard that is directly located behind François' house, En La Barre is plush yet lacy with notes of fresh white peach, lime blossom and almond. Though dry, its fruit intensity makes it taste almost sweet. Lovely.*

### Meursault 1er Cru, Poruzots

£395

2011 - 2022+

*Poruzots was established as a premier cru A.O.C. in 2001 making it one of the youngest in Burgundy. Its soil is predominantly clay-based which creates wines that are rich and at times, opulent. This 2005 is tightly wound with superb concentration and depth. Finishes with lively fresh fruit and lightly toasted brioche.*

### Meursault 1er Cru, Genevrières

£395

2011 - 2025

*One of the most famous premier crus in Meursault, it is named after the many juniper trees that were once planted there. Its attractive and subtle nose of acacia blossom and citrus seductively draws one into its concentrated and refined palate. Finishes long.*





**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 wines for many years. Michel Colin kept only three – his favourites – which he will continue to work as long as he is physically able. Keeping with the original Colin-Déléger style, his wines are ample and ripe with additional toastiness from his masterful use of oak barrels of which one-third are new.

We are delighted to be the exclusive UK agents for this domaine. Michel is in so many ways a true hero of ours who consistently produces some of the most exciting wines in the world. His 2005s were breathtaking – unctuous, rich and infinitely profound. So, if you're the kind of person that might sell your soul (or at least remortgage your house) for the most enticing and hedonistic white Burgundies ever produced, we suggest you take a look below...

£/case in Bond

Drinking Dates

**Chassagne Montrachet 1er Cru, En Remilly** **£295** **2007 - 2013+**

*Chassagne's En Remilly is a tiny vineyard that is found at the far east end of St. Aubin's En Remilly. However, its entire north side lies directly next to Chevalier Montrachet, a formidable location. Super plush with wonderful creaminess and citrus peel that finishes long on caramel and minerality.*

**Puligny Montrachet 1er Cru, Demoiselles (limited)** **£330 per 6** **2007 - 2015+**

*This vineyard has been in Michel's family for many, many years. It is by far the smallest of the Puligny premier crus which is located at the southern end of Le Cailleret and touches both Le Montrachet and Chevalier Montrachet. Finely poised with a core fresh orchard fruit and pain d'épice, this wine is balanced with exuberant richness yet remains unmistakably fresh. Incredible.*

**Chevalier Montrachet Grand Cru (limited)** **£600 per 6** **2010 - 2020+**

*Often regarded as the best grand cru in the Côte de Beaune, Michel's version stands out like a star in a spotlight. Aromatic with notes of toasted hazelnut, lime peel and beeswax, this full-bodied wine is superbly plush and complex. Though the acidity is not as pronounced as in Demoiselles, it has immeasurable minerality and an everlasting finish. As Tom would say, "It's off the clock!"*





## DOMAINE MARC COLIN, Chassagne Montrachet

One of our favourite Burgundy estates, Domaine Marc Colin produces year-in and year-out, some of the most balanced, expressive wines in the Côte de Beaune. Their strict principles of using only natural yeast, having a slow, cool fermentation and little 'débourage' (draining the juice from its sediment) contributes to their pure, fresh flavours and impeccable balance. The domaine is now run by brothers Pierre-Yves, Damien and Joseph who took over from their semi-retired father several years back. The "changing of the guard" has had little effect on the wines. The only notable difference is less stirring of the lees in order to retain the wines' mineral undertones. And as a result, they are as delicious and sincere as ever.

The 2005 vintage was unquestionably an excellent harvest for them. The wines have even more concentration than usual as the grapes were less juicy due to the 3 consecutive years of drought. We tasted their 2005s in both September and November with unbelievably consistent notes. They are generous and forthcoming with notable ripeness and minerality. We cannot recommend them more highly.

	£/case in Bond	Drinking Dates
<b>St Aubin 1er Cru, Créots</b>	<b>£155</b>	<b>2007 - 2012</b>
<i>A wonderful balance of both worlds - fleshy and voluptuous yet with outstanding minerality, this medium-bodied wine finishes pure with notes of lightly toasted spice and ripe pear. They use 20-25% new oak barrels to vinify and age all their St. Aubin 1er cru blancs.</i>		
<b>St Aubin 1er Cru, En Remilly</b>	<b>£155</b>	<b>2007 - 2013+</b>
<i>En Remilly is located west of Chevalier Montrachet. Its soil is noble by nature within its appellation which year-after-year produces powerful results. Their 2005 is fantastically silky and poised with notable minerality and complexity. In fact, very Puligny.</i>		
<b>Chassagne Montrachet</b>	<b>£219</b>	<b>2007 - 2014</b>
<i>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. Aromatic with notes of quince and ripe pear, it has wonderful sweetness and complexity that starts broad and finishes focused and pure.</i>		
<b>Chassagne Montrachet 1er Cru, Champs Gains</b>	<b>£295</b>	<b>2008 - 2015</b>
<i>Les Champs Gains is located underneath Les Caillerets. Plump with sweet peach and pear, it is ample and a lush mouthfeel generously fills out the palate. Finishes more focused on notes of pear and orange peel. Impressive.</i>		
<b>Chassagne Montrachet 1er Cru, Chenevottes</b>	<b>£295</b>	<b>2008 - 2014</b>
<i>Les Chenevottes is located next to Puligny Montrachet and therefore has a notable minerality that is more pronounced than the other cuvées. Nonetheless, it is also rich and round displaying spicy aromatics that is fleshed out by ripe, yet crunchy fruit. Very feminine and sleek.</i>		
<b>Chassagne Montrachet 1er Cru, Vide Bourse</b>	<b>£295</b>	<b>2009 - 2017</b>
<i>Located due east of Batard Montrachet, this vineyard was supposedly named after the high cost of the vines (Vide Bourse = empty purse). Undoubtedly the most unctuous of Marc's premier crus, Vide Bourse offers a powerful, complex palate that is reminiscent of a top Meursault.</i>		
<b>Santenay Vieilles Vignes</b>	<b>£148</b>	<b>2009 - 2015</b>
<i>These vines are an incredible 100 years old. Offering deep berry fruit and plump ripe cherry, this medium-bodied wine has a wonderfully rich mouthfeel that finishes fresh with a salty tang.</i>		

## DOMAINE HENRI PRUDHON, St. Aubin

The Prudhon family, whose lineage can be traced back to 1712, is one of the oldest in St. Aubin. Henri Prudhon started his domaine after marrying his wife, Simone, in 1945. During these early years, however, they sold off their grapes and did not make any wine until the 1960s when their son, Gérard, began working at the domaine following oenology school in Beaune. Over the years, he established his family's domaine as one of the best in St. Aubin, and today they have 14 hectares of vines over 11 different appellations.

His sons Vincent and Philippe have now taken over after their father's recent semi-retirement. But fear not, when he is not carrying out one of his mayoral duties (he has been mayor of St. Aubin for years now), he gently oversees all the domaine's activity. This dynamic seems to work well as their family relations are particularly strong. They are indeed one of the closest Burgundian families that we know – warm, friendly and honest – and as a result we always feel like a long lost member of the family each time we visit them. Their wines have these same innate qualities. And besides their charming, sincere style, they also offer some of the best value for money.

	£/case in Bond	Drinking Dates
<b>St. Aubin 1er Cru, Castets</b>	<b>£115</b>	<b>2007 - 2012</b>
<i>Les Castets is the most southerly vineyard in St. Aubin which was named after ancient fortifications present during the Middle Ages. This 2005 offers pretty notes of light toast and ripe pear that intertwine in its leesy, creamy palate. Excellent freshness and minerality.</i>		
<b>St. Aubin 1er Cru, Frionnes</b>	<b>£120</b>	<b>2009 - 2016</b>
<i>The soil of Les Frionnes is clay-based meaning that its wines typically tend to be round, rich and structured. Their 2005 follows these principles. Lightly brooding with notes of black cherry, brown sugar and mocha, its textured tannins and underlying wildness make it very Pinot.</i>		
<b>St. Aubin 1er Cru, Cuvée Rouge Gorges</b>	<b>£120</b>	<b>2007 - 2014</b>
<i>This cuvée is produced from three premier cru vineyards that are all over 60 year's old and that all share a similar clay and limestone terroir - a combination that tends to produce elegant and expressive wines. This is not more evident than in the 2005. Superbly ripe with red berry flavours, this medium-bodied St. Aubin has an uplifting freshness and minerality making it flavoursome and ethereal. Beguiling.</i>		

### TERMS AND CONDITIONS

All wines are offered in Bond England. We will arrange shipment in autumn 2007 - spring 2008. On arrival your wines can either be delivered directly to you or stored Under Bond by our independent storage company, Private Reserves, at a cost of £7.80 Ex Vat per annum. If you decide to take delivery, Duty and VAT will be payable. These charges are at present £15.50 and 17.5% respectively.

Delivery will be charged at cost. Unfortunately we are unable to split cases. Payment is due 30 days after date of invoice. We reserve the right to charge interest on overdue accounts.



