



BURGUNDY

EN PRIMEUR 2006

GOEDHUIS & COMPANY

FINE WINE MERCHANTS

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BURGUNDY

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A BURGUNDY LOVER'S VINTAGE

INTRODUCTION

Burgundy is like a constellation of shiny appellations. Amongst the almost limitless variety of wines one encounters, appellations such as Musigny, Bonnes Mares, Richebourg, Chambertin, Montrachet and Chevalier Montrachet are like beams of light. Their brilliance has made them some of the most sought after wines in the world. They are the pinnacle of expression for Pinot Noir and Chardonnay and as a result, they are a beacon that many global winemakers seek to emulate. They combine the pureness of fruit, the freshness of minerality and the expression of their unique soils in a refined and complex package.

But these results are not just produced by the magic of the soil and *terroir*. Of course these elements are first and foremost, but vineyard and vinification techniques have a huge role to play. This was particularly true in 2006. Many producers characterised it as a *vigneron's* vintage – tempering and enhancing what Mother Nature threw their way. Despite having many advantages in 2006, heat, hail, rain and rot were some of the challenges they had to reckon with. Their determination, however, was second to none. For example, when hail hit one of Laurent Ponsot's Chambolle Musigny vineyards, they spent an entire month picking off the damaged berries by hand. Now, that is dedication. Jean-Nicolas Méo described 2006 well. He stated that in the past, a vintage like 2006 (and its quality) would never have existed. Thanks to a better understanding of what needs to happen in the vineyard and *chai* and the fact that people are working harder than ever, the vintage is much closer to 2005, 2002 and 1999 in terms of sheer quality than one would have expected. Statements like these are music to our ears. But more importantly, the proof is in the pudding, and 2006 produced some fantastic results.

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, Grivot, Geantet-Pansiot, Drouhin-Laroze, 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, Joseph Voillot of Volnay, Jean-Marc Boillot, François Jobard, Jean-Philippe Fichet, Michel Colin and Henri Prudhon of St. Aubin 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, we are delighted with our newly formed friendships with growers such as Sylvain Cathiard, Louis Boillot of Chambolle Musigny, Dominique Gallois and our two latest Puligny Montrachet domaines – Maroslavac-Léger and Philippe Chavy.

As Philippe Drouhin of Drouhin-Laroze says, "2006 is a Burgundy lover's vintage", and its fruit appeal will also be enticing to those who know Burgundy less well.



THE GROWING SEASON

The 2006 vintage experienced some unusual growing conditions. Spring was classic and steady and not until summer did things really heat up – literally. July was one of the hottest on record (same as July 1976) which caused temporary vine shut down and stunted the berries' growth. As a result, the grapes had a high skin-to-juice ratio and were highly concentrated in both sugar and acid. Then conditions did a 180° turn. August was cool and cloudy with occasional rain which slowed down maturation and prompted the onset of rot due to the dampness. In its usual heroic splendour, September came and saved the day. Blissful and ideal weather conditions surfaced in the first half of the month with lots of sun, heat (both day and night) and bouts of northern wind to dry up any residual water. Grapes ripened quickly and so the harvests began – first with Chardonnay in Chablis on 16 September and then in the Côte d'Or on 18 September (some growers were allowed special dispensation and began picking earlier).

An electrical storm blanketed both areas on 15/16 September which stimulated the ripe Chardonnay berries to turn making them gain more sugar and lose acidity. Savvy growers picked quickly in order to retain fresh fruit flavours. Jean-Philippe Fichet of Meursault doubled his harvest team from 25 to 50 and picked in a record-breaking 4 days.

The Pinot Noir harvest followed suit and people picked healthy, ripe berries. Quantities were for the most part either the same as in 2005 or less – some as much as 50% in specific parcels. This was mostly due to rigorous selection in the vineyard but for others it was due to three hail storms that hit the Côte in July and August. Jean-Marie Fourrier commented that on 27 July some of his vines were plummeted by hail that fell very quickly and had the potential to do lots of damage. He luckily had not yet done his final leaf pulling (for better sun exposure and hence ripeness), and so his vines were cushioned from much of the hail's fall. Other vigneronns were not so lucky when it touched down in parts of Chambolle Musigny, Gevrey Chambertin and Morey St. Denis. Yet, there is a plus side of having lesser quantities. Yields were further reduced enabling even better ripening and concentration.



THE WINES

The wines from 2006 offer the best of two worlds: juicy and fruit-driven yet with notable freshness and structure to age. After our two tasting trips, we can confidently state this is the norm. Though some communities did fare slightly better than others (Nuits St. Georges being one), quality depended more on producer than actual appellation. This tried and tested Burgundy principle still holds true.

Many growers prefer their 2006s to their 2005s. The wines better respect the hierarchy of the vineyards, they sing the different octaves of their *terroir* and they enable the various varieties to express themselves with pristine purity. I think *gourmand* was the catch phrase on this past trip. The quantities, though, are lower because of less juice in the grapes (smaller berries), hail damage and an overall better selection of berries. Most growers have compared it to a vintage that lies somewhere between 2005 and 2004, but others have stated 1989, 1990 and even 1966.

The whites are plush and hedonistic, though they still display minerality and freshness. For those who dislike thin, sharp wines, they will find their utopia in 2006 Burgundy. For aficionados who seek vineyard expression in their wines, 2006 will not disappoint. Certain growers such as Benoît Droin in Chablis have said that their 2006s have slightly less acidity than their 2005s. Other growers like Jean-Philippe Fichet insist that the 2006s have more, but it may not be immediately perceptible due to the richness and concentration of the vintage. All across the region, grape sugars were obtained naturally and no addition of sugar was necessary.

The reds are open-knit with wonderfully refreshing crunchy fruit. The only risk according to Jean-Marie Fourrier was of over-extraction. Due to the excellent juice-to-fruit ratio, the grapes had lots of concentration and needed to be pressed well but gently to get out the juice. Knowledgeable producers did just that and produced gorgeous, balanced wines. Most do not have the concentration of 2005, but they are focused, precise and pure. As Etienne Grivot says, "They are beautiful expressions of Pinot Noir. They 'pinote'."

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 2008 – spring 2009, 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. 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 black print and white wines are indicated with green print.



CHABLIS

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, Village Chablis and several premier crus.

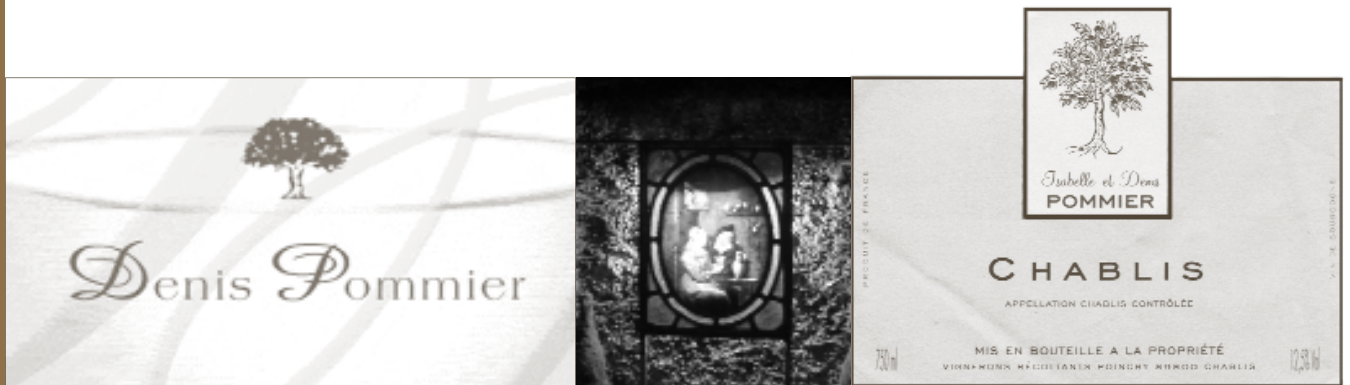
Since we have been importing their wines to the UK, we have seen them get better and better. To maintain purity, Denis continues to vinify his Chablis in tank while he uses 50% oak barrels to ferment the premier crus of which very few are new.

Their 2006s are even richer than their impressive 2005s. They were one of the last to pick and so their grapes were capable of attaining naturally higher sugar levels. As a result, they had no need to chaptalise and were able to produce fleshy, hedonistic wines. Not the most typical from the region, but nonetheless delicious.

€/case in Bond

Drinking Dates

Chablis	£72.00	2007 - 2011
<i>This 2006 is undeniably rich with notable concentration, lots of ripe white-fleshed fruit and spice. A very user friendly Chablis which has soft edges and an ample finish.</i>		
Chablis 1er Cru, Beauroy	£110.00	2008 - 2012
<i>The Pommiers use a blend of new French barrels, one-year-old barrels and two-year-old barrels for ageing this 1er Cru. The oak gives it a gentle toastiness, but it is never domineering. The 2006 displays exotic aromas of musk, sandalwood and opulent pear. Yet, its Chablis telltale chalky minerality is never too far away.</i>		
Chablis 1er Cru, Côte de Léchet	£110.00	2008 - 2013
<i>Produced from the oldest vines and vinified in the same way as Beauroy. The 2006 Côte de Léchet offers an alluring nose of delicate white flowers, frangipane and subtle spice. On the palate, it offers excellent density, concentration and an opulent fruit core. Feminine and curvy.</i>		



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 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 while being virtually invisible.

In 2006, the Droins were amongst a handful of growers to receive special dispensation to begin picking earlier than the declared beginning of harvest. They began on the 12 September and picked quickly enabling them to retain Chablis' vibrant raciness and renowned minerality in an otherwise ripe vintage. Benoît feels that the 2006s are reminiscent of the 1989 and 1990 vintages in that they have ample, open-knit palates that will be approachable from an earlier age.

	£/case in Bond	Drinking Dates
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Chablis	£89.00	2008 - 2013
<i>Produced in 100% stainless steel, this 2006 offers pure and tantalising notes of fresh lime blossom, citrus and crunchy apple notes. On the palate, its lingering almond touch adds extra depth and nuance. Finishes with lovely focus and succulence.</i>		

Chablis 1er Cru, Vaillons	£125.00	2010 - 2018+
<i>Up to seven sub-climats can make up Vaillons, the most of any premier cru. The 2006 was tightly wound on the palate during our tasting yet revealed uplifting orchard fruit aromas and zesty oyster shell and citrus. This cuvée will require a few years bottle age to emerge. As Benoît said, "just wait and see."</i>		

Chablis 1er Cru, Vosgros	£125.00	2009 - 2016+
<i>Attractive aromatics with typical Chablis notes of smoky gunflint and oyster shell which are tempered by soft floral notes and succulent peach. Lightly toasted spice fills out the palate. Its slight masculine presence adds a touch of structure and restraint. Its salty mineral finish leads it to a generous finale.</i>		

Chablis 1er Cru, Mont de Milieu	£140.00	2009 - 2018+
<i>This 1er Cru vineyard has one of the sunniest expositions enabling its grapes to achieve a particular richness and structure. Not shy in 2006, the Mont de Milieu opens up with aromatic and inviting Viognier-like aromatics of fleshy white peach, pineapple and white flowers. Very flirty. Yet, it is fresh, focused and clean suggesting that despite its sensual palate, it still retains the charm of the girl next door.</i>		

Chablis 1er Cru, Montée de Tonnerre	£140.00	2011 - 2020+
<i>Viewed as the most powerful 1er Cru that could rival certain grand crus, Benoît's Montée de Tonnerre has a rich, yet brooding nose with distinct and complex characters of frangipane, iodine, oyster shell and orchard fruits. On the palate, it is powerful and quietly confident - like a noble, old soul. Compelling.</i>		

Chablis Grand Cru, Vaudésir	£240.00	2010 - 2018+
<i>The Vaudésir vineyard often produces wines that are feminine and mineral-driven. The 2006 vintage proves that it is no exception. Offering notes of toasted hazelnut and spicy vanilla, this medium-bodied wine is succulent and pretty with fresh flavours of white peach and mineral salts. It finishes long and clean. Reminiscent of Puligny Montrachet.</i>		

Chablis Grand Cru, Grenouilles	£250.00	2011 - 2019+
<i>Its aromatics were tight and restrained during our tasting in July, but its palate revealed distinguished and typical Chablis characteristics of oyster shell, zingy ripe pear and crunchy green apple. Despite having a richer alcoholic weight than their other cuvées (14%), its alcohol is indiscernible. Rather, its pronounced minerality carries it through to its long, focused finish.</i>		

Chablis Grand Cru, Les Clos	£250.00	2011 - 2022+
<i>Les Clos is considered the most reputed Chablis Grand Cru vineyard in terms of its weight, concentration and cellaring potential. Medium to full-bodied, the 2006 displays fresh orchard fruit, zingy spice and crunchy almonds. Its palate is muscular yet flamboyant suggesting that it's willing to throw some hip action on the dance floor yet still has the endurance to last. Notable notes of silex and white flowers draw it to a fine, lengthy close.</i>		

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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 granddaughter married Alexandre Drouhin. This happy union added vines from neighbouring Chambolle Musigny and in the Burgundian 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 a modernist and a traditionalist. Though his wines are ripe, clean and aged in new oak (50% for 1er crus and 100% for grand crus), they are at the same time pure and earthy. Their 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. As we went through the various 2006s, Philippe commented that he preferred his 2006's to his 2005's because it was "a vintage for Burgundy lovers". It respected the hierarchy of his wines and enabled the *terroir* to surface.

	£/case in Bond	Drinking Dates
Gevrey Chambertin <i>Ample with notes of crunchy red cherry and cola fill out the palate of this slightly brooding, broad wine. Well structured, this wine packs quite a punch for just a village wine.</i>	£195.00	2011 - 2020+
Gevrey Chambertin, 1er Cru Craipillot <i>This wine was produced from vines that were planted in both 1943 and 1953 in a vineyard located below Clos St. Jacques. Fresh with lots of zingy fruit and subtle leather spice, this complex wine has a certain wildness that makes it intriguing. Its minerality lends a certain salty tang finish.</i>	£270.00	2012 - 2022+
Gevrey Chambertin 1er Cru Clos Prieur <i>Clos Prieur is situated across the road from Mazis Chambertin. Spicy and fleshy, this 2006 displays notes of maple syrup, black cherry and dark bramble fruit. Its palate is tender and velvety though its power surfaces on the finish.</i>	£270.00	2012 - 2022+
Chapelle Chambertin Grand Cru <i>Poised and taut, this 2006 displays notes of red currant and blackberry fruit paired with crunchy cherry. Despite its brooding persona, it has no attitude - just encapsulated purity and finesse.</i>	£420.00	2012 - 2024+
Clos de Vougeot Grand Cru <i>Sweet and smooth on the palate, this full-bodied wine offers lots of concentration and power with punchy fruit flavours and toasted spice. A lovely wine that gives more than expected. Not your typical Clos de Vougeot.</i>	£525.00	2012 - 2024+
Bonnes Mares Grand Cru <i>A complex full-bodied wine which is expressive and complex. Notes of sweet cinnamon spice soften the slightly edgy flavours of red currant and crabapple. Its richness balances out the impressive tannic structure rendering it velvety and smooth.</i>	£525.00	2012 - 2024+
Chambertin Clos de Bèze Grand Cru <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. This can be hard to tell with Philippe's version, but in 2006 he has produced a pretty, silky and refined Clos de Bèze. It finishes long, focused and pure. Quietly confident.</i>	£595.00	2012 - 2024+
Musigny Grand Cru (limited) <i>Philippe only makes a couple of barrels (50 cases) of this wine every vintage. Its punchy, fleshy core of red currant and morello cherry is deepened by an undertow of brown sugar. Its 'femme fatale' persona uses its curves and charm to lure one in before its structure entraps them. Captivating.</i>	£750.00 per 6	2012 - 2024+

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.

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.

Jean-Marie's 2006's are glorious. He feels that they have good balance, the right amount of fruit and tannin and wonderful freshness. In an effort to preserve his bottles best, he has begun waxing each one individually by hand. Due to his hard work, dedication and the fact that he feels that 2006 deserves to be recognised as a very good vintage, he has decided to raise his prices slightly.

	£/case in Bond	Drinking Dates
Morey St Denis, Clos Solon	£175.00	2009 - 2017+
<i>Pretty with lots of ample sweet red fruit, this medium-bodied wine offers a plump core which is further enhanced by dark chocolate flavours, clean cut minerality and silky tannins. Lots of personality with a definite Morey touch.</i>		
Gevrey Chambertin	£195.00	2009 - 2018+
<i>This Gevrey is produced from vines planted on the north side of the appellation. Due to its cooler micro-climate, it tends to produce wines that are less forthcoming when young but are intriguing with age. This 2006 displays a certain wildness that still delivers a solid fruit core but in a more discreet and masculine package. Finishes focused and pure.</i>		
Chambolle Musigny	£195.00	2009 - 2018
<i>Produced from vines planted in 1936, this 2006 is wonderfully Chambolle with vibrant raspberry and sweet red cherry. It is silky and fine with lightly textured tannins and underlying freshness.</i>		
Vougeot 1er Cru, Petits Vougeots	£275.00	2009 - 2018
<i>This vineyard takes its name from a small stream called La Vouge which partially flows under Chambolle Musigny Les Amoureuses. This 2006 plays with a sweet-salty character offering lots of ripe, fleshy red fruit that is gently tempered by a good mineral presence.</i>		
Gevrey Chambertin 1er Cru, Cherbaudes	£320.00	2009 - 2020
<i>Les Cherbaudes is an exceptionally well-placed vineyard whose name comes from 'Caribaudia', a Latin word meaning 'where things don't grow'. Luckily, its impoverished soil works wonders for grapes. Deeper and more concentrated, this medium to full-bodied wine offers a sweet core of darker flavours including black cherry, damson plums and brown sugar.</i>		
Gevrey Chambertin 1er Cru, Champeaux	£340.00	2009 - 2018+
<i>Produced from 85-year-old vines, the 2006 Champeaux offers lovely richness and lots of zingy fruit which is further enhanced by enticing wafts of toasted coconut and brown sugar. Succulent and tender.</i>		
Gevrey Chambertin 1er Cru, Combe aux Moines	£340.00	2010 - 2020+
<i>A wonderful Gevrey Chambertin, the 2006 Combe aux Moines is masculine and muscular with juicy, fleshy fruit and a slight wildness lurking below the surface. Its wonderful concentration and balance have made this a superb wine with an excellent future.</i>		
Gevrey Chambertin 1er Cru, Clos St Jacques	£525.00	2010 - 2020+
<i>The vines that make up this Clos St Jacques are the oldest within the domaine dating from 1910. Jean-Marie's 2006 is enticing with lots of spice, orchard blossoms and crunchy cherry. It is pretty and powerful yet still remains svelte and elegant.</i>		

DOMAINE DOMINIQUE GALLOIS, Gevrey Chambertin

Dominique Gallois is a small grower that we stumbled upon during our travels in Gevrey Chambertin. He is the cousin of Philippe Naddef and has been at the helm of this 4-hectare domaine since 1989 after taking over from his father. Traditionalist might be an understatement to describe his domaine and his wines. He has avoided fertilisers for the last 15 years, uses only indigenous yeasts and often a certain amount of stems during vinification. He does not fine or filter, and he limits use of new oak to around 30% so that the pure Pinot character can shine through.

His slightly rustic style lends an air of realness and honesty to his wines. 'Salt of the earth' might be a way to describe his unpretentious bottles. *Terroir*-driven might be another as they truly do reflect Gevrey's muscular, broad side. He has been reviewed by Allen Meadows of Burghound.com who believes that Dominique "has been making solid quality strides as of late" [since the 2001 vintage].

His 2006s have a cheekiness about them that we found appealing. Due to the more challenging vintage, Dominique vinified with no stems to retain the maximum amount of pure, ripe fruit flavours.

	£/case in Bond	Drinking Dates
Gevrey Chambertin 1er Cru, Petits Cazetiers	£240.00	2009 - 2016+
<i>Dominique is the only grower in Gevrey who bottles a Petits Cazetiers, a vineyard which is located between Cazetiers and Combe aux Moines. Plump and compact, this 2006 offers flavours of sweet ripe red cherry and black currant and nicely textured tannins.</i>		
Gevrey Chambertin 1er Cru, Combe aux Moines	£285.00	2010 - 2018+
<i>The Combe aux Moines reveals a tight nose, sweet fruit core and a good amount of flesh that turns to dark chocolate on the finish. A structured Combe that will benefit from a few years in the cellar.</i>		
Charmes Chambertin Grand Cru (limited)	£425.00	2010 - 2019+
<i>Dominique's Charmes comes from vines planted in 1910 and are located right below Chambertin and next to Griottes. A juicy and fruity Charmes, it displays excellent concentration and length. The most polished of his wines though its gentle rusticity is still present. Finishes on a sleek dose of minerals.</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.

For several years, he has worked towards making wines that are sumptuous and open-knit which are almost drinkable on release. To do this, he opts for low yields, de-stems all the fruit and does a cold maceration of the crushed grapes in the juice for 8-10 days before fermentation. This enables all the fruit to emerge with no aggressive tannin. As a result, his wines tend to be fruit forward on release yet still have the stuffing to age.

Vincent travels quite a bit and so we were delighted when he was the one who met us to taste. He describes his 2006s as having the finesse, *terroir* and aromas of the 2004s with all the fruit of the 2002s...but even riper. All were very consistent and displayed everything one anticipates from Vincent - 100% pure deliciousness.

	£/case in Bond	Drinking Dates
Chambolle Musigny Vieilles Vignes	£240.00	2009 - 2017
<i>Vincent's Chambolle is produced from 3 different parcels from all different types of terroir. Perfumed and light to the touch, this medium-bodied wine displays plump fruit and lacy herbal notes. Vincent prefers this wine in 2006 than 2005 for its purity.</i>		
Gevrey Chambertin Vieilles Vignes	£240.00	2009 - 2017
<i>The vines that produce the Gevrey Vieilles Vignes are over 65 years old. This age is detectable through its richness, density and concentration. Its ripe, velvety tannins fill out the palate while a bit of muscle gently surfaces on the finish.</i>		
Gevrey Chambertin 1er Cru, En Champs	£325.00	2009 - 2018+
<i>Wonderfully aromatic, this medium to full-bodied wine kicks it up a notch with its structure and complexity while lots of juicy red and black berry fruit fill out its illustrious palate. Produced from 104-year-old vines.</i>		
Gevrey Chambertin 1er Cru, Poissenot	£375.00	2009 - 2018+
<i>Poissenot is a smaller vineyard located higher up above the village of Gevrey Chambertin south of Lavaut. Due to its high hillside location, it tends to produce wines with notable minerality and a gentle 'tightness'. This is apparent in the 2006 which is poised, focused and pure.</i>		
Chambolle Musigny 1er Cru, Baudes	£385.00	2009 - 2019+
<i>Situated due east of Bonnes Mares, Baudes is ideally situated. A punchy rich fruit core reveals lots of sappy Pinot flavours and velvety tannins. One cannot help but admire its ripeness. Finishes on a zesty salty tang which adds depth and lift.</i>		
Chambolle Musigny 1er Cru, Feusellottes	£385.00	2009 - 2019+
<i>Spicy and fleshy, the 2006 Feusellottes displays an aromatic sweet centre that is balanced by fine tuned minerality and freshness. It is quite ample and friendly and finishes long and silky.</i>		
Charmes Chambertin Grand Cru	£550.00	2010 - 2020+
<i>A tight nose opens onto a luscious palate, revealing crushed red and black bramble fruit, caramelised brown sugar and dark chocolate. Its chewy ripe tannins carry it through nobly to its lingering, complex finish.</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. Following his father's retirement in 1991, he had to relinquish half of the domaine's vineyards to his younger brother. Denis then 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. After his unexpected passing in early 2006, his son, Arnaud, took over vineyard management and winemaking. It would be an understatement to say that we are thoroughly impressed with his mature, self confident and knowledgeable nature. He truly has the makings of a great winemaker.

Nothing showed this better than tasting through his 2006s. They were just all so delicious and with such impeccable balance. He has decided to pull away from using an unnecessary amount of new oak enabling the purity of the *terroir* to surface better. Unfortunately due to hail damage, quantities were on average 35% less than 2005.

£/case in Bond

Drinking Dates

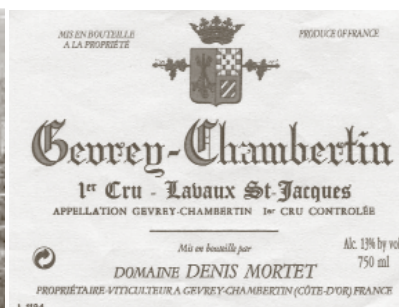
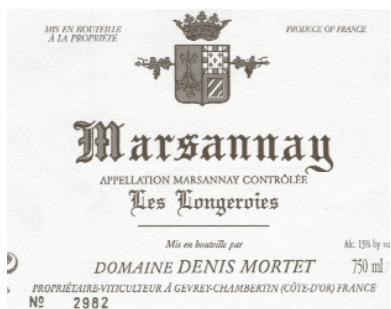
Bourgogne Blanc £115.00 2008 - 2012
Arnaud vinifies this wine in oak barrels of which 30% is new to add additional complexity and roundness without too many oak flavours. His 2006 is very 'digeste' displaying ample flavours of tropical fruit, melon and crunchy red apple. Despite its plump physique, it has wonderful minerality and freshness adding lift and finesse.

Bourgogne Rouge £140.00 2009 - 2016
The Mortets make some of the best Bourgogne Rouge in the Côte de Nuits. Their 2006 offers up plump blueberry, raspberry and cherry in a fresh, appealing palate. Very friendly with lots of personality.

Marsannay, Longeroies £195.00 2009 - 2017
Spicy with notes of chocolate and crunchy cherry. Vibrant, pleasing and well balanced. If wine could smile, this one would have a grin from ear-to-ear.

Gevrey Chambertin Vieilles Vignes £450.00 2010 - 2018+
Arnaud has changed his father "Mes 5 Villages" cuvée into 2 different wines – Gevrey Chambertin and Gevrey Chambertin Vieilles Vignes, the latter including all vines over 50-years-old. Slightly closed on the nose, this 2006 opens up wonderfully on the palate with a sweet, fleshy core and notable minerality. Mouthfilling yet pure and refined.

Gevrey Chambertin 1er Cru, Lavaux St Jacques (limited) £650.00 2010 - 2022+
A distinguished and refined cuvée, the 2006 Lavaux St Jacques does not have the hedonistic side of Vieilles Vignes, but what it lacks in overt flesh it makes up in power, prowess and elegance. Its attractive red and black cherry fruit turns to brown sugar and smoke on the finish. Impressive.





DOMAINE SERAFIN PERE & 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. A quintessentially Burgundian-looking vigneron, 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 is 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.

Christian's 2006s were some of the most inviting during our whole trip. They displayed layer-upon-layer of gorgeous fruit backed by notable structure and excellent freshness. Impeccably balanced, they absorbed any spicy oak flavours nobly and as a result were also wonderfully complex and seasoned.

	£/case in Bond	Drinking Dates
Bourgogne Rouge <i>Ripe, plump and fresh, Christian's Bourgogne has lavish fruit, excellent concentration and uplifting acidity. It was a spectacular beginning to a cellar tasting. We wish all Bourgogne could taste like this.</i>	£145.00	2009 - 2014+
Gevrey Chambertin <i>This 2006 offers a wonderful balance of ripe and punchy bramble berries and slightly cooler cranberry and pink grapefruit. It is further enhanced by caramelised brown sugar adding further depth and complexity. Really lovely.</i>	£220.00	2010 - 2016+
Gevrey Chambertin Vieilles Vignes <i>The vines for this wine are over 50 years old and most are grown adjacent to premier and grand cru vineyards. The 2006 is more dense and dark than the straight Gevrey offering a bit more oak and structure.</i>	£320.00	2011 - 2018+
Gevrey Chambertin 1er Cru, Corbeaux <i>Located next to Mazis Chambertin, the 2006 Corbeaux offers a super sweet core of raspberry and cherry. Despite being dense and penetrating, it is practically weightless. Long live Burgundy!</i>	£350.00	2011 - 2020+
Morey St Denis 1er Cru, Millandes <i>Christian's Millandes vines are located next to Dujac's Clos de la Roche - not too shabby. His 2006 is perfumed and rich with notable aromas of red berry liqueur, sweet vanilla and lightly roasted spice. It is a step up in power and as such will need a little more time in the cellar.</i>	£375.00	2012 - 2022+
Chambolle Musigny 1er Cru, Baudes <i>Juicy, fresh and plump, this 2006 Chambolle exudes a cornucopia of dark fruit flavours including blackberry and damson plum. Though a bit deeper and spicy than many Chambolles, it retains a lady-like composure.</i>	£425.00	2010 - 2020+
Gevrey Chambertin 1er Cru, Fonteny <i>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. Masculine and powerful, this full-bodied 2006 opens onto the palate slowly and confidently with dark fruit flavours, stony minerality and caramelised sugar. Impressive.</i>	£450.00	2011 - 2022+
Gevrey Chambertin 1er Cru, Cazetiers (limited) <i>Tender, feminine and focused, the 2006 Cazetiers offers lovely freshness and purity in a penetrating, complex palate. A very finesse-driven wine that challenges Gevrey's reputation for muscular, powerful styles.</i>	£550.00	2011 - 2022+
Charmes Chambertin Grand Cru <i>Full-bodied and dense (but nonetheless charming), this 2006 offers an explosive palate of sappy Pinot fruit, that maintains its crunchy appeal despite its ripeness. Excellent complexity and depth, it finishes long, lingering and satiating. A compelling wine.</i>	£375.00 per 6	2011 - 2024+

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 de-stalking 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 completely delicious.

In addition to Pinot Noir, he also works with Bourgogne Aligoté, a local variety that Laurent feels has been underestimated by many growers. It was richly planted throughout Burgundy until phylloxera struck. After that, it was reintroduced but on lesser soil and as a result has produced light, crisp wines. The Ponsots, however, have given it the merit it deserves. Planted on well-drained, mineral rich soil and produced from vines dating from 1911, their version produces exemplary wines year-in and year-out.

Laurent's 2006s were definitely *terroir*-driven, and he compares their quality to the wines of 2002 and 2004 – both Pinot vintages in his eyes. It was a challenging vintage, but it proved itself and produced wines that he “absolutely loves”.

Estimated €/case in Bond

Drinking Dates

Morey St Denis 1er Cru, Monts Luisants POA 2009 - 2018

Monts Luisants is one of the rare Côte de Nuits whites. Since 2005, Laurent has produced this wine from 100% Bourgogne Aligoté. His 2006 wowed us yet again with notes of ripe pear, butterscotch and superb minerality. Its length just goes on-and-on. A mind blowing white Burgundy that could easily rival its Chardonnay counterparts.

Bourgogne Cuvée Pinson POA 2009 - 2015

Always one of the most concentrated Bourgogne Rouges we sell, the 2006 displays pure notes of crunchy black cherry, minerals and earthy leather. Focused and pretty, it is an admirable wine.

Chambolle Musigny, Cuvée des Cigales POA 2010 - 2020+

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. Aromatic and exotic, the 2006 displays notes of red plum, honey and zesty raspberry fruit. Pure and poised.

Chambolle Musigny 1er Cru, Charmes POA 2010 - 2022+

With lots of sweetness and ample sappy Pinot fruit, the 2006 Charmes is nothing less than charming. Despite its seductive personality, it has more structure than it lets on suggesting that this will be in for the long haul as well. What a wine.

Gevrey Chambertin Cuvée de l'Abeille POA 2010 - 2022+

Super pure, this wine displays notes of crunchy red and black cherry that gets richer on the palate developing into lovely liqueur-like flavours. It finishes on subtle honey flavours while its fine, ripe tannins carry it to its long, illustrious finish.

Morey St Denis 1er Cru, Cuvée des Alouettes POA 2010 - 2022+

With the Cuvée des Grèves missing in action (Laurent had to pull the vines due to their old age), Cuvée des Alouettes has become Laurent's only red Morey for the immediate future. The 2006 is earthy and dense with notes of dark berry fruit and damson plum. It's powerful, chewy and packs a good Morey punch.

Estimated €/case in Bond

Drinking Dates

Charmes Chambertin Grand Cru

POA

2011 - 2024+

Medium to full-bodied, this Charmes Chambertin reveals a sweet red fruit core which is nonetheless lifted by crisp and refreshing red currant and cranberry. On the palate, it is svelte, slinky and silky. Quite a sexy wine but without being too obvious.

Griotte Chambertin Grand Cru

POA

2011 - 2024+

Darker flavours of maple syrup, brown sugar and black cherry are dispersed generously throughout this full-bodied wine's velvety palate. It finishes long on fine-tuned, tightly wound minerality.

Chapelle Chambertin Grand Cru

POA

2012 - 2025+

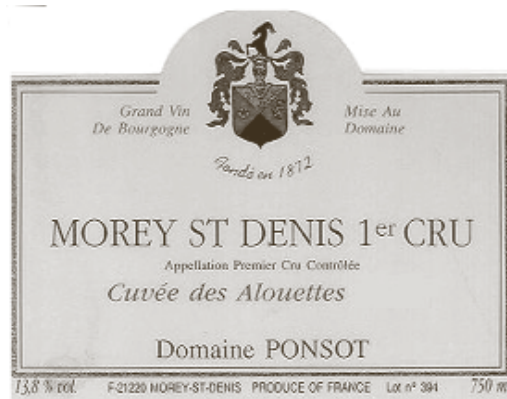
The 2006 Chapelle Chambertin reveals a healthy, rich, deep colour and an aromatic nose of damson plum, bittersweet chocolate and red currant. The tannic structure is a bit more present and dense but it finishes with superb purity and focus.

Clos de la Roche Vieilles Vignes Grand Cru

POA

2013 - 2028+

A wonderfully decadent wine, the 2006 Clos de La Roche is rich and aromatic with notes of Christmas cake, creamy espresso and dark chocolate covered cherries. A beguiling wine, its complexity is impressive as it reveals one layer after another. Wonderful...Laurent's done it again.



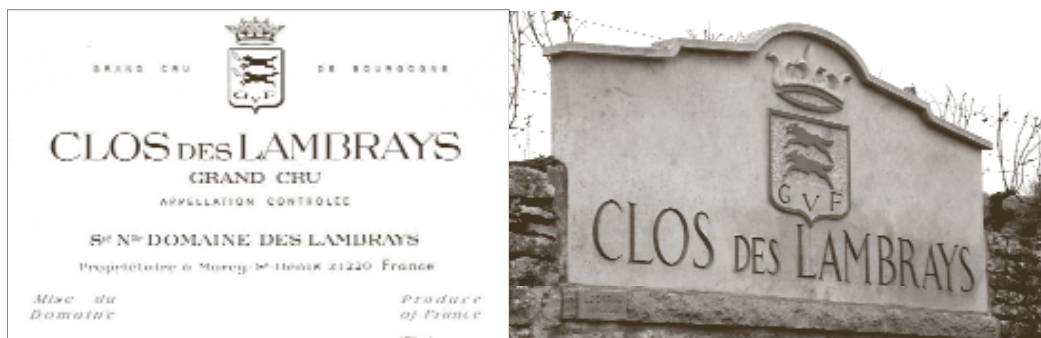
DOMAINE DES LAMBRAYS, Morey St Denis

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 young 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.

As they try to following organic viticultural methods as closely as possible and do not treat their vines against rot, their production in 2006 was 30% less than 2005. This better selection of healthy berries enabled them to produce vibrant, racy wines that respected the hierarchy and *terroir* of their vineyards.

	£/case in Bond	Drinking Dates
Morey St Denis 1er Cru, Loups	£350.00	2010 - 2018+
<i>Produced from the "young vines" from Clos des Lambrays (25-50 years old), this medium-bodied wine offers expressive sweet fruit, notable freshness and slightly rustic tannins that add character and soul. Finishes on stony minerality for further purity and depth.</i>		
Clos des Lambrays Grand Cru	£585.00	2011 - 2020+
<i>Pretty with lacy aromas of minerals, crushed raspberry, red currant and black cherry. Feminine, persistent and complex it finishes on sweet dark chocolate and underlying earthy notes. Should be enveloping yet poised in several years time.</i>		



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-Noellat, but today only Ghislaine Barthod graces the label.

In 2006, Chambolle Musigny received a lot of hail during the summer storms. As a result, Ghislaine made 25-40% less than 2005 and we were cut back on all cuvées, but particularly on Les Cras. With any luck, this wine will make a re-appearance in 2007.

	£/case in Bond	Drinking Dates
Bourgogne Rouge	£110.00	2009 - 2014+
<i>Ghislaine makes perhaps the most refined Bourgogne Rouge that we have ever tasted (it often gets mistaken for more expensive wine in blind tastings). In 2006, she produced a pure, refined wine that opens up onto the palate with crushed raspberry and dark chocolate.</i>		
Chambolle Musigny	£240.00	2009 - 2016+
<i>Brimming with cherry bonbons, this medium-bodied wine offers lots of freshness and a racy core of fruit and an ample palate of soft, silky tannins. It is often reminiscent of her straight Bourgogne but with more complexity and concentration.</i>		
Chambolle Musigny 1er Cru, Chatelots	£385.00	2010 - 2018+
<i>According to Ghislaine, Chatelots has a soil that is rich and as a result often produces silky yet ample and delightful wines. This rings true in 2006 which offers open-knit punchy fruit flavours and a bit of flesh. Not the most penetrating and profound, but it is hard to deny its charm.</i>		
Chambolle Musigny 1er Cru, Beaux Bruns	£395.00	2010 - 2019+
<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. Spicy with notes of orange zest and crunchy griotte cherry, the 2006 Beaux Bruns is round, fleshy, dense and ample – everything one comes to expect from this vineyard.</i>		



DOMAINE LOUIS BOILLOT, Chambolle Musigny

Louis is the seventh generation of *vignerons* in Burgundy from a family which 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.

In 2006, we were delighted by his Nuits St Georges, Les Pruliers, a village which came out particularly strong in this vintage.

€/case in Bond

Drinking Dates

Nuits St Georges 1er Cru, Pruliers

£415.00

2010 - 2018+

Les Pruliers lies in the middle of the appellation just due south of the town of Nuits St Georges. Louis' 2006 offer a lovely sweet core of fruit which plumps up its textured tannins and leads to its notable length. Tender and succulent.



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 reserved often keeping to himself, yet with some gentle persuasion, he is happy to discuss his wines, his vineyards and his winemaking.

His uncle was the late great Henri Jayer 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 has also 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. His wines 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.

Emmanuel's 2006s were superb and according to many happy tasters (and some hard core experts), some of the best wines he has ever made.

	£/case in Bond	Drinking Dates
Savigny Lès Beaune (limited) <i>Fresh and plump with lots of dark berry flavours and a touch of treacle. It's mouthfilling the way Savigny should be without being too complicated. Plump and pleasing.</i>	£225.00	2009 - 2015+
Nuits St Georges (very limited) <i>Wild with notes of blueberry, treacle and almost southern French 'garrigue' undertones. Though it's wonderfully ripe, its old-fashioned style gives it flair, personality and excellent balance.</i>	£340.00	2010 - 2018+
Vosne Romanée <i>Offering the same style of wildness in the Nuits St Georges, this Vosne takes it a step further with a bit more grip, concentration and complexity. Finishes pure and soulful.</i>	£385.00	2010 - 2020+
Echézeaux Grand Cru <i>Emmanuel ages this wine in 100% new French oak, a technique that he learned from his late uncle, Henri Jayer. But, it is undetectable as its concentration gently folds in any overt spice or cedary aromas. Mouthfilling with lots of dark berry fruit and chalky, fine tannins, this wine is dense and oh so multi-layered. Impressive.</i>	£550.00 per 6	2011 - 2022+



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.

As the matriarch of the domaine, Mme Hudelot always likes to greet her guests. Their winemaker, Vincent, quickly swooped us up and led us down to the cellar to taste. He explained that after first vinifying, he felt that the 2006s resembled 1996s due to their impressive freshness. But after some time in barrel, the wines relaxed and now resemble the fleshy 2000s but with a bit more structure.

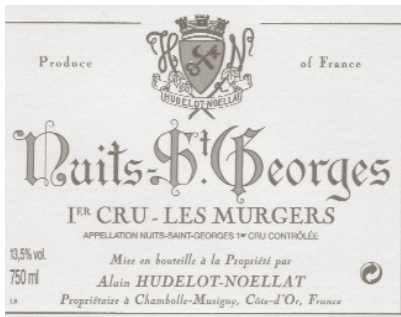
	£/case in Bond	Drinking Dates
Bourgogne Rouge	£95.00	2009 - 2015
<i>This Bourgogne comes from vineyards that face Chambolle Musigny giving it particular purity and elegance. Fresh and clean with pure grape and cherry flavours, it finishes in focused mineral notes. Very Pinot.</i>		
Chambolle Musigny	£215.00	2009 - 2018+
<i>With a shy nose, this medium-bodied wine opens onto the palate with both plump raspberry fruit and subtle earthy notes. Its old fashioned style makes it particularly soulful and oh so Burgundian.</i>		
Vosne Romanée	£215.00	2009 - 2018+
<i>The grapes for this wine come from Vigneux, a lieu dit south of Les Suchots. It displays ripe bramble fruit that is lifted by a mineral saltiness. Very slightly rustic, it has character and charm.</i>		
Nuits St Georges	£215.00	2010 - 2020
<i>The Hudelots Nuits St Georges comes from a single parcel located south of Boudots. Brimming with finely tuned crunchy red cherry and fresh red grape, it is supported by its fine tannins and chiselled minerality.</i>		
Nuits St Georges 1er Cru, Murgers	£295.00	2010 - 2018+
<i>Murgers is on the Vosne Romanée side of the vineyard, which adds a gentle softness. Spectacularly ripe, the 2006 Murgers is full and round with sweet red plum, raspberry and fleshy black cherry. Despite its richness, its structure is not far behind. Very Nuits St Georges.</i>		



£/case in Bond

Drinking Dates

- Vosne Romanée 1er Cru, Suchots** £325.00 2010 - 2020+
Fruity and even slightly exotic, the Suchots is aromatic with notes of crunchy red cherry and green olive. Its tannins are very refined and polished. Finishes with a mouthwatering salty tang. Alluring.
- Vosne Romanée 1er Cru, Beaumonts** £325.00 2011 - 2020+
Beaumonts has a full south exposition which enables the grapes to ripen well even in challenging vintages. An equal amount of flesh and structure join forces in this engaging, rich wine. A slight raciness adds extra appeal.
- Vosne Romanée 1er Cru, Malconsorts** £210.00 per 6 2010 - 2022+
Malconsorts are 50-60 years in age, some of the oldest within his vineyards. Upfront flavours of warming cinnamon and sweet bramble fruit plump out this friendly medium to full-bodied wine. It has a true desire to please making it particularly engaging. A very happy wine.
- Clos de Vougeot Grand Cru** £565.00 2011 - 2022+
Despite being one of the most popular locations for a grower's vineyard, Alain's vines are actually located just behind the château. His 2006 is superb. The nose opens up with a cornucopia of red fruit aromas while its palate is ample and concentrated yet tender. Excellent length and complexity. Just lovely.
- Romanée St Vivant Grand Cru** £695.00 per 6 2011 - 2022+
Smooth and ripe, the 2006 Romanée St Vivant lures one to its palate with notes of sweet brown sugar, juicy red cherry and plum. Its palate has admirable concentration, velvety tannins and sleek minerality while the perfect amount of acidity makes it disperse wonderfully across the tongue.
- Richebourg Grand Cru** £695.00 per 6 2012 - 2025+
A big boy, Alain's Richebourg is tight, brooding and dense. Its full-bodied palate offers lots of concentration, but at this young stage, it is more muscle than flair. Several years in the cellar will surely coax this mouthfilling Grand Cru out of its shell.



HUDELOT-NOELLAT



DOMAINE SYLVAIN CATHIARD, Vosne Romanée

This vintage marks the third 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. And once we found out that he and his son do all the vineyard work and vinification themselves, it is easy to see why.

He views 2006 as a "winemaker's vintage" that has produced attractive wines which will nonetheless age effortlessly as well. He commended its balance and phenolic ripeness, and though he is notably hesitant on comparing vintages, he did say that it was better than 2004, a vintage that Allen Meadows of Burghound.com described as "an impressive year" for Sylvain.

£/case in Bond

Drinking Dates

Vosne Romanée **£275.00** **2009 - 2018+**
Produced from 3 different parcels within the Vosne appellation, this 2006 is spicy with lots of red and black bramble fruit. Its palate is racy yet sturdy displaying true Vosne character. Finishes with lots of pure cherry and muscular undertones.

Nuits St Georges 1er Cru, Aux Thorey (limited) **£240.00 per 6** **2010 - 2018+**
The 2006 marks Sylvain's first vintage from a vineyard that was originally planted by his grandfather many years ago, yet was rented out for years to other 'vignerons.' This 2006 has a lovely aromatic nose of dark berries, maple syrup and lightly spiced liquorice. A bit brooding which makes it all the more intriguing...



£/case in Bond

Drinking Dates

Nuits St Georges 1er Cru, Murgers (limited) £245.00 per 6 2010 - 2018+

Les Murgers is located next to Boudots and close to Vosne Romanée. Due to its more northerly location, it tends to produce wines that have a bit more finesse than more southern planted Nuits. This is definitely true in his 2006 which displays pretty floral and red cherry aromatics and an ethereal quality that just leaves one's palate singing.

Vosne Romanée 1er Cru, Les Reignots (limited) £280.00 per 6 2009 - 2018+

Located due north of La Romanée, Reignots has a lot of sand in its soil which tends to produce exuberant, open-knit wines. Fragrant and rich, the 2006 displays notes of orange zest, sweet cinnamon spice and crunchy cherry. Very attractive.

Vosne Romanée 1er Cru, Suchots (limited) £310.00 per 6 2010 - 2020+

Wonderfully aromatic, the Suchots also delivers on the palate with rich, fleshy fruit and lots of pure minerality. Its breadth of flavour is as impressive as its depth which just seems to go on and on. Focused finish.

Vosne Romanée 1er Cru, Malconsorts (limited) £360.00 per 6 2011 - 2022

Malconsorts is located directly next to La Tâche and is viewed as Sylvain's best 1er Cru in terms of power and concentration. Its inviting ruby colour leads to a gloriously rich and penetrating palate offering lots of red currant, cherry and cassis. Johnny described it as "a big beast". A force to reckon with.



DOMAINE 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 Burgundies embody their unique *terroir* and personality. Aficionados patient enough to wait know that the wines of Etienne Grivot are exceptional.

Etienne believed his 2006s to be a blend of 1998, 2001 and 2004 but with better maturity and ripeness. Fresh, clean and pristine, he described them as being very *terroir*, very Pinot.

	£/case in Bond	Drinking Dates
Vosne Romanée 1er Cru, Rouges	£375.00	2010 - 2020+
<i>Les Rouges is a vineyard high up the slope in the Flagey Echézeaux section of Vosne Romanée which is composed of lots of iron. Etienne says that over the past few years, its wines have become denser and more mineral. After tasting his 2006, he could not have been more right. Rich and serious, this full-bodied wine displayed notes of blood orange and cherry. Elegant for its muscular style.</i>		
Nuits St Georges 1er Cru, Pruliers	£395.00	2010 - 2018+
<i>Powerful with subtle accents of toasted oak and roasted coffee. Its chewy tannins are fleshed out by its fine fruit core. Very focused and pure.</i>		
Nuits St Georges 1er Cru, Boudots	£420.00	2010 - 2020+
<i>Etienne's vines are located next to Meo-Camuzet's Boudots. Etienne describes it as having the charm of Vosne Romanée with the wild, animal characters of Nuits St Georges. Its sweet nose leads to a feisty, fresh core of red fruit that finishes on dark chocolate.</i>		
Vosne Romanée 1er Cru, Brûlées	£420.00	2011 - 2022+
<i>Les Brûlées is located high up the slope due north of Richebourg. Round and fleshy yet tight and mineral, this 2006 packs a punch but then soothes the palate with its voluptuousness and charm. Intriguing.</i>		



	£/case in Bond	Drinking Dates
Vosne Romanée 1er Cru, Beaux Monts	£420.00	2011 - 2022+
<i>Fresh and clean, this 2006 displays pure fruit flavours that are less exuberant than some of Etienne's other cuvées. Nonetheless, it has an air of freshness and mystique. A bit like Lauren Bacall. A discreet cool, classic beauty.</i>		
Clos Vougeot Grand Cru	£495.00	2011 - 2022+
<i>Energetic and feisty, the 2006 is a powerful and exuberant wine which may lack the dignified restraint of his other wines, but makes up for it in appeal and sheer energy. A bit Napoleonic. Admirably virile and assertive.</i>		
Vosne Romanée 1er Cru, Suchots (very limited)	£240.00 per 6	2009 - 2020+
<i>Sandwiched between Romanée St Vivant and Echézeaux, Les Suchots has one of the best premier cru locations in all the Côte de Nuits. Tender and poised, the 2006 Suchots has a racy palate of wild strawberry, red cherry and sweet brown sugar. Svelte yet curvy, it finishes long and lingering.</i>		
Echézeaux Grand Cru (limited)	£295.00 per 6	2011 - 2022+
<i>Particularly exotic with zippy fruit and an animal wildness, this full-bodied wine is polished and pristine with velvety tannins that are ripe, mouthfilling with no hard edges in sight.</i>		
Richebourg Grand Cru (limited)	£950.00 per 6	2011 - 2024+
<i>An entrance of amazingly fleshy fruit but which is superbly buttressed by its pronounced, fine tannins. One of the more masculine Richebourgs we tasted on our trip that had impressive concentration and length. Its finish just did not stop. An everlasting gobstopper.</i>		



DOMAINE MEO-CAMUZET, Vosne Romanée

Though Méo-Camuzet is now a well-established domaine in Burgundy, once upon a time it was far lesser known due to the fact that some of their vineyards were rented out to other producers, such as Henri Mayer, 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 former 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 exemplary *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 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.

Jean-Nicolas' wines were some of the best 2006s we tasted. He wisely stated that it is a vintage that could not have existed 15+ years ago, but thanks to viticultural and winemaking advances (and producers who care), the region overall was able to produce excellent wines. He viewed his wines much closer to 2005, 2002 and 1999 in quality and balance though with a little less concentration, and better than 2004. We just thought they were delicious, finely tuned and with the stuffing to age. Such delights to taste. Bravo!

£/case in Bond

Drinking Dates

Clos St. Philibert, Hautes Côtes de Nuits Blanc

£140.00

2008 - 2013

One of our favourite value whites, the 2006 Clos St. Philibert offers an open-knit nose of ripe peach, vibrant lemon and candied almond. On the palate, it is undeniably hedonistic and spicy yet with uplifting minerality and focus.

Bourgogne Rouge

£120.00

2009 - 2013

Jean-Nicolas gets these grapes from various villages around the Côte de Nuits including Chambolle Musigny and Nuits St Georges. The 2006 is fleshy and plump with a slightly firm core suggesting that despite its fruity and friendly personality, it has substance.



	£/case in Bond	Drinking Dates
Marsannay <i>Svelte with delicate and pretty notes of violet, crunchy cherry, ripe bramble fruit and lightly roasted coffee. Notably polished with very good length. A refined Marsannay.</i>	£155.00	2009 - 2015
Fixin 1er Cru, Clos du Chapitre (limited) <i>Pure and precise, the 2006 Clos du Chapitre displays a punchy red cherry core on a superbly linear and defined palate. Penetrating with excellent concentration, we never knew Fixin could be this noble.</i>	£240.00	2009 - 2016
Nuits St. Georges 1er Cru, Boudots (limited) <i>Produced from vines that are approximately 60 years old, the 2006 Boudots revealed a tight nose and a restrained palate. Nonetheless, ripe, fresh flavours of red and black bramble fruit made a coy appearance. Finished on dark flavours of brown sugar and maple syrup. Solid and reassuring.</i>	£295.00 per 6	2010 - 2018+
Vosne Romanée 1er Cru, Chaumes <i>Les Chaumes is located to the east of Les Malconsorts and La Tâche. A wonderful wine, Jean-Nicolas' 2006 was notably succulent with ripe, lush fruit and fresh, racy acidity. Quite 'fondu' or as we say, soft and sumptuous.</i>	£295.00 per 6	2010 - 2020+
Clos Vougeot Grand Cru <i>Fresh and vibrant, this full-bodied wine has a rich, super sweet core of fruit with underlying spice to kick it up a notch. Jean-Nicolas uses less new oak on this cuvée (80%) in order to bring out the vineyard's natural sweetness. Really appealing, this is a fantastic Clos Vougeot.</i>	£450.00 per 6	2010 - 2022+
Corton Grand Cru <i>This archetypal Corton comes from Le Rognet 'climat' within the appellation. A very classic Corton, this 2006 displays pure flavours of red cherry and plum enriched with subtle earthy notes and spice. Notable concentration and length.</i>	£475.00 per 6	2010 - 2022+



NICOLAS POTEL, Nuits St Georges

Nicolas grew up amongst the vineyards of Domaine de la Pousse d'Or where his father was for many years winemaker and part owner. 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 2006s are wonderfully expressive of their individual vineyard sites. He compares them to 1966, a year of finesse, lots of fruit and ageworthiness. And despite using absolutely no herbicide, insecticide or fungicide, he had extremely healthy and ripe grapes in a moderately challenging vintage. As they say, the proof is in the pudding...or in this case, his delicious cuvées.

	£/case in Bond	Drinking Dates
Meursault 1er Cru, Poruzots	£225.00	2009 - 2017
<i>A wonderful Meursault which displays a shy nose and a penetrating palate of ripe pear, toasted brioche and minerals. Its poise and finesse carry it through smoothly to its ethereal finish. Lovely.</i>		
Criots Bâtard Montrachet Grand Cru	£420.00 per 6	2010 - 2018+
<i>Criots is the smallest of the Montrachet Grand Crus located directly across the road from Bâtard Montrachet. Open and exotic, this 2006 offers sweet notes of pineapple, white flowers and gentle cinnamon spice. Its zesty personality enlivens its excellent concentration and depth while its mineral focus adds elegance and purity.</i>		
Volnay Vieilles Vignes	£150.00	2009 - 2015
<i>Made from 80% village wine and 20% premier cru, Nicolas Volnay Vieilles Vignes is always a solid cuvée with us because it is always delicious and offers excellent value for money. The 2006 is lightly perfumed and slightly cheeky with its zippy fruit and easy appeal.</i>		
Nuits St Georges	£170.00	2009 - 2018+
<i>2006 seems to be the vintage for Nuits St Georges and this cannot be more apparent than in Nicolas' village. It offers a sweet and floral nose of brown sugar, violet and punchy cherry and a fine, silky palate. A really lovely wine.</i>		
Beaune 1er Cru, Clos des Vignes Franches	£180.00	2009 - 2017+
<i>This wine is produced from a monopole within the Vignes Franches vineyard whose vines are between 50-70 years old. Appealing punchy griotte cherry and cola flavours flesh out the palate while its silky tannins soothe the palate. A refreshing salty tang comes out on the finish.</i>		
Morey St Denis 1er Cru, Sorbets	£195.00	2009 - 2018+
<i>One word says it all... 'juicy'. This medium-bodied wine is aching to please with its upfront, friendly character and fine, silky tannins. Stylish and very Morey. A Goedhuis exclusive.</i>		
Nuits St Georges 1er Cru, Boudots	£225.00	2010 - 2019+
<i>One of Nicolas' star cuvées, the 2006 is sweet, fleshy and racy displaying cherry, red currant and mineral salts. It has notable breadth and length...it ticked all the boxes on the Goedhuis register. A Goedhuis exclusive.</i>		

	£/case in Bond	Drinking Dates
Volnay 1er, Champans	£240.00	2009 - 2018+
<i>Open-knit and upfront on the nose, this medium-bodied wine is poised and tender with attractive notes of crushed raspberry, cherry and brown sugar. Its salty minerality adds some lift and depth.</i>		
Chambolle Musigny 1er Cru, Fuées	£245.00	2010 - 2018+
<i>A rich, smoky Chambolle, this 2006 offers a walk on the wild side with its dark fleshy fruit and subtle peaty characters. The structure comes out on the end to pack a punch giving it an overall masculine feel. A Goedhuis exclusive.</i>		
Vosne Romanee, 1er Cru, Beaux Monts	£245.00	2010 - 2022
<i>A very Vosne-styled wine, this medium to full-bodied Beaux Monts offers aromatics of dark orchard fruit and gentle smoke. From one of the best premier cru vineyards in Vosne.</i>		
Vosne Romanée 1er Cru, Suchots	£320.00	2011 - 2022
<i>Slightly more feminine in style at the onset, the 2006 Suchots tricks the senses as its full personality comes into its own once on the palate. Bigger, tighter and more structured than the Beaux Monts, this will make for slightly older bones.</i>		
Echézeaux Grand Cru	£210.00 per 6	2011 - 2023
<i>A wine with lots of personality, the 2006 Echézeaux zips around the palate with its punchy, vibrant fruit and fresh, uplifting acidity. Excellent length and complexity, this is a keeper.</i>		
Clos St Denis Grand Cru	£210.00 per 6	2011 - 2023
<i>Clos St Denis is known for being the most Chambolle-like of the Morey grand crus despite its vineyard location. In 2006, it reverts back to Morey in style. Deep and rich, this is a brooding wine which is nonetheless penetrating and fabulously complex.</i>		
Charmes Chambertin Grand Cru	£210.00 per 6	2010 - 2022
<i>Living up to its name, the 2006 is particularly charming. Upfront, rich and round, it is nonetheless poised, flirty and feminine.</i>		
Vosne Romanée 1er Cru, Gaudichots	£250.00 per 6	2011 - 2022
<i>Not often seen, Les Gaudichots is a vineyard that has 4 owners, one of which is Domaine de la Romanée Conti. Tight and rich, the 2006 is a bigger wine offering a slightly backwards palate but nonetheless a long, persistent finish. One to watch.</i>		
Chambolle Musigny 1er Cru, Amoureuses	£295.00 per 6	2010 - 2020
<i>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. Tight, plum and pretty, this 2006 is discreet with its pristine tight knit tannins and super sharp focus. A Goedhuis exclusive.</i>		
Bonnes Mares Grand Cru	£300.00 per 6	2011 - 2023
<i>Tight and concentrated, Nicolas' Bonnes Mares is a bundle of energy with nowhere yet to go. A few years in the cellar will entice its lush, sappy fruit to make an appearance. Excellent potential.</i>		
Chambertin Clos de Bèze Grand Cru	£395.00 per 6	2010 - 2023
<i>A Chambertin in touch with its feminine side, this 2006 reveals an enticing nose of crunchy cherry and red currant and an open fleshy palate. Its pronounced, yet fine tannin kick in on the finish, but its wonderful balance soothes out any edges.</i>		
Chambertin Grand Cru	£395.00 per 6	2011 - 2024
<i>The king of the castle, the 2006 Chambertin is meaty, fleshy and structured. Though it was shut down at the time of tasting, it revealed copious amounts of sweet fruit and fine, polished tannins. A sleeping giant.</i>		

DOMAINE DE L'ARLOT, Prémieux Prissey

A relatively new domaine by Burgundy standards, 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 on the principle of natural grape growing and winemaking. That is, in the vineyards they follow organic/biodynamic methods. In the cellar, they basically let the wines make themselves which has included leaving in most of the stalks during fermentation and maceration for most vintages – 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.

The charming Oliver Leriche has been the cellar master and general manager at Arlot for one year now taking over from Lilo and Jean-Pierre Smet. He has been introducing slight changes in order to capture the best fruit possible yet staying within the Arlot house style. For example, in 2006 he used hardly any stems in 2006 as he deemed their quality not good enough for most of the wines. He has also begun decreasing yields and using higher fermentation temperatures for better extraction of fruit. His 2006s were notably rich with lots of body and persistence.

	£/case in Bond	Drinking Dates
Côtes de Nuits Villages, Clos du Château (limited)	£135.00	2009 - 2016
<i>Pretty with notes of raspberry fruit, crunchy red cherry and a sprinkling of black pepper. This medium-bodied wine finishes on sweet notes of brown sugar and lots of richness.</i>		
Nuits St Georges, Cuvée Le Petit Arlot (very limited)	£175.00	2009 - 2017+
<i>Produced from the young vines grown in Clos de l'Arlot, this 2006 has a wonderfully perfumed nose with a punchy fruit core and admirable focus. Delicate flavours of cranberry and red currant add some lift.</i>		
Nuits St Georges 1er Cru, Cuvée Les Petits Plets	£195.00	2010 - 2018+
<i>Les Petits Plets used to be called Nuits St Georges 1er Cru and is produced from the young vines of the Clos des Forêts St Georges. A bit more discreet on the nose, it reveals a bit more structure on the palate as well with fresh and crunchy fruit notes. A couple of years in the cellar should work wonders.</i>		
Nuits St Georges 1er Cru, Clos de l'Arlot	£295.00	2010 - 2020+
<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. A wonderfully sweet nose of ripe bramble fruit lead to a poised and feminine palate. It finishes on a tinge of rusticity adding charm and character.</i>		
Nuits St Georges 1er Cru, Clos des Forêts St Georges	£295.00	2011 - 2022+
<i>Olivier really felt that the terroir shined through on the 2006s and particularly with Clos des Forêts. A bit more structured than Clos de l'Arlot, though it still offered as much fruit. Its minerality and acidity adds some uplifting freshness on the finish.</i>		
Vosne Romanée 1er Cru, Suchots	£320.00	2011 - 2022+
<i>The 2006 Suchots' nose reveals tight fruit flavours but with such good textures. It is muscular and moderately brooding but has a richness to carry it off. Finishes sleek and pure.</i>		



COTE DE BEAUNE

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 often resold to the wealthy bourgeoisie. 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 red 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

Corton Charlemagne Grand Cru

£575.00

2011 - 2020+

Discreet and elegant, Bonneau du Martray's 2006 offers a finely tuned palate of floral notes, lemon grass and citrus peel. Its exceptional freshness adds lots of lift and cleansing undertones while its minerality gives it poise and elegance. The ballet dancer of wines.



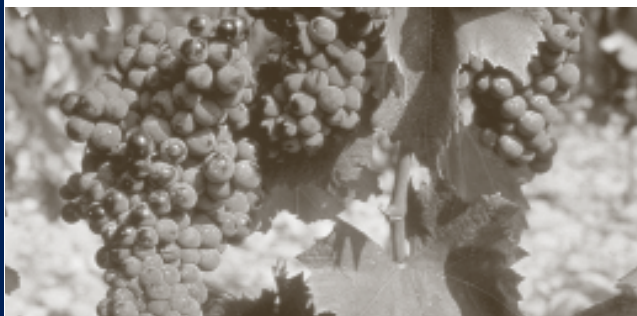
CHATEAU DE CHOREY, Chorey Lès Beaune

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.

Benoît views his 2006s as similar to his 1998s but with more roundness and flesh. We thought that they showed excellent transparency of fruit. His production was over 30% less than in 2005.

	£/case in Bond	Drinking Dates
Beaune 1er Cru, Teurons	£225.00	2011 - 2019+
<i>This expressive medium to full-bodied wine packs a punch with lots of dense, chewy fruit and a velvety spicy palate. Finishes deep and long.</i>		
Beaune 1er Cru, Vignes Franches Vieilles Vignes	£240.00	2011 - 2019+
<i>Produced from an ancient Roman vineyard site whose soil is mainly composed of iron-rich red earth. Notably exotic with delicate aromas of Indian spice, crunchy pomegranate and flowers. Despite its soil which often produces burly, sturdy wines, the 2006 is pretty and feminine.</i>		
Beaune 1er Cru, Cras Vieilles Vignes	£260.00	2011 - 2020+
<i>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. It is considered by some as Benoît's best cuvée. The 2006 is just delicious with a poised palate that nonetheless is enveloped by round, velvety tannins. Wonderfully pure with admirable freshness.</i>		
Beaune 1er Cru, Tante Berthe	£450.00	2012 - 2022+
<i>Tante Berthe is Benoît's special cuvée blended from the best grapes from all three 1er cru vineyards. He destems only 50% of the grapes and ages it in demi-muids (500L) for a more gentle ageing. His 2006 has lots of chunky fruit and powerful tannins. This will require several years cellaring before it hits its pinnacle, but such potential.</i>		



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 epitomise everything that we love about wines from the Côte de Beaune. Their fleshiness and approachability makes them perfect for cynics who claim that Burgundy is not their cup of tea, while their subtle characteristic and charming rusticity add a bit of personality and nuance for the aficionado.

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.

Nathalie was all smiles when meeting us to taste through their 2006s. They displayed such purity and transparency of *terroir*. Our 'mmms' and 'ahs' may have also been a transparent indicator to how we felt about them.

£/case in Bond

Drinking Dates

Bourgogne Rouge £47.50 per 6 2009 - 2014

In 2006, the Chorey lès Beaune appellation was made smaller, and thus a new cuvée was created for the Tollots. Fleshy cherry and raspberry fill out the palate of this upfront medium-bodied wine. A very grown up Bourgogne.

Chorey lès Beaune, Pièce du Chapitre £60.00 per 6 2009 - 2017

Produced from vines over 50 years old, this medium-bodied 2006 is pure with a finely delineated palate. It is nicely balanced between its plump core of fruit and its sleek minerality.

Savigny lès Beaune 1er Cru, Lavières £80.00 per 6 2010 - 2018

Lavières' subsoil is comprised of lava. This generally makes powerful and restrained wines that need a few years to come out of their shell. This could not be more true in 2006. Shy though cheerful, this Lavières displays slightly cooler characters of pink grapefruit and cranberry and is pure and pretty.

Aloxe Corton £90.00 per 6 2011 - 2018+

The Tollots 2006 Aloxe has a tight nose but a sweet punchy fruit core that is nothing less than admirable. Focused and racy with fine, silty tannins, this is quite a cheeky wine.

Aloxe Corton 1er Cru, Vercots £110.00 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. Polished and refined, this 2006 still does not lose its fresh, vibrant Côte de Beaune fruit core. Perfumed and with lots of potential.

Beaune 1er Cru, Grèves £115.00 per 6 2010 - 2020

One of Beaune's more famous vineyards, the Tollots Grèves is notably spicy, ample and plump with notes of lightly toasted coconut, bright red fruit and creamy vanilla. Yet its crunchy core keeps everything a bit edgy and tight. Excellent balance.

Corton Bressandes Grand Cru £170.00 per 6 2012 - 2022+

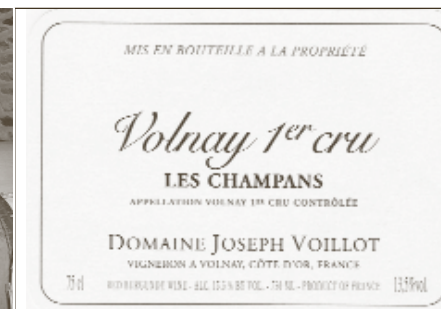
There are approximately 19 'climats' within the grand cru vineyard of Corton. Les Bressandes is located on the east side of the appellation and a preferred site for Nathalie who likes its finesse and silky style. Though no one could deny its refinement, it still made a wonderful impression with its succulent, sweet fruit core and its remarkable concentration and depth. Delicious.

DOMAINE JOSEPH VOILLOT, Volnay

The Voillots have been winemakers for 5 generations. They produce 17 appellations from 35 parcels in 10 hectares across 4 communes including Pommard and Volnay. Since 1995, Joseph's hearty and jolly son-in-law, Jean-Pierre Charlot, has taken over the domaine. His personality makes it worth the trip alone. Utterly sincere and fantastically funny, we always leave with a smile. Luckily the wines are superb as well – *terroir*-driven, classically styled and silky – they are hallmarks of top quality Côte de Beaune reds.

This domaine may not have the flash of the “Fabulous 3”, those über famous Volnay/Pommard producers (who daresay often charge 3 times more as well), but Jean-Pierre certainly makes wines that could rival them. His 2006s were just fantastic. Despite being our last visit of the day and vulnerable to overly grumpy palates, there was not one element to turn our smiles upside down. For those who have not yet ventured out of Côte de Nuits territory for red wine, we could not suggest a better producer to begin a discovery further south.

	£/case in Bond	Drinking Dates
Volnay 1er Cru, Brouillards	£275.00	2010 - 2018+
<i>Despite bordering Pommard, the only element that Brouillards seems to take from its neighbour is its dense and fleshy core. Its structure could only be Volnay offering fine and silky tannins and an elegant, long finish. Finishes with a bit of a cheeky smile.</i>		
Volnay 1er Cru, Champans	£275.00	2010 - 2020+
<i>Located in the core of Volnay, the Champans vineyard produces some of the best fruit for the domaine. Brimming with rich, dark fruit and bittersweet chocolate, this medium to full-bodied wine is impressive and leaves the palate with a long, juicy finish. To Jean-Pierre, it's a 'grand vin', and we couldn't agree more.</i>		
Pommard 1er Cru, Pézerolles	£320.00	2010 - 2018+
<i>Located above les Epenots, Pézerolles is an ancient vineyard site which has been growing vines in its soil since the 12th and 13th centuries. A friendly inviting wine, the 2006 Pézerolles leaps onto the palate with vivacious energy and a juicy core of red berry fruit and orange zest. Finishes on brown sugar and lingering sweetness.</i>		
Pommard 1er Cru, Rugiens	£320.00	2010 - 2020+
<i>One of the most famous vineyards of Pommard (with Les Epenots), many people feel that Rugiens has all the pedigree to become a grand cru. Only time will tell but in the meantime, it continues to make noteworthy wines. With a lifted nose, the 2006 glides easily onto the palate with lots of racy, pure fruit yet with notable underlying power - an iron fist in a silk glove.</i>		



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. 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. Explaining one's intricate family tree is hugely challenging, but 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.

He prefers to use special cultured yeasts which prolong fermentation. This adds extra richness and depth and creates his approachable, fleshy style and pronounced leesy notes. As a result, his wines are enticing upon release, yet in good vintages also capable of ageing for many years.

	£/case in Bond	Drinking Dates
Puligny Montrachet	£240.00	2008 - 2013
<i>Jean-Marc makes his Puligny Villages from 3 different lieux dits: Les Meix, Les Enseignères and Rue Rousseau. This 2006 has notable aromatics of savoury leesy characters, pain grillé and yellow plums. Its crisp acidity gives it freshness and lift.</i>		
Puligny Montrachet 1er Cru, Referts	£385.00	2008 - 2014
<i>Les Referts touches Meursault Charmes, a 'terroir' known for body and structure. This is certainly true with Jean-Marc's 2006. An aromatic nose of honey, plump juicy peach and yeast intermingle while its fleshy, sumptuous palate provides notable density and length.</i>		
Puligny Montrachet 1er Cru, Champs Canet	£385.00	2008 - 2014
<i>A bolder, more structured wine, the 2006 Champs Canet offers notes of lightly toasted brioche, honey characters and orchard fruits. Mouthfilling and ample, it finishes on gentle oak spice</i>		
Puligny Montrachet 1er Cru, Garenne (Very Limited)	£385.00	2008 - 2014
<i>La Garenne is located higher up the hillside in between Blagny and St. Aubin. Due to its more elevated location and fine drainage, it tends to produce fresher wines. Plump and tender, the 2006 has wonderfully open aromatics of juicy peach, crunchy apple and freshly cut straw. Not at all heavy, it finishes light and clean.</i>		
Puligny Montrachet 1er Cru, Combettes (Limited)	£450.00	2008 - 2014
<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. This is true again in 2006. Spicy, ripe and dense, its has impressive breadth, depth and length. It finishes on attractive toasted brioche and minerality.</i>		
Volnay 1er Cru, Carelle Sous La Chapelle	£240.00	2009 - 2016+
<i>Carelle Sous La Chapelle is located in the middle of the appellation across the road from Bousse d'Or. Aromatic on the nose, this medium-bodied wine opens up onto the palate with notes of red currant, cranberry and cherry blossom. Refined and reserved.</i>		
Pommard 1er Cru, Jarollières	£295.00	2009 - 2016+
<i>Though Jean-Marc specialises in white wine, he makes several delicious reds one of which is Pommard Jarollières. Soft and plump, this 2006 has a wonderfully perfumed nose, a sweet core of cherry and fresh grape and a tender mouthfeel. A very approachable Pommard.</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, woody 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.

He described his 2006s as *gourmands* because they are so sumptuous and easy to drink. He understood that the sugars were rich, and so he picked his grapes quickly at the perfect moment of ripeness so that they were able to retain their digestive acidity and not be too heavy. He seems to have found the right balance because they are just delicious.

	£/case in Bond	Drinking Dates
Bourgogne Vieilles Vignes	£110.00	2008 - 2012
<i>This Bourgogne Blanc is made from Jean-Philippe's own vineyard. Focused and mineral, this medium-bodied wine displays notes of white orchard fruit and lightly toasted clove. Very pretty and fresh. This is always one of our favourite value whites.</i>		
Meursault	£185.00	2008 - 2014
Meursault Magnum	£191.00 per 6	2008 - 2014
<i>Produced from a blend of five 'lieux dits'. This 2006 is juicy, fresh and round with appealing notes of citrus fruits, yellow plum and gentle spice. A nicely balanced Meursault which offers just the right amount of lift and density.</i>		
Meursault, Gruyaches	£240.00	2009 - 2017
<i>The vines in this vineyard are over 75-years-old and planted on a higher percentage of clay. The 2006 Gruyaches offers notable minerality and poise with notes of creamy butter and lightly toasted brioche. It is a balanced, consistent wine that carries itself with elegance from its entrance to its notable finish.</i>		
Meursault, Chevalières	£265.00	2009 - 2018
<i>The Chevalières vineyard has the most limestone of all Jean-Philippe's Meursault vineyards. As a result, its wines tend to be floral and elegant yet powerful. The 2006 offers inviting notes of orange zest, acacia and candied almonds. Its suave finish is long and pretty. The grand dame of 'leu-dit' Meursault.</i>		
Meursault, Tesson	£275.00	2009 - 2017
Meursault, Tesson Magnum	£191.00 per 6	2009 - 2017
<i>A more upfront and flashy wine, Jean-Philippe's 2006 Tesson displays a rich, ripe nose with lots of honey, toasted hazelnut and citrus fruits. Despite, its friendly, forward appeal, it has the structure to carry it forward nobly and with confidence. It's wonderful mouthwatering finish makes it particularly 'gourmand.'</i>		
Meursault 1er Cru, Genevrières	£320.00	2009 - 2018+
<i>The debut of Jean-Philippe's first 1er Cru Meursault, his 2006 Genevrières is much more typical of the appellation than his other wines which seem to share a bit of Puligny's finesse and Chassagne's round appeal. This wine is restrained, broad and masculine with notes of ripe pear, toasted hazelnut and crunchy minerals. Several years cellaring will no doubt coax this very promising wine out of its shell.</i>		
Puligny Montrachet 1er Cru, Referts	£350.00	2008 - 2017
<i>Though this vineyard touches Meursault Charmes, there is no doubt that Jean-Philippe's wine is Puligny through-and-through. Pretty and plump, this wine is spicy and upfront on the nose while its sweet core is feminine and elegant. It offers excellent concentration, complexity and a finish that is linear, pure and fresh.</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 white Burgundy tastings of older vintages, 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.

That is until the 2006 vintage comes along. This vintage enabled François to produce wines that are slightly out of 'his ordinary' offering up enticing aromas, fresh, juicy fruit and instant appeal. His 2005s were luscious and upfront but his 2006s are even more so. Their notable concentration and complexity further suggest that they will cellar nicely for several years.

	£/case in Bond	Drinking Dates
Bourgogne Blanc	£135.00	2008 - 2013
<i>We don't normally include Jobard's Bourgogne Blanc as we prefer to focus more on his top cuvées, but this was just a showstopper. Loads of fleshy fruit and richness, it offers a hedonistic palate of pear, quince and lovely toasted spice. Wonderfully appealing, it ticked everyone's boxes. Highly recommended.</i>		
Meursault, En La Barre	£270.00	2009 - 2018+
<i>Produced from a lieu dit vineyard that is directly located behind François' house. His 2006 En La Barre is very appealing with a rich, open-knit nose and opulent palate that focuses on acacia flowers, marzipan and honey. Additional notes of orchard fruit and lees contribute to its complexity and notable concentration.</i>		
Meursault 1er Cru, Poruzots	£385.00	2011 - 2020+
<i>Poruzots was established as a premier cru A.O.C. in 2001 making it one of the youngest in Burgundy. François' Poruzots is all about layers in 2006. Explosive with zingy citrus fruit, this medium to full-bodied wine further displays toasted hazelnut, chalky mineral and subtle spice. Poised but present, it is fresh and balanced. A fine Meursault.</i>		
Meursault 1er Cru, Genevrières	£385.00	2011 - 2022+
<i>One of the most famous premier crus in Meursault, it is named after the many juniper trees that were once planted there. The 2006 plays on density and lightness. It has an impressive core of fruit that displays ripe orchard fruit, crunchy minerals and candied almonds. Yet its finish is notably ethereal and fantastically long. One of the best white wines on our trip.</i>		



DOMAINE PHILIPPE CHAVY, Puligny Montrachet

For many years, this domaine sold its fruit to Bouchard Père & Fils. Upon the retirement of Albert Chavy, Philippe's father, several years back, Philippe decided to take over the 8-hectare domaine and to begin producing wines of his own. For the last two years, he has hit his stride and has been making some fantastic wines. His wine style is notably "full throttle" and his wines offer superb concentration and depth. For those who look for white Burgundy that they can sink their teeth into, they will find their nirvana with Philippe's wines.

Unfortunately, his efforts seem to be off the radar of most wine journalists as they do not really know he exists. The only prominent journalist who appears to be somewhat familiar with his wines is Allen Meadows of Burghound.com. In one of his newsletters he wrote, "I had the chance to taste through his range and found them to be very impressive so I have included them here [Issue 23]." (Burghound.com, July 2006). We of course were in complete agreement when we discovered his wines this past year.

His 2006s do not disappoint. Glass after glass, we were treated to fleshy, opulent wines. Due to our chairman's jetlag, he was unable to join us in Philippe's cellar, so we brought part of the cellar to him in the hotel where they proved to have nearly magical restorative powers.

	£/case in Bond	Drinking Dates
Meursault	£155.00	2008 - 2012
<i>Philippe's Meursault is produced from 4 different parcels between Meursault and Puligny. His 2006 offers lots of citrus zest, autumnal spice and notable minerality and delivers uncomplicated pleasure. As one wine friend of ours noted, it is the kind of Meursault that you want to drink in the bath.</i>		
Meursault, Narvaux	£175.00	2009 - 2013+
<i>This 2006 Meursault delivers a wonderfully enticing nose of toasted hazelnut, butterscotch and ripe, fleshy pear. Its full-bodied palate does not fall short delivering exceptional concentration, notable complexity and racy freshness in a voluptuous yet linear package.</i>		
Puligny Montrachet, Rue Rousseau	£240.00	2009 - 2013+
<i>The Rue Rousseau vineyard is located just underneath Bienvenues Batârd Montrachet, not a bad location for a 'mere' lieu-dit. Despite its more modest appellation, the 2006 offers characters reminiscent of its more renowned neighbour including savoury leesy notes, excellent minerality and a fleshy core of ripe pear and toasted brioche.</i>		
Puligny Montrachet 1er Cru, Folatières	£295.00	2009 - 2014+
<i>The best of both worlds, the 2006 Folatières offers a poised and mineral palate which is nonetheless creamy and rich. Its flavoursome fruit characters of peach, tangerine and Mirabelle plums add extra flesh and depth. Finishes long and intense.</i>		
Puligny Montrachet 1er Cru, Pucelles	£335.00	2009 - 2014+
<i>This cuvée oozes lemon curd, fresh citrus zest and roasted hazelnut flavours. Its palate is powerful and persistent with notable roundness and richness. A sliver of lemongrass and minerals add lift and freshness on the finish. An impressive wine.</i>		



DOMAINE MAROSLAVAC-LEGER, Puligny Montrachet

A new addition to the Goedhuis & Co. portfolio, this traditional domaine is owned and run by the ultra charming and good humoured Roland Maroslavac. He started the domaine in 1975 and over time built it up to 8 hectares covering appellations in Puligny Montrachet, Chassagne Montrachet, Meursault, St. Aubin and Auxey Duresses. Over the last few years, he decided to cut back to working only 5.5 hectares because as he says he "is not getting any younger". Yet, a recent surge in interest in his pretty, poised and mineral-driven wines has made him reconsider the future. Thank goodness. Now, we can all relax a bit hoping that there might just be a little bit more to go around.

He practices organic viticulture as much as possible and though he vinifies and ages his wines in French oak barrels, only 25%-33% are new. He also does not filter his wines enabling the vineyard *terroir* to shine through.

His 2006s are wonderfully pure and silky. He views them as being a bit atypical to what he normally produces. They are fatter and richer, but nonetheless we find them beautifully balanced and oh so Puligny. Roland also had us taste through several aged wines in his cellar showing us that despite the forwardness of white Burgundies today, they can still be cellared for several years, developing delightfully aromatic tertiary flavours along the way.

£/case in Bond

Drinking Dates

Puligny Montrachet, Corvées des Vignes

£175.00

2008 - 2013

Roland's Village Puligny is actually produced from one lieu-dit which is situated on the northern border of Meursault, next to Charmes. His 2006 offers an attractive nose of white flowers, frangipane and subtle ripe pear. A very pretty Puligny that would please those who seek out this appellation's delicate style.

Puligny Montrachet, 1er Cru, Champs Gains

£240.00

2008 - 2014

The 2006 Champs Gains is a bit more weighty offering lots of orange zest, autumnal spice and candied almonds. Its floral and undeniable minerality surge anew with its fresh, persistent finish.

Puligny Montrachet, 1er Cru, Folatières

£275.00

2008 - 2014

Suave and silky, the 2006 Folatières is more of a concentrated, complex version of the Corvées des Vignes. Its personality hints at the floral, feminine incarnation of Chardonnay that adds extra seduction with its notable concentration and length. Wonderfully stylish.

Puligny Montrachet, 1er Cru, Combettes

£285.00

2008 - 2016

Les Combettes is thought by many to produce the most sumptuous, richest and powerful wines in Puligny. Roland's is definitely the richest of his various cuvées which appears discreet and secretive on the nose but is fleshy and opulent on the palate. It finishes on orange zest and lightly toasted spice.



**DOMAINE MICHEL COLIN (formerly Colin-Déléger),
Chassagne 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 region. His son Philippe met us to taste through his three cuvées. They are always some of the best wines on our trip, and 2006 was no exception. Not only do they have wonderful concentration and roundness, but they have notable poise and elegance.

£/case in Bond

Drinking Dates

Chassagne Montrachet 1er Cru, En Remilly **£325.00** **2008 - 2014+**

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. Plump and silky, this 2006 offers lots of orange zest and crunchy minerals wrapped in a creamy smooth palate.

Puligny Montrachet 1er Cru, Demoiselles (limited) **£345.00 per 6** **2009 - 2016+**

This vineyard has been in Michel's family for 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. A discreet nose opens up to a more expressive, luscious palate. However, its excellent freshness cuts through all the flesh. Not at all heavy, it finishes ethereal and pure.

Chevalier Montrachet Grand Cru (very limited) **£620.00 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. Displaying notes of lightly toasted brioche and ripe pear, its palate turns richer and displays notes of hazelnut, nutmeg and racy citrus fruit. Poised yet penetrating.



DOMAINE MARC COLIN, Gamay

One of our favourite Burgundy estates. Year-in and year-out, Domaine Marc Colin produces 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 *débourbage* (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. They are as delicious and sincere as ever.

Damien was in good spirits when he met with us to taste through his 2006s. They did a lot of work in the vines which enabled them to produce some spectacular wines. Slightly richer than most classic vintages, they are undeniably moreish but still never lose sight of their focus. They are some of our most sought after white wines and based on their track record, it is certainly not a surprise.

	£/case in Bond	Drinking Dates
St Aubin 1er Cru, En Remilly	£150.00	2008 - 2013+
<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. En Remilly is notably exotic in 2006 offering up juicy mango, pineapple and white peach. It finishes more demure on lightly toasted oak.</i>		
St Aubin 1er Cru, Sur Le Sentier du Clou	£150.00	2008 - 2013
<i>Sur Le Sentier du Clou is a higher and steep 1er Cru vineyard. Due to its cooler micro-climate, it is usually harvested one week later than their other vineyards. This medium-bodied 2006 is lightly toasty with lovely acidity, fleshy peach and racy citrus fruit. Its pretty and focused finish adds a touch of elegance.</i>		
Chassagne Montrachet	£220.00	2008 - 2014
<i>This wine is produced from Les Enseignières, a ‘lieu-dit’ vineyard located between the 1er cru vineyards, Vide Bourse and Les Enseignières which also touches the grand cru, Bâtard Montrachet. This 2006 opens up with wonderful perfumed aromatics of floral notes and sandalwood. Its superbly fresh, focused and mineral. Very pretty.</i>		
Chassagne Montrachet 1er Cru, Champs Gains	£295.00	2008 - 2015
<i>Les Champs Gains is located underneath Les Caillerets. Floral with flavours of almond and apricot, this is a more luscious, tender style of Chassagne that still maintains its restraint and mineral richness.</i>		
Chassagne Montrachet 1er Cru, Chenevottes	£295.00	2008 - 2015
<i>Les Chenevottes is located next to Puligny Montrachet and therefore has a notable minerality that is more pronounced than the other cuvées. Spicy and rich with lots of plump pear, Mirabelle plum and crunchy almond, this medium-bodied wine finishes with wonderful focus and purity.</i>		
Chassagne Montrachet 1er Cru, Vide Bourse	£295.00	2009 - 2017
<i>Located due east of Bâtard Montrachet, this vineyard was supposedly named after the high cost of the vines (Vide Bourse = empty purse). The 2006 is sweet-savoury in style with open-knit notes of leesy yeast, honey and fresh sweet fruit. Mouthfilling, ample and broad, its friendly and inviting. A memorable Vide Bourse.</i>		
Santenay Vieilles Vignes	£145.00	2009 - 2015
<i>These vines are an incredible 107 years old. This 2006 has a ripe cherry and candied fruit nose and a plump and inviting palate. Its slight rustic edge adds character and appeal.</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

St. Aubin 1er Cru, En Remilly £115.00 2008 - 2013

This medium-bodied 2006 really grasped our attention. Fantastically concentrated and mouthfilling, it offers lots of sweet juicy fruit and savoury spice. A gentle touch of marzipan adds extra depth and earthy goodness.

St. Aubin 1er Cru, Sur Gamay £115.00 2008 - 2013

A bit more late harvest in style, the Prudhon's 2006 Sur Gamay displays honeyed notes and savoury leesy characters. Despite its pronounced personality, it remains fresh and mineral and finishes on pretty floral flavours. Quite delicious.

St. Aubin 1er Cru, Frionnes £110.00 2008 - 2013

The soil of Les Frionnes is clay-based meaning that its wines typically tend to be round, rich and mouthfilling. Notes of wild strawberry, raspberry and cherry fill up the palate of this round, sumptuous wine. Easy and uncomplicated.

St. Aubin 1er Cru, Cuvée Rouge Gorges £110.00 2009 - 2014

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 yet expressive wines. Pinot through and through, this medium-bodied wine offers fresh bramble fruit in a linear, focused package.



TERMS AND CONDITIONS

All wines are offered in Bond England (i.e. all shipping and bottling charges are included). We will arrange shipment in autumn 2008 - spring 2009. On arrival your wines can either be delivered directly to you or stored Under Bond by our independent storage company, Private Reserves. If you decide to take delivery, Duty and VAT will be payable. These charges are at present £16.02 per 9 litres 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.