

BUR GUNDY

EN PRIMEUR 2007

**GOEDHUIS&CO**  
FINE WINE MERCHANTS

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# BURGUNDY

EN PRIMEUR 2007

*THE VINTAGE OF FRUIT, PURITY AND ELEGANCE*

## INTRODUCTION

Burgundy for many people is the pinnacle of wine regions. When experienced wine collectors are asked for 'desert island' wines, the chances are that a Burgundy (or two) will make the top of the list. Yet, their wines are not only for connoisseurs. Several years ago, my yoga instructor, who only dabbles in the occasional bottle, enthused after one class that he had a wine that made him finally 'get it' and understand why people go mad for vinous treasures. When I asked which bottle enlightened him so, he eagerly thumbed through his notebook and with a euphoric smile on his face pointed to a Nuits St Georges. Needless to say, we are delighted to sell such wines that a yoga teacher would find transcendental. So with an eager heart, we descended upon the valley last November to taste through the 2007s.

It can be nerve racking to see how a vintage will ultimately turn out. We had been in Burgundy in July to taste through many of the whites, so we knew that they were fantastically mineral, fresh and pure – wonderful wines of beauty and precision. But what about the reds? So, we ventured deep into the cellars with a certain amount of scepticism. We had heard some positive things about the vintage, but we were not prepared for the remarkable quality of these wines...and we were gobsmacked. Even Johnny Goedhuis who has been visiting Burgundy to taste En Primeur for 30 years has never been so surprised by the quality of a vintage. They all showed intense fruity sweetness or as the French say, 'sucrosité'. We could not have been more impressed. Many wines will deliver lots of pleasure early on. Luckily, they also have the concentration to age – the best of both worlds really.

There is such interest in Burgundy that demand is far less touched by economic conditions. This can no doubt be attributed to the region's 'it' factor as well as its scarcity. Collectors also tend to buy them to drink with no thought to reselling, so if you don't buy En Primeur, it is often impossible to find them in the marketplace.

Being Burgundy specialists, we are privileged 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 de Ponsot, Domaine des Lambrays, Hudelot-Noëllat, Grivot, Drouhin-Laroze, Mortet, Jean-Nicolas Méo, Ghislaine Barthod and Domaine de l'Arlet in the Côte de Nuits and Tollot-Beaut, 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 more recently formed friendships with growers such as Sylvain Cathiard, Louis Boillot of Chambolle Musigny, our two latest Puligny Montrachet domaines – Maroslavac-Léger and Philippe Chavy as well as our newest edition, Paul Pillot of Chassagne Montrachet whose wines are the epitome of purity and elegance.



## THE GROWING SEASON

Like the Rhône Valley, Burgundy's was awash with warm weather early in the season – almost 30°C in April - which launched the vegetation into action 5 weeks ahead of schedule. However this did not last, and most of the summer was cool and rainy with bouts of clarity and sunshine.

In mid-August, the skies opened up, the sun sent forth its rays and the Northern winds descended upon the valley drying up the vineyards as well as concentrating the grapes. This wind contributed heavily to the ultimate quality of the grapes. Not only did it naturally enrich the juice, but it kept the grapes cool and dry, retaining acidity and preventing rot from developing.

Many growers began picking in the first week of September which seemed to be the key to ensuring the ripest fruit possible. Laurent Ponsot, who is a notorious late picker, harvested his grapes between 10-20 September. Due to the natural sugar levels, some growers did not have to chaptalise. Half of Laurent's vats, for example, were naturally above 14%. Those that did, did so sparingly so as to prolong fermentations (a technique used by winemakers to add additional richness and roundness).

Chablis struggled the most out of Burgundy's sub-regions as they were hit by 4 hail storms between mid-May to mid-June. The Premier Cru vineyards were the most affected, particularly Montée de Tonnerre, though some Grand Crus, such as Vosgros, suffered heavily as well. Growers in the region varied in their yields. Some had very few problems and produced more or less the same as 2006. Others seriously suffered and lost a devastating 70% of their production. The positives are that yields are significantly lower and as a result the wines' concentration and complexity are even more impressive. The harvest here started later in mid-September as the region is more northerly.



## THE WINES

The water table was well-replenished throughout the growing season. The vines did not suffer from drought, so the grape skins were not too thick, and therefore the wines have tannins that are fine, voluptuous and melt on the palate. Due to the long growing season and temperate Indian summer, the grapes attained excellent ripeness. Hence, there are no herbaceous flavours that can creep up in challenging years. Just pure succulent fruit and cleansing minerality shine through. The cool nights also enabled the grapes to retain their freshness, so all-in-all, they are very balanced wines. Many growers described the wines as 'energised' and as 'reflecting the true terroir'. The reds are just delicious and superbly 'pinoté'.

The 2007 whites are possibly the antithesis of 2006, a lush and hedonistic year. The 2007 will be the purist's delight. They are finely tuned, very elegant and laden with chiselled minerality. Unlike the 2006s which revealed copious amounts of tropical fruit, the 2007s deliver lots of zesty citrus and crunchy orchard fruits. They are superbly refreshing, thirst quenching and should age beautifully.

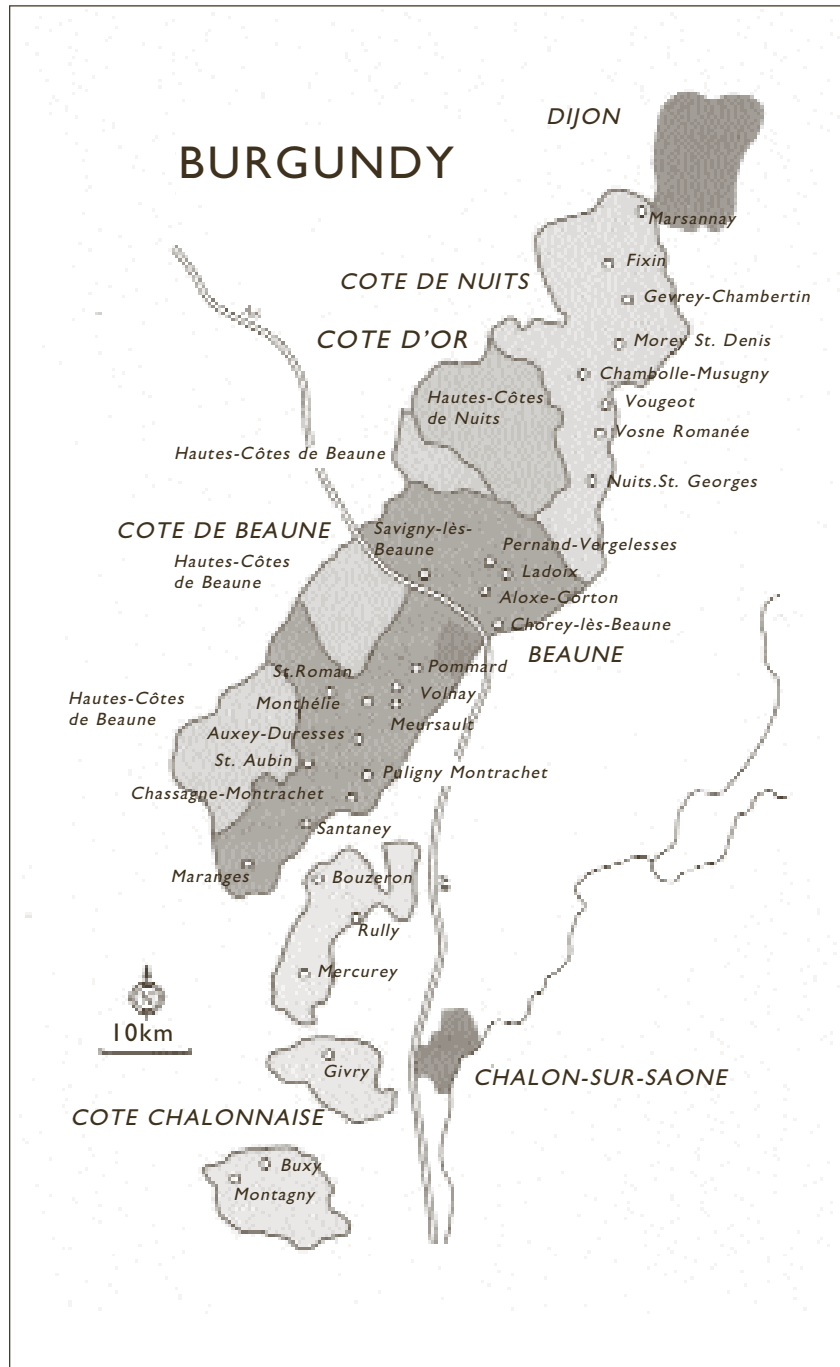
For the reds, some growers commented that they will be early drinking but will still keep well. Yet others, such as Rousseau, feel that they have more concentration than other vintages such as 2006 and will actually keep longer. Many growers believe that they are richer than the 2004s and have compared the vintage to a combination of 2000 (for the fruit quality) and 2001 (for their 'terroir'-rich purity). Some think that there is a touch of 1997 in them for their overt friendliness and opulence; while other growers such as Ghislaine Barthod compare their sturdy richness to 1993.

Quantities were generally similar to 2006 (which were noticeably lower than 2005). Some growers, however, experienced a more challenging growing season and as a result produced 20% - 40% less due to their stringent selection in the vineyards.

## 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 2009 – spring 2010, 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 for 8.95 per case ex-VAT. If you already know that you want your wine delivered or stored with Private Reserves, please tick the appropriate box on the order form.





# 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 1/3 are new.

Denis and Isabelle liken the 2007 to 2004 in terms of their classic style, but they are better, offering more concentration and complexity. Unlike other growers in the area, they had no problems with hail ensuring a fine, healthy crop.

|   | £/case in Bond | Drinking Dates     |
|---|----------------|--------------------|
| <b>Chablis</b>  | <b>£85.00</b>  | <b>2009 - 2012</b> |
| <i>This Chablis is produced from a variety of soils including the traditional limestone as well as blue clay which produces ample, spicy wines. Silky with notes of citrus zest, white grape and gunflint, this medium-bodied wine is fleshy yet mineral and focused. One of our most popular Chablis.</i>  |                |                    |
| <b>Chablis 1er Cru, Beauroy</b>   | <b>£125.00</b> | <b>2009 - 2014</b> |
| <i>Though the Pommiers use only 50% French barrels of which approximately 1/3 is new for ageing this 1er Cru, they insist that Beauroy's spiciness is from the 'terroir' itself. Tasting one sample with and one sample without, we had to agree. Rich and plump with mango, white flowers and pink grapefruit, this 2007 has a lovely core of what the French call 'sucrosité' – natural sweetness. Finishes pure and fresh.</i> |                |                    |
| <b>Chablis 1er Cru, Côte de Léchet</b>  | <b>£125.00</b> | <b>2009 - 2015</b> |
| <i>Produced from the oldest vines and vinified in the same way as Beauroy, this 2007 is floral and citrusy yet gently toasty. Crisp with fine delineation, it is more reticent than Beauroy but also delivers more of an impact on the finish.</i>  |                |                    |



**DOMAINE JEAN-PAUL DROIN, Chablis**

Jean-Paul's son Benoît has taken over the helm of this well-known estate from his father. He is a fanatic 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 in order to retain the purity and minerality that is expected in Chablis. For the wines that do receive new oak, it is limited to 30% for the Premier Cru and 50% for the top Grand Cru enabling it to add additional complexity and aromatics while being virtually invisible.

Following the Allen Meadows Burgundy dinner that we hosted last October, we received endless comments on how good Benoît's wines were, comparing them in quality to Raveneau and Dauvissat. We were delighted that others were just as impressed as we have been.

His 2007s are just as delicious as ever. Some of his vineyards were hit by hail halving the quantities in Vosgros and Montée de Tonnerre. This means that yields were kept very low, so qualitatively, these wines demonstrate excellent richness and concentration while keeping 2007's refinement intact.

|   | £/case in Bond | Drinking Dates      |
|---|----------------|---------------------|
| <b>Chablis</b>  | <b>£99.00</b>  | <b>2009 - 2014</b>  |
| <i>A lovely Chablis with leesy notes and almond undertones on the nose. On the palate, it is pretty and focused with pears and a fresh crunchy orchard fruits. It is everything that Village Chablis should be with a bit of character to boot.</i>   |                |                     |
| <b>Chablis 1er Cru, Vosgros</b>   | <b>£145.00</b> | <b>2010 - 2017+</b> |
| <i>Due to the hail, Benoît was uncertain on how much he was going to produce. So, he decided to vinify the 2007 in vat so as not to have too much oak. Despite the lack of wood, this wine displays an aromatic nose of spices and flowers which opened up to flavours of yellow plum and silky minerals. Notable richness.</i> |                |                     |
| <b>Chablis 1er Cru, Montée de Tonnerre</b>  | <b>£165.00</b> | <b>2011 - 2020+</b> |
| <i>Fantastically mineral, this 2007 Montée de Tonnerre is powerful and dense with almonds, white flowers and crunchy white fleshed fruit. From the king of Premier Cru vineyard sites, this wine will need a few years to settle in. Impressive and pure.</i>   |                |                     |
| <b>Chablis Grand Cru, Grenouilles (very limited)</b>  | <b>£295.00</b> | <b>2010 - 2019+</b> |
| <i>Grenouilles is located between Valmur and Vaudésir and faces southwest-west, soaking in Chablis' setting sun. It is typically Benoît's richest Grand Cru which is still the case in 2007. Deeply aromatic with notes of smoky gunflint, mango and pineapple. Yet on the palate, it remains focused and fresh.</i>            |                |                     |
| <b>Chablis Grand Cru, Les Clos (limited)</b>  | <b>£295.00</b> | <b>2011 - 2022+</b> |
| <i>An impressive 2007, Benoît's Les Clos is tightly packed with refined flavours of hazelnut, almonds and silex minerals. Its chiselled structure is firm and linear, very poised, but very strict. A few years of cellaring will allow its svelte edges to soften. Lots of energy here.</i>                                    |                |                     |





**DOMAINE FOURRIER, Gevrey Chambertin**

Dynamic, young and ambitious are all ways to describe Jean-Marie Fourrier. An astute viticulturalist and fanatic 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, New Zealand and his own previous venture in the hills of Faugères in the Languedoc. It is an education that he thoroughly enjoys sharing with those who come to taste.

In 1994, he took over the 9 hectares of his family's domaine. He is a keen participant in the growing philosophy 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. In a recent interview, Allen Meadows esteemed Jean-Marie as one of two next possible successors to Henri Jayer due to his attention to detail and thoughtful reflection.

In the 2006 vintage, he began hand waxing all of his bottles to ensure even better ageability. This is 'artisanal' at its best.

His 2007s were an absolute delight to taste – amazingly pure, with just the right amount of fruit, structure and freshness. They are everything that we have come to expect from Jean-Marie.

|  | £/case in Bond | Drinking Dates     |
|--|----------------|--------------------|
| <b>Morey St Denis, Clos Solon</b>  | <b>£215.00</b> | <b>2010 - 2017</b> |
| <i>Slightly darker in fruit, the Clos Solon is pure and pretty with notes of black raspberry and black cherry. Despite the deeper flavours, it remains very elegant and light to the touch.</i>  |                |                    |
| <b>Gevrey Chambertin</b>   | <b>£235.00</b> | <b>2010 - 2018</b> |
| <i>Despite a reticent nose, Jean-Marie's Gevrey displays a round, rich palate which is sumptuous yet linear. Its tannins are fine yet chewy. Impressive for a Village-level wine. Like all of his wines, this too is produced from very old vines – these were planted in 1928!</i>  |                |                    |
| <b>Chambolle Musigny (very limited)</b>  | <b>£235.00</b> | <b>2010 - 2018</b> |
| <i>Vibrant ruby red in colour, this 2007 displays lots of crunchy morello cherry and blackberry. Wonderfully energised. Finishes on hints of aromatic brown sugar. Produced from vines planted in 1936.</i>  |                |                    |
| <b>Gevrey Chambertin 1er Cru, Cherbaudes</b>   | <b>£285.00</b> | <b>2011 - 2020</b> |
| <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. A delicious 2007, the medium-bodied wine offers lots of zingy fruit and a touch of savoury meat. The palate is just so, so pure and offers excellent concentration. Really lovely.</i> |                |                    |



**Vougeot 1er Cru, Petits Vougeots (very limited) £345.00 2011 - 2019**

According to Jean-Marie, this vineyard should really be in Chambolle Musigny due to its location and 'terroir'. Yet, it was made part of Vougeot, most likely due to bureaucratic circumstances at the time. Regardless to which village it draws its alliances, it is one glorious wine. Its lovely sweet palate leads to more earthy flavours of gently toasted spice and a touch of Bourbon vanilla. Wonderfully appealing.

**Gevrey Chambertin 1er Cru, Champeaux £415.00 2012 - 2020**

Produced from 85-year-old vines which are located in the northern part of the appellation next to Combe au Moine. This slightly cooler micro-climate also produces wines that are a bit more restrained in style. The 2007 Champeaux offers subtle characters of black cherry fruit and aniseed. The structure is a step up which should enable this wine to age beautifully over the coming decade.

**Gevrey Chambertin 1er Cru, Combe aux Moines £415.00 2010 - 2020+**

One of the most famous Gevrey 1<sup>er</sup> Crus, this 2007 has copious amounts of crunchy fruits paired with velvety, fine tannins. An impressive wine, it displays all the purity that 2007 has to offer with striking concentration and length.

**Gevrey Chambertin 1er Cru, Clos St Jacques £620.00 2011 - 2020+**

The vines that make up this Clos St Jacques are the oldest within the domaine dating from 1910. Deep, poised and with a lovely sweet core, the 2007 Clos St. Jacques is the epitome of refinement that also offers excellent depth and complexity. Like a Mozart symphony.



## 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 minimal, gentle 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 practically 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.

While visiting them on a bank holiday, Vincent was nowhere to be seen when we popped in to taste their 2007s. It seems that in addition to being a talented winemaker he is also a fireman and was participating in Beaune's annual Remembrance Day parade. Nonetheless, Vincent's son Fabien greeted us. Their 2007s were everything we expected them to be – velvety and wonderfully approachable.

£/case in Bond

Drinking Dates

**Chambolle Musigny Vieilles Vignes** £295.00 2009 - 2017  
*Vincent's Chambolle is produced from 3 different parcels from all different types of terroir. This medium-bodied 2007 opens up with notes of aromatic roasted coffee, raspberry and damson plum. Pretty and sumptuous.*

**Gevrey Chambertin Vieilles Vignes** £280.00 2010 - 2018  
*The vines that produce the Gevrey Vieilles Vignes are over 65 years old. Though a bit shut down on the nose at the time of tasting, its alluring palate of dark fruit flavours and core of svelte minerality fill in every nook. Excellent length.*

**Gevrey Chambertin 1er Cru, En Champs** £385.00 2010 - 2018  
*Produced from the oldest vines of the domaine – an impressive 105 years old - Vincent's En Champs is a perennial favourite. Impressive in concentration with admirable depth, the 2007 En Champs delivers a smooth, ripe palate with sappy Pinot fruit and zesty spice. Sweet yet savoury.*

**Gevrey Chambertin 1er Cru, Poissenot** £445.00 2009 - 2019  
*The Poissenot vineyard is located high upon the slope facing south. So, it has all benefits of the sun while retaining its freshness and notable minerality. In 2007, it offers everything one comes to expect from this vineyard. A step up in concentration and finesse.*

**Chambolle Musigny 1er Cru, Baudes** £475.00 2009 - 2017  
*Situated due east of Bonnes Mares, Baudes is ideally situated. The 2007 opens up onto the palate with a gentle sweetness that carries through to fine, silky tannins and a crunchy finish. Lipsmacking.*

**Chambolle Musigny 1er Cru, Feusellottes** £475.00 2010 - 2018  
*Generally a more restrained Chambolle which needs a tiny bit more coaxing to reveal itself. Linear with a core of slinky minerality, Vincent's 2007 Feusellottes offers a punchy fruit core of red cherry, cranberry and zesty spice. Finishes long and pure.*

**Charmes Chambertin Grand Cru** £650.00 2010 - 2020  
*A mouthfilling, friendly wine that is vibrant and lively with primal red fruit and sleek tannins. Though it is not immediately forthcoming, it remains curvaceous and fleshy. A sexy number.*

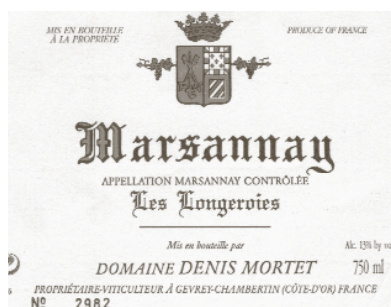
## DOMAINE DENIS MORTET, Gevrey Chambertin

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. 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 death in early 2006, his son, Arnaud, took over vineyard management and winemaking. While not completely changing the style of his fathers wines, he is seeking out more purity and terroir. 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.

Our first tasting of the trip was with Arnaud who set the bar high with his excellent 2007s. His wines had wonderful sweetness and which were also balanced with fine tannins and notable concentration.

|  | £/case in Bond | Drinking Dates      |
|--|----------------|---------------------|
| <b>Bourgogne Blanc (limited)</b><br><i>Replete with plump orchard fruits, this light bodied white is pure and focused with zesty freshness and crunchy minerals. Finishes on subtle nuances of candied almond.</i>   | <b>£140.00</b> | <b>2009 - 2012</b>  |
| <b>Bourgogne Rouge (limited)</b><br><i>Always a serious wine for its appellation, the 2007 has notes of punchy red cherry and sleek minerality. Despite not having gone through any malolactic fermentation yet, it had no hard edges in sight. Just vibrant fruit and finely tuned tannins.</i>   | <b>£175.00</b> | <b>2009 - 2016</b>  |
| <b>Marsannay, Les Longeroies (limited)</b><br><i>A beautiful Marsannay, this wine produced from a sloped 'lieu-dit' that is choc-a-block with stones and therefore, well-draining. Ample with blackberry and black cherry, this 2007 has impressive concentration and wonderful freshness. Finishes on dark chocolate flavours.</i>                    | <b>£245.00</b> | <b>2010 - 2017</b>  |
| <b>Gevrey Chambertin Vieilles Vignes</b><br><i>Arnaud's Vieilles Vignes is produced from vines which are over 50-years-old. Restrained on the nose, on the palate it offers sumptuous blueberry and wild bramble fruits. Poised and focused.</i>   | <b>£535.00</b> | <b>2011 - 2018+</b> |
| <b>Gevrey Chambertin En Champs (limited)</b><br><i>Located underneath 1er Cru Champeaux, Arnaud makes this wine from 5 different parcels that average 80 years in age. With lots of concentration, this medium to full-bodied wine offers a plethora of lovely ripe fruit and chewy tannins. Finishes on a gentle toastiness and treacle flavours.</i> | <b>£575.00</b> | <b>2011 - 2018+</b> |
| <b>Gevrey Chambertin 1er Cru, Lavaux St Jacques (limited)</b><br><i>Arnaud feels that Lavaux tends to produce wines that are 'wild' in character. This could not be more true with his 2007 which is flush with red currants, wild raspberries and underlying forest scents. Powerful and deep.</i>  | <b>£785.00</b> | <b>2010 - 2020+</b> |





## 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 "paysan" with his weathered complexion and craggy hands, Christian is absolutely dedicated to his hardworking craft. He has been making wine for his family domaine since the 1960s when he took over the reins from his late father.

A moderate traditionalist, Christian uses semi-organic methods in his vineyards; his goal being able to produce the healthiest and ripest fruit in any given vintage. He uses little racking and does not filter or fine. Not shy of new oak, he uses 50% on his straight Bourgogne and often 100% on the rest of his cuvées depending on their concentration. For ageing, Christian uses three types of barrels - Séguin Moreau, Taransaud and Francois Frères - which all lend different characters and elements to his wines. For him balance is essential and barrels have their part to play as he matches their style to his vineyards personalities.

Christian feels that his 2007s are even more robust than his 2006s. They are a bit like his 2002s in style but perhaps not quite as powerful. Given his exceptional quality in 2002, his 2007s will be ones to watch.

|  | £/case in Bond       | Drinking Dates      |
|--|----------------------|---------------------|
| <b>Bourgogne Rouge</b>   | <b>£175.00</b>       | <b>2009 - 2014+</b> |
| <i>Primal with notes of punchy red cherry and enticing earthy notes. Quite powerful more a 'mere' Bourgogne Rouge, it exhibits good intensity and length. Finishes on soft vanilla spice.</i>  |                      |                     |
| <b>Gevrey Chambertin</b>   | <b>£265.00</b>       | <b>2010 - 2016+</b> |
| <i>Christian's Gevrey displays an overt nose of spice of plump, sweet fruit. It is further fleshed out by lifting notes of cranberry and pink grapefruit. Its tannins are slightly chewy on the finish but its sweetness carries on rounding out the Gevrey's lingering structure.</i>   |                      |                     |
| <b>Gevrey Chambertin Vieilles Vignes</b>   | <b>£395.00</b>       | <b>2011 - 2018+</b> |
| <i>The vines for this wine are over 50 years old and most are grown adjacent to premier and Grand Cru vineyards. The 2007 Vieilles Vignes offers really lovely sweetness. The age of its vines are more apparent as the wine's refinement and depth surface. An impressive wine with a promising future.</i>                                 |                      |                     |
| <b>Gevrey Chambertin 1er Cru, Corbeaux</b>   | <b>£450.00</b>       | <b>2011 - 2020+</b> |
| <i>Located next to Mazis Chambertin, the 2006 Corbeaux dishes up a poised and fresh nose of gently roasted spice and sweet, succulent fruit. It is slightly richer than his Vieilles Vignes in both fruit intensity and structure. Finishes on zesty cranberry and cola.</i>   |                      |                     |
| <b>Morey St Denis 1er Cru, Millandes</b>   | <b>£450.00</b>       | <b>2012 - 2022+</b> |
| <i>Impressive in concentration, the 2007 Millandes displays heady aromatics of Bourbon vanilla and sweet morello cherries. It finishes on savoury spice and cedar.</i>   |                      |                     |
| <b>Chambolle Musigny 1er Cru, Baudes (limited)</b>   | <b>£525.00</b>       | <b>2010 - 2020+</b> |
| <i>Delicate with more fruit surfacing than spicy characters. Its fruit-driven character paired with enticing acidity give it energy and vibrancy. It finishes on its attractive sweet fruit and plush texture.</i>   |                      |                     |
| <b>Gevrey Chambertin 1er Cru, Fonteny (limited)</b>  | <b>£550.00</b>       | <b>2011 - 2022+</b> |
| <i>An excellent Premier Cru, Christian feels that it is the most like Chambolle in style. Plump and juicy, yet sturdy, it has wonderful freshness yet still enough grip to linger steadily on the palate..</i>   |                      |                     |
| <b>Gevrey Chambertin 1er Cru, Cazetiers (very limited)</b>   | <b>£650.00</b>       | <b>2011 - 2022+</b> |
| <i>Held in great esteem by many Burgundians, Cazetiers is always a wine of pleasure with Christian's touch. Plump and friendly, yet serious the 2007 offers lots of punch with its spicy flavours and fruity freshness. A wine to sink one's teeth into.</i>   |                      |                     |
| <b>Charmes Chambertin Grand Cru</b>  | <b>£450.00 per 6</b> | <b>2011 - 2024+</b> |
| <i>His vertical of Charmes Chambertin was an amazing hit at our Burgundy dinner with Allen Meadows as its style tend to be rich, spicy and velvety. His 2007 follows the same lines...its rich gamet colour opens up to a palate of chocolate, cherry, raspberry and blueberries. Sweet and refined, it melts deliciously on the tongue.</i> |                      |                     |

## 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, very little or no sulphur during ageing, no new oak and little or no de-stalking of stems during vinification. In addition, he harvests late which adds extra ripeness and complex, layered 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 and 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 and when tasted blind are notably similar to top Chardonnay apart from their zestier acidity.

Laurent's 2007s were absolutely delicious. He is known for late picking which no doubt had a positive effect on the wines. Needless to say, no chaptalisation was necessary. They were also aged in the cellar where he stored his 2005s. Maybe there is something to osmosis.

Estimated £/case in Bond

Drinking Dates

**Morey St Denis 1er Cru, Monts Luisants** POA 2009 - 2018  
*Mont Luisants is one of the rare Côte de Nuits whites. Since 2005, Laurent has produced this wine from 100% Bourgogne Aligoté. Harvested after the Pinots on 4 October, Laurent waited until the Aligoté was just right. Opulent and round with fresh citrus flavours, it has impressive minerality and concentration. It finishes on notes of light caramel.*

**Bourgogne Cuvée Pinson** POA 2009 - 2015  
*Produced from vines bordering Chambolle Musigny, Laurent's Bourgogne Rouge is always an impressive wine for the appellation. The 2007 is medium-bodied with red and black berry fruits and a silky mouthfeel. Pure and refined.*

**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. Reflective of 2007, it displays voluptuous bramble fruit and underlying zesty spice. Poised yet a bit exotic.*

**Chambolle Musigny 1er Cru, Charmes** POA 2010 - 2022+  
*'Charming' as always, the 2007 is wonderfully sweet with plump tannins and juicy red fruits. Fresh and clean and wonderfully approachable, this would convert anyone who says that they don't understand the magic of Burgundy.*

**Gevrey Chambertin Cuvée de l'Abeille** POA 2010 - 2022+  
*An aromatic nose of brown sugar, red currant and crunchy red cherry opens up to this wonderfully energetic wine. Everything is in check from the fine tannins to its fresh, digestible acidity.*

**Morey St Denis 1er Cru, Cuvée des Alouettes** POA 2010 - 2022+  
*With the Cuvée des Grives 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. Wonderfully tender and 'digeste', the 2007 Alouettes offers up attractive sweet raspberries and plums, ripe, smooth tannins and an energised mouthfeel. An exciting and elegant wine.*

**Charmes Chambertin Grand Cru** POA 2011 - 2024+

*Laurent's softest Grand Cru, the 2007 flirts on the entry with red currant, sweet cherry and subtle brown sugar aromas. On the palate, it silky texture and focused fruit unfolds to an impressive finish. Pretty and demure.*

**Griotte Chambertin Grand Cru** POA 2011 - 2024+

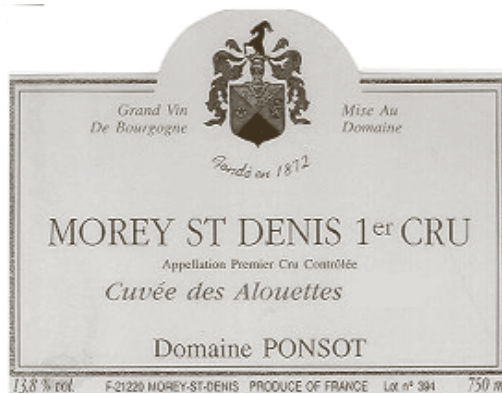
*Despite numerous references to cherries trees (griotte=morello), this vineyard is actually named after the small river that runs beneath it ('ruottes'). This source might be the secret to this wine's deliciousness. Wonderfully velvety, it opens gently onto the palate with ripe, succulent black cherries and red plums. More of a lover than a fighter, it is everything that great Burgundy should be – poised, charming and seductive.*

**Chapelle Chambertin Grand Cru** POA 2012 - 2025+

*More 'masculine' in nature than Laurent's Griotte, the 2007 Chapelle is dark and brooding with enticing scents of forest fruits and wildness. Its tannins are present, but they are fine and smoothly coat the palate. This will make for fine cellaring.*

**Clos de la Roche Vieilles Vignes Grand Cru** POA 2013 - 2028+

*Intend on impressing, the 2007 Clos de la Roche is tightly wound but fabulously endowed. Big and ample yet not a bruiser by any means, it offers an energised palate of dark chocolate, raspberries and savoury undertones. A compelling wine.*





## 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.

In order to retain a true Burgundian essence in his wines while recapturing the grandness of this historic domaine's reputation, Thierry follows organic viticultural methods as closely as possible and uses old fashioned techniques such as whole berry fermentation (with the stems). The results are not less than outstanding and seem to get miraculously better as each vintage passes.

Though not keen to comment on vintage comparisons (as each vintage is unique), we were nonetheless able to extract a few thoughts from him. He believes that his 2007s embody all the fruitiness of the 2000s with the freshness and minerality of 2001, a vintage that was originally undervalued by some but has since become adored by many customers and wine merchants alike – including us.

£/case in Bond

Drinking Dates

### Morey St Denis 1er Cru, Loups

£425.00

2010 - 2018+

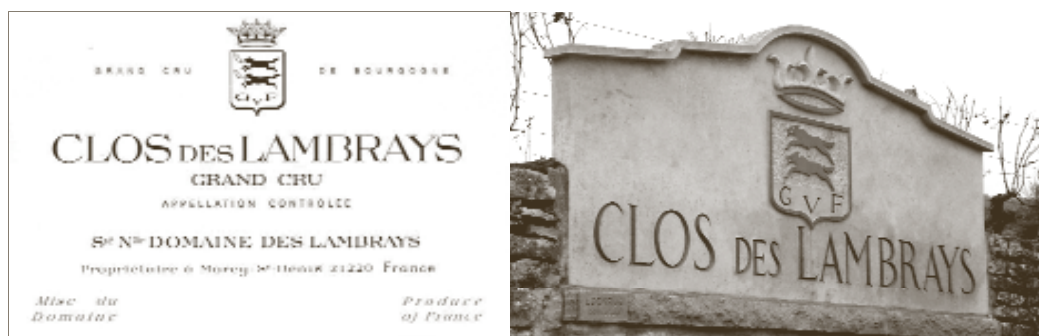
*Produced from the "young vines" from Clos des Lambrays which are nonetheless 25-50 years old. Aromatic with fleshy, vibrant red cherry and plums, this medium to full-bodied wine is velvety and rich. Though its tannic structure makes an appearance, it is ripe and easily disperses on the tongue. Wonderfully 'digeste' or 'succulent'.*

### Clos des Lambrays Grand Cru

£675.00

2011 - 2020+

*Thierry struck gold with his 2007 Clos des Lambrays. Really juicy with plump, soft fruit, zesty spice and mouthfilling tender tannins. Despite its apparent richness, it remains light to the touch and long on the finish. Superbly appealing.*



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

Ghislaine feels that her 2007s are perhaps a blend of 2000 for their wonderful fruit quality and 1993 in that on the palate they start soft and finish with structure and freshness. It is a true ‘terroir’ vintage that expresses the distinctions of her various vineyards.

|   | <i>£/case in Bond</i> | <i>Drinking Dates</i> |
|---|-----------------------|-----------------------|
| <b>Bourgogne Rouge</b>  | <b>£125.00</b>        | <b>2009 - 2014</b>    |
| <i>Ghislaine makes perhaps the most refined Bourgogne Rouge that we have ever tasted (and which often gets mistaken for more expensive wine in blind tastings). It's easy to see why as it comes from surrounding vineyards around Chambolle and Vougeot. Plump raspberry and subtle wafts of earthy 'wildness' lift from the glass while gentle tannins surface on the palate.</i> |                       |                       |
| <b>Chambolle Musigny</b>  | <b>£275.00</b>        | <b>2010 - 2018</b>    |
| <i>Pretty with fresh and inviting notes of forest fruits – blackcurrant, raspberry and wild damson plums. The structure makes a slightly bigger appearance while its soft acidity adds suppleness.</i>  |                       |                       |
| <b>Chambolle Musigny 1er Cru, Chatelots</b>   | <b>£475.00</b>        | <b>2011 - 2020</b>    |
| <i>This vineyard is located next to Chambolle Charnes Ghislaine feels that it represents Chambolle well with its richer earth and rounder texture. The 2007 opens gently with soft notes of brown sugar, morello cherry, succulent raspberry and zesty blood orange. Its plump palate finishes on a salty tang.</i>   |                       |                       |
| <b>Chambolle Musigny 1er Cru, Beaux Bruns</b>   | <b>£475.00</b>        | <b>2011 - 2025</b>    |
| <i>Always the most mineral of Ghislaine's wines, it is also generally the longest lived. The 2007 makes no exception. Discreet and delicate, it is beautifully poised with superfine tannins and lots of tantalising freshness. It remains a bit unforthcoming, however, and will benefit from cellaring to coax this gentle giant out of its shell.</i>                            |                       |                       |
| <b>Chambolle Musigny 1er Cru Les Cras</b>   | <b>£495.00</b>        | <b>2014 - 2030</b>    |
| <i>Les Cras comes from a highly elevated vineyard. Its medium to full-bodied structure has a wonderful depth of fruit and stunning density. Bursting with fruit, its rich character offers fruits of the forest, liquor cherries and blackberry compote. Fine cashmere tannins complement this well-balanced pure wine with a lingering finish.</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.

Louis produced really lovely wines in 2007 - wonderfully pure, balanced and vibrant.

£/case in Bond

Drinking Dates

### Nuits St Georges 1er Cru, Pruliers

£475.00

2011 - 2019+

*Louis explained that Pruliers has well-draining soil and whose micro-climate can become quite warm – both of which help ripen the grapes better. His 2007 offers excellent concentration and power with well-measured fruit ripeness, textured Nuits tannins and lifting acidity. Enticing sweet core.*



**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.

The Hudelot’s grandson, Charles, has joined their team and he and winemaker Vincent joined us during the annual tasting. They explained that they were very pleased with the natural amount of sweet fruit. Harvest began with Murgers on 3 September which came in at 13.9% naturally. They feel that their 2007s are better than the 2004s with more structure and sheer fruit concentration. They are similar to 2001 in terms of focus, but the 2007s are sweeter and more glorious. We could not have agreed more.

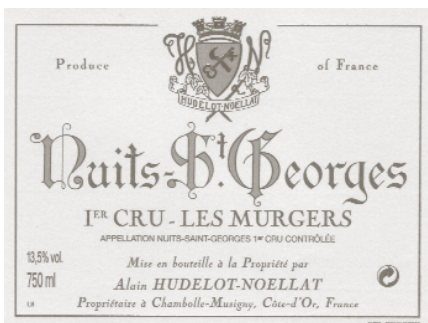
|  | £/case in Bond | Drinking Dates      |
|--|----------------|---------------------|
| <b>Bourgogne Rouge</b>   | <b>£99.00</b>  | <b>2009 - 2015</b>  |
| <i>This Bourgogne comes from vineyards that face Chambolle Musigny giving it particular purity and elegance. Silky and juicy with subtle chocolate and earthy notes, this Bourgogne offers wonderful balance and drinkability. A pleasurable wine.</i> |                |                     |
| <b>Chambolle Musigny</b>   | <b>£240.00</b> | <b>2009 - 2018+</b> |
| <i>A delightful wine, Alain’s 2007 embodies everything you expect in a Chambolle – a poised, plump palate, silky tannins and a svelte texture. Opulent on the finish, it finishes clean and bright.</i>  |                |                     |
| <b>Vosne Romanée</b>   | <b>£240.00</b> | <b>2009 - 2018+</b> |
| <i>The grapes for this wine come from Vigneux, a lieu dit south of Les Suchots. Quinessential Vosne, it offers a delicious sweet core of dark fruit with a velvety though well-defined structure.</i>  |                |                     |
| <b>Nuits St Georges</b>  | <b>£240.00</b> | <b>2010 - 2020</b>  |
| <i>The Hudelots Nuits St Georges comes from a single parcel located south of Boudots. Not as burly as their Vosne, the 2007 Nuits offers a palateful of sweet, crunchy red fruits and fine underlying tannins. A very appealing wine.</i>              |                |                     |



£/case in Bond

Drinking Dates

- Nuits St Georges 1er Cru, Murgers** **£375.00** **2010 – 2020**  
*Murgers is on the Vosne Romanée side of the vineyard, which adds a gentle softness. In 2007 it is nothing less than lush. Opulent in texture with notes of cranberries, cherries and softly spiced with pink grapefruit, it was almost New World in style though retaining Burgundy's finesse and restraint.*
- Vosne Romanée 1er Cru, Suchots** **£375.00** **2010 - 2020+**  
*The 2007 Suchots opens up with a seductive, 'wild' nose of black currant and musk. Velvety with lots of ample fruit and gentle spice. A wine that really wants to please.*
- Vosne Romanée 1er Cru, Beaumonts** **£375.00** **2011 - 2020+**  
*Beaumonts has a full southern exposition which enables the grapes to ripen well even in challenging vintages. Silky and pure with plump notes of freshly crushed red fruits and zesty pink grapefruit. Ethereal and mineral finish.*
- Vosne Romanée 1er Cru, Malconsorts (limited)** **£275.00 per 6** **2010 - 2022+**  
*The Malconsorts vines are 50-60 years in age, some of the oldest within his vineyards. Pensive and brooding, Alain's Malconsorts unveils flavours of damson plum, black cherry and exotic spice. Wonderfully complex and intriguing.*
- Clos de Vougeot Grand Cru** **£675.00** **2011 - 2022+**  
*Like the girl next door, this pretty wine is delightfully appealing with its chirpy red fruit and high toned aromas. Juicy and energised on the palate, it further offers a mouthful of fine velvety tannins and a sweet finish.*
- Romanée St Vivant Grand Cru** **£795.00 per 6** **2011 - 2022+**  
*A step up in concentration and complexity, Alain's 2007 Romanée St. Vivant is a bit closed at first but opens up nicely on the palate. Attractive red and black fruits unfold while subtle notes of cranberry give it lift and vibrancy. Finishes on a salty, mineral tang.*
- Richebourg Grand Cru** **£825.00 per 6** **2012 - 2025+**  
*Full and round, this impressive 2007 is all about velvet and richness. Ample with a profusion of lush red fruits, it finishes like a young Richebourg should – impressively long, precise and with all its ultrafine yet gripping tannins enveloping the palate.*



**DOMAINE JEAN 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, Jean. 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 exemplify their unique 'terroir' and personality. Aficionados patient enough to wait know that the wines of Etienne Grivot are exceptional.

For several years now, many people feel that his wines have been undervalued in terms of their innate quality, delivering far more than they cost. So with the 2007 vintage, Etienne decided to price his wines more in line with his peers. His 2007s were definitely some of the best that we tasted during our November trip.

|   | £/case in Bond       | Drinking Dates     |
|---|----------------------|--------------------|
| <b>Nuits St Georges 1er Cru, Boudots (very limited)</b>   | <b>£585.00</b>       | <b>2012 – 2026</b> |
| <i>Etienne's vines are located next to Meo-Camuzet's Boudots. In some ways, they are similar wines. Velvety and ample, Etienne's 2007 has superfine tannins that give notable elegance and refinement. Its palate is full and open with gently toasted spice, dark chocolate and wild red berries. Tender yet with excellent density.</i> |                      |                    |
| <b>Vosne Romanée 1er Cru, Brûlées (very limited)</b>  | <b>£585.00</b>       | <b>2013 – 2026</b> |
| <i>Les Brûlées is located high up the slope due north of Richebourg. The 2007 reveals pretty notes of violets, apricot pit and cleansing mineral notes and a wonderfully sweet core. Finishes on lingering brown sugar and a salty tang. Friendly but serious.</i>  |                      |                    |
| <b>Vosne Romanée 1er Cru, Suchots (very limited)</b>  | <b>£395.00 per 6</b> | <b>2013 – 2026</b> |
| <i>Etienne described this wine as having lots of luminosity. Once we tasted it, we could not have agreed more. Delicate and feminine, this wine has an incredible intensity that is piercing yet smooth and seductive. Ethereal and seductive through-and-through.</i>  |                      |                    |
| <b>Echézeaux Grand Cru (limited)</b>  | <b>£485.00 per 6</b> | <b>2014 – 2027</b> |
| <i>Like most 2007s, this 2007 is juicy and tender with notable succulence and depth. In addition to its red currant and juicy red cherry flavours, it offers subtle notes of cola and dark chocolate. While its fine tannins give a suave texture.</i>  |                      |                    |

## DOMAINE SYLVAIN CATHIARD, Vosne Romanée

Sylvain Cathiard is one of our favourite growers in all of Burgundy. Unfortunately we are not alone in our thinking. He only has around 5.5 hectares of vines (which is a significant step up from his previous 4 hectares before he reclaimed his Aux Thorey vineyard in 2006). As a result, allocations are tiny but with each passing vintage we smile just a little more in the hopes of getting a few extra bottles. Luckily, he is one of the friendliest and genuine people you could meet which makes our smiles effortless.

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 detail is not a secret, though, contributing further to the demand for his wines.

A traditionalist at heart, he produces wines that embody extraordinary purity, harmony and depth. Once we found out that he and his son do all the vineyard work and vinification themselves, it is easy to see why.

His 2007s were absolutely magnificent. Full of fresh, sappy fruit, they were a complete pleasure to taste.

£/case in Bond

Drinking Dates

### Vosne Romanée

£350.00

2010 - 2018+

*Produced from 3 different parcels within the Vosne appellation, the 2007 displayed a solid sweet core of fruit and an underlying earthiness. It has a masculine edge but is oh so refined and dashing. If George Clooney could be a wine, this would be it.*

### Nuits St Georges 1er Cru, Aux Thorey (limited)

£275.00 per 6 2011 - 2022+

*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'. Aromatic with notes of freshly grilled coffee, luscious black cherry and bramble fruit. This is a knockout.*



£/case in Bond

Drinking Dates

**Nuits St Georges 1er Cru, Murgers (limited) £290.00 per 6 2011 - 2022+**

*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. Sylvain's 2007 is a confident sort with a relaxed personality and a 'nothing to prove' attitude. Plush yet profound, it exudes a dense palate and a fresh uplifting finish.*

**Vosne Romanée 1er Cru, Les Reignots (limited) £340.00 per 6 2010 - 2020+**

*Located due north of La Romanée, Reignots has a lot of sand in its soil which tends to produce exuberant, open-knit wines. Spicy and profusely fleshy, it offers an exotic nose of fresh mint, smoky vanilla and cherry blossom.*

**Vosne Romanée 1er Cru, Suchots (limited) £375.00 per 6 2012 - 2024+**

*Poised yet energised, the 2007 Suchots envelopes the palate in velvety flavours of ripe blueberry and racy raspberry. This wine offers more structure than most of his others but at this early stage it merely hints at its impressive concentration and potential.*

**Vosne Romanée 1er Cru, Malconsorts (limited) £475.00 per 6 2012 - 2024**

*With the prestigious address of being directly next to La Tâche, it is no wonder that Sylvain's Malconsorts is viewed as his best 1er Cru in terms of power and concentration. A bit shy on the take up, this noble wine displays an enticing fruit core with super sweet fruit and ultrafine tannins. Powerful but not aggressive - just velvety goodness.*





## DOMAINE MEO-CAMUZET, Vosne Romanée

Though Méo-Camuzet now has a world-wide reputation, 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.

|   | £/case in Bond | Drinking Dates     |
|---|----------------|--------------------|
| <b>Clos St. Philibert, Hautes Côtes de Nuits Blanc</b>  | <b>£160.00</b> | <b>2009 - 2014</b> |
| <i>A perennial favourite, the 2007 Clos St. Philibert offers an aromatic nose of candied pineapple, citrus zest and a touch of almond. Plush yet alive with acidity. True to 2007, it is a bit more linear than other vintages.</i>   |                |                    |
| <b>Bourgogne Rouge</b>  | <b>£145.00</b> | <b>2009 - 2013</b> |
| <i>Jean-Nicolas gets these grapes from various villages around the Côte de Nuits including Chambolle Musigny and Nuits St Georges. Bright ruby in colour, this medium-bodied red offers a plump mouthful of sweet bramble fruit. Excellent concentration but not too serious. Very appealing.</i> |                |                    |
| <b>Marsannay</b>  | <b>£185.00</b> | <b>2010 - 2017</b> |
| <i>Plump with lots of red berry fruit and plums. Pleasant and easy with a plush mouthfeel and a salty tang finish. Everything one would want in a Marsannay.</i>  |                |                    |



€/case in Bond

Drinking Dates

**Fixin 1er Cru, Clos du Chapitre (limited) £265.00 2010 - 2018**

*Jean-Nicolas' Fixin is the best that we have ever had. In 2007, it did not disappoint. The vintage's characteristic sweet fruit carried this wine through its juicy mid-palate and crunchy freshness. Expansive on the finish, it is a thoroughly enjoyable wine.*

**Nuits St. Georges 1er Cru, Boudots (limited) £350.00 per 6 2011 - 2019+**

*Produced from vines that are approximately 60 years old, the 2007 opens up with appealing notes of roasted coffee and spicy notes which lead to a plump, sweet core of hedonistic fruit. A lovely Nuits which is supple yet concentrated.*

**Vosne Romanée 1er Cru, Chaumes £360.00 per 6 2011 - 2020+**

*Vibrant with lots of energy, Jean-Nicolas' Chaumes offers a palate full of lush, sweet fruit, chewy tannins and chiselled minerality. This is a lot of wine which should age beautifully.*

**Clos Vougeot Grand Cru £535.00 per 6 2013 - 2025+**

*A restrained nose leads to a spicy palate with flavours of cinnamon, clove, vanilla and cola. Rich, plump cherry and zesty crab apple add extra depth and breadth. Its chewy tannins lead to a long finish.*

**Corton Grand Cru (limited) £550.00 per 6 2010 - 2022+**

*This archetypal Corton comes from Le Rognet climat within the appellation, and many collectors feel that it is the best Corton on the market. The 2007 only wanted to please with its bold core of sweet cherries and raspberries. Wonderfully succulent and ample, it seems more Bonnes Mares than Corton at this stage. Lovely.*



## 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 the 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 'micro-négociant'. He differs from others in the region in that most of his grapes now come from only 8 owners and he manages their vineyards himself. This enables him 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 second 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.

Nicolas felt that his 2007s reminded him of his 2002s in overall general quality and perhaps similar to his 1997s in terms of its fruit character. However, they are not as rich in alcohol (1997 was a hot vintage) and have much more freshness. Due to the impressive and extensive range, we have chosen a selection of our favourites.

|  | £/case in Bond       | Drinking Dates      |
|--|----------------------|---------------------|
| <b>Corton Charlemagne Grand Cru</b>  | <b>£295.00 per 6</b> | <b>2010 – 2017</b>  |
| <i>Ripe and ample with notes of plump pear, hazelnut and gentle smoke. Quite silky and charming on the palate, it is wonderfully approachable and tender. Its soft core of minerality adding focus and length.</i>   |                      |                     |
| <b>Volnay Vieilles Vignes</b>  | <b>£175.00</b>       | <b>2010 – 2016</b>  |
| <i>Made from 80% village wine and 20% Premier Cru, this perennial favourite displays excellent concentration with rich, pronounced flavours of black cherry and damson plum.</i>   |                      |                     |
| <b>Beaune 1er Cru, Clos des Vignes Franches</b>  | <b>£195.00</b>       | <b>2011 – 2019</b>  |
| <i>This wine is produced from a monopole within the Vignes Franches vineyard whose vines are between 50-70 years old. A restrained nose leads to a velvety backdrop of lush roundness and crisp acidity. Dark fruit flavours mesh with underlying minerality. A serious Beaune that can rival the best of the village.</i>               |                      |                     |
| <b>Nuits St. Georges</b>   | <b>£195.00</b>       | <b>2010 – 2018</b>  |
| <i>A sweet pure nose of tender yet zesty red fruit and voluptuous black fruits leads to a voluptuous palate. an atypical Nuits that offers lots of curves.</i>   |                      |                     |
| <b>Vosne Romanée Vieilles Vignes</b>   | <b>£225.00</b>       | <b>2010 – 2020</b>  |
| <i>A lovely Vosne which offers a delicious and succulent fruit palate, sturdy structure and impressive complexity and length. A serious wine that is very Vosne.</i>   |                      |                     |
| <b>Nuits St Georges 1er Cru, Murgers</b>   | <b>£275.00</b>       | <b>2010 – 2019+</b> |
| <i>A delicious Murgers which offers an exuberant palate of sweet cherry fruit and punchy acidity. Despite its fruit dominance, the texture is creamy and finely tuned. Finishes on subtle wet stone flavours.</i>  |                      |                     |
| <b>Vosne Romanee, 1er Cru, Beaux Monts.</b>  | <b>£395.00</b>       | <b>2011 - 2022</b>  |
| <i>An exotic wine that really stood out from the pack. Juicy with aromatic notes of rhubarb, blood orange and flavoursome pineapple. Excellent concentration and complexity. Really unique and delicious.</i>  |                      |                     |
| <b>Chambolle Musigny 1er Cru, Amoureuses</b>   | <b>£395.00 per 6</b> | <b>2011 – 2022</b>  |
| <i>We love this vineyard. Perhaps we are just romantics at heart, but we would like to think it also has to do with its exceptional quality. The 2007 displays a soft, succulent mouthful of freshly crushed raspberries and zesty red currant. It finely knit tannins gently enrobe the palate and lead it to its lingering finish.</i> |                      |                     |
| <b>Clos St Denis Grand Cru</b>   | <b>£295.00 per 6</b> | <b>2011 - 2024</b>  |
| <i>Velvety and feminine, the 2007 Clos St. Denis offers a refined and delicious palate that is brimming with black cherries and blood oranges. Subtle notes of licorice and violet kick in on the end. A really pretty Grand Cru.</i>  |                      |                     |

**Vosne Romanée 1er Cru, Gaudichots** £325.00 per 6 2012 – 2022

*Not often seen, Les Gaudichots is a vineyard that has 4 owners, one of which is Domaine de la Romanée Conti. Unforthcoming on the nose, this powerful and brooding wine unfolds to flavours of wild damson and blackcurrant. Excellent potential. Due to a new owner, this may unfortunately be Nicolas' last bottling of this exceptional terroir.*

**Bonnes Mares Grand Cru** £395.00 per 6 2011 – 2024

*Fleshy and opulent with impressive amounts of everything – sweet fruit, structure and freshness. Perhaps slightly darker in character than normal, this big, bold wine finishes on velvety, chewy tannins and toasted cedar and spice.*

**Chambertin Clos de Bèze Grand Cru** £495.00 per 6 2011 – 2024

*The queen of Chambertin wears her crown well in Nicolas' 2007. A grand wine by any means, it also remains thoroughly elegant and self-assured. Its gloriously sweet core of fruit leads to a notable structure that is silky and refined.*



## DOMAINE DE L'ARLOT, Prémieux Priskey

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, for most vintages, leaving in most of the stalks during fermentation and maceration. This is a traditional technique which balances out the ripe fruit and gives the wine more structure for longer cellaring. It also produces wines of lighter colour which nonetheless delivers forth impressive concentration and complexity. Like many vigneron in Burgundy, they live at the domaine which allows them to keep a watchful eye on the wines at hand.

The charming Oliver Leriche has been the cellar master and general manager at Arlot for a couple of years now having taken over Jean-Pierre Smet. He has been introducing slight changes in order to capture the best fruit possible yet staying within the Arlot house style.

Olivier's right hand man, Olivier Meuriot enthusiastically greeted us. We could tell by glimmer in his eyes and the grin on his face that they were happy with the quality of the vintage. And who could blame them? They were delicious with lots of velvety ripe fruit and no hard edges in sight.

We do not normally include their rare whites, but after a recent tasting of various 1996 whites, the Clos de l'Arlot Blanc created a serious upset when it was voted as the best wine of the night (by many) knocking off much more illustrious domaines from their pedestal. It was an eye-opening experience that showed how well their whites can age.

£/case in Bond

Drinking Dates

**Nuits St Georges Blanc, Cuvée La Gerbotte (very limited) £225.00 2011 – 2018**

*A unique blend of 96% Chardonnay and 4% Pinot Gris (from ancient vines that have never been replanted), which comes from mostly younger vines (for the Chardonnay) in Clos de l'Arlot. Exotic aromas of pineapple, citrus zest and candied almonds lead to a mineral and fresh palate. A few years of cellaring will do wonders.*

**Nuits St Georges Blanc 1<sup>er</sup> Cru, Clos de l'Arlot (very limited) £385.00 2011 – 2020+**

*Similar to La Gerbotte in flavour but with a bit more energy, poise, focus and concentration. Its exuberant palate stays in check with its mineral backbone, clean cut acidity and ethereal finish. A stylish wine with personality and sass. A bit like Greta Garbo.*



**Côtes de Nuits Villages, Clos du Château** £155.00 2009 – 2015+  
*Amazingly light in colour yet wonderfully expressive on the palate, this 2007 offers a juicy, sweet core of wild strawberries and raspberries. Weightless yet wonderfully flavoursome. Viva la Bourgogne!*

**Nuits St Georges, Cuvée Le Petit Arlot** £195.00 2010 – 2017+  
*Produced from the young vines grown in Clos de l'Arlet, this light-medium ruby wine offers incredibly sweet yet crunchy red forest fruits and uplifting acidity. No heaviness despite its ability to pack a punch. Finishes on lingering vanilla and spice.*

**Nuits St Georges 1er Cru, Cuvée Les Petits Plets** £220.00 2010 – 2018+  
*Les Petits is produced from the young vines of the Clos des Fôrets St Georges. It is consistently a particularly popular wine due to its undoubtedly crowd pleasing abilities. Like other vintages, the 2007 offers the best of both worlds – an expressive, well dispersed palate which is not too serious or contrived. We nicknamed it 'the happy wine' because of its plump, inviting fruit flavours and easy going nature.*

**Nuits St Georges 1er Cru, Clos de l'Arlet** £335.00 2010 – 2020+  
*This vineyard was originally created in the 18<sup>th</sup> 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. Velvety and ample, it has a sense of wildness despite its sumptuous and focused fruit. Excellent finish and length.*

**Nuits St Georges 1er Cru, Clos des Fôrets St Georges** £335.00 2011 – 2022+  
*One of our annual favourites, Olivier's 2007 delivers an alluring palate of sweet voluptuous fruit which is subtly dark and intriguing. Similar to the Clos de l'Arlet, it has a touch of 'wildness' that adds depth and complexity. An old soul.*

**Vosne Romanée 1er Cru, Suchots** £420.00 2012 – 2024+  
*Very Vosne, the 2007 Suchots offer an ample and broad palate that is refined and well-paced. Finishes on a sweet fruit core of vanilla and cherry. Excellent length.*



# CÔTE DE BEAUNE

## 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, ever smiling 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 feels like her 2007s are like her 2000s in terms of their fruit quality but have more concentration. She thinks that the northerly winds which descended upon the valley had a great impact on concentrating the grapes and creating really pretty wines with notable intensity

|  | £/case in Bond       | Drinking Dates     |
|--|----------------------|--------------------|
| <b>Chorey lès Beaune, Pièce du Chapitre</b><br><i>Produced from vines over 50 years old. The 2007 delivers lots of character with crunchy notes of pomegranate, red currant and 'wild' earthy notes. Maybe even a bit more sumptuous than her impressive 2006.</i>   | <b>£75.00 per 6</b>  | <b>2010 - 2017</b> |
| <b>Savigny lès Beaune 1er Cru, Lavières</b><br><i>This vineyard is named after its lava-rich subsoil. Seemingly delicate and tender, the 2007 Lavières opens up on the palate to reveal a velvety, ample structure and ripe juicy fruit. Finishes on notes of dark chocolate.</i>  | <b>£95.00 per 6</b>  | <b>2010 - 2017</b> |
| <b>Aloxe Corton</b><br><i>A balanced, attractive wine that offers up freshly crushed strawberries, raspberries and fine, silky tannins. Poised with everything in check.</i>   | <b>£105.00 per 6</b> | <b>2010 - 2017</b> |
| <b>Aloxe Corton 1er Cru, Vercots</b><br><i>Perfumed with delicate sweet red fruits. On the palate, it is defined with delineation and lift. Tight and mineral on the finish which suggests a good life ahead.</i>  | <b>£130.00 per 6</b> | <b>2011 - 2018</b> |
| <b>Beaune 1er Cru, Grèves</b><br><i>Rich, spicy and round, this 2007 is mouthfilling with alluring dark flavours of black cherry, treacle and cocoa. From one of the most famous of Beaune 1er Cru vineyards.</i>  | <b>£130.00 per 6</b> | <b>2011 - 2019</b> |
| <b>Corton Bressandes Grand Cru</b><br><i>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. Sweet yet lifted, this full-bodied Bressandes offers sumptuous raspberry and pink grapefruit flavours with underlying zesty spice. Velvety and full.</i> | <b>£195.00 per 6</b> | <b>2011 - 2020</b> |

**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 often charge 3 times more), but Jean-Pierre certainly makes wines that could rival them.

Despite being at the end of an appointment heavy day, his 2007s tasted glorious. Normally we try to feature the four wines we like best, but this year it was not easy to choose. All his wines were so superb that we practically had to pull names out of a hat to let fate decide.

His 2007s were not our only treat of the day, however. Following our tasting Jean-Pierre invited us to his home for dinner where he continued opening up a succession of older vintages. The finale came when the cork was pulled from the 1964 Pommard Pézerolles which was absolutely superb and still as fresh as a daisy. Though we have always liked his wines, he has become our Burgundy wine hero. Now, if only we had a television programme to show him to the world...

£/case in Bond Drinking Dates

**Volnay 1er Cru, Brouillards £325.00 2010 - 2018**

*Produced from 70+ year-old vines, Brouillards is a vineyard that has little soil and as a result can produce Pommard-like wines in certain years. Tender and with amazing sweetness, Jean-Pierre's 2007 opens up onto the palate with small morello cherries, red currants and fine, robust tannins. Despite its ample personality, everything remains balanced and elegant.*

**Volnay 1er Cru, Champans £325.00 2010 - 2020**

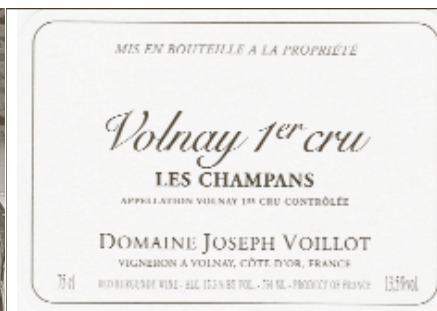
*A sexy little number, the 2007s Champans is seductive with intermingled spicy and sweet fruit and a succulent core. Curvy yet finely delineated. It finishes on subtle 'sauvage' characters. What a vixen.*

**Pommard 1er Cru, Pézerolles £375.00 2010 - 2018+**

*A wonderfully pretty Pommard which may be mistaken for a Volnay though its palate is just a bit richer and fleshier. Balanced with ample sweet fruit and ripe, refined tannins, this can almost be drink now. Delicious.*

**Pommard 1er Cru, Rugiens £375.00 2012 - 2022+**

*The most powerful wine Jean-Pierre produces, this 2007 is rich and muscular with a 'gentle giant' type of personality. Its punchy core offers finely focused, and crunchy fruit that turns velvety and plush. With its notable brawn, this is an ideal wine for those who seek out wines for longer cellaring in this vintage.*





## DOMAINE JEAN-MARC BOILLOT, Pommard

Like many Burgundian 'vignerons', 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.

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.

We were warmly greeted by Lydia, his daughter. She feels that their 2007s are finely tuned with lots of freshness and are perhaps most similar to 2001 in style.

|   | £/case in Bond | Drinking Dates      |
|---|----------------|---------------------|
| <b>Rully 1er Cru Meix Cadot</b>   | <b>£130.00</b> | <b>2009 - 2014</b>  |
| <i>The Meix Cadot has scented wild flowers and hints of melted butter on the nose and museum cabinet of minerals entwined in a silky texture on the palate. It has a remarkable structure and finishes with a fresh yet creamy lift. A stunning wine with true breeding.</i>  |                |                     |
| <b>Montagny 1er Cru Vieux Château</b>   | <b>£140.00</b> | <b>2009 - 2014</b>  |
| <i>This wonderful Montagny 1er Cru displays sweet, creamy, spicy and minerally stone fruit on the palate. This medium-bodied wine will provide immediate pleasure but will age gracefully for six years. This is a white Burgundy that has been applauded by consumers and critics alike for offering incredible value for its quality.</i>   |                |                     |
| <b>Puligny Montrachet</b>   | <b>£285.00</b> | <b>2009 - 2014</b>  |
| <i>Jean-Marc makes his Puligny Villages from 3 different lieux dits: Les Meix, Les Enseignères and Rue Rousseau. Plump peach and linden blossom greets the palate in this elegant, medium-bodied wine. Enveloping yet fresh. Very pleasant.</i>   |                |                     |
| <b>Puligny Montrachet 1er Cru, Referts</b>  | <b>£450.00</b> | <b>2009 - 2014</b>  |
| <i>Les Referts touches Meursault Chames, a 'terroir' known for body and structure. True to form, the 2007 is aromatic with yellow plum, sweet peach and grapefruit zest. Moderately opulent for the vintage, yet its minerality and acidity add lift and lightness.</i>   |                |                     |
| <b>Puligny Montrachet 1er Cru, Champs Canet</b>   | <b>£450.00</b> | <b>2009 - 2015</b>  |
| <i>Typical of Champs Canet, the 2007 is spicy and rich with subtle scents of lees and ripe pear. A bit more mouthfilling as well as mineral as the Referts, it finishes on lots of crisp citrus zest.</i>   |                |                     |
| <b>Puligny Montrachet 1er Cru, Garenne (very limited)</b>   | <b>£525.00</b> | <b>2009 - 2015</b>  |
| <i>A lesser known Premier Cru, Garenne is located high above upon the hillside between Blagny and St. Aubin. Due to its more elevated located and fine drainage, it tends to produce fresher wines. Super focused and mineral, the 2007 offers a penetrating palate of fresh white peach, lime blossom and lemon curd. Laser-like minerality draws the wine to its long, fine finish.</i> |                |                     |
| <b>Puligny Montrachet 1er Cru, Combettes (limited)</b>  | <b>£525.00</b> | <b>2010 - 2015</b>  |
| <i>One of the most mineral Combettes we have had, this medium to full-bodied wine offers savoury leesy notes with yellow plum and succulent peach. A little time in bottle will help coax out the pure, plump fruit characters and integrate its intense mineral structure. Impressive.</i>   |                |                     |
| <b>Pommard 1er Cru, Jarollières</b>   | <b>£325.00</b> | <b>2010 - 2016+</b> |
| <i>A friendly, plump wine that offers appealing flavours of sweet, yet crunchy red cherry, black currant and brown sugar. Its tannins are silky and refined – more much Volnay-like in quality. This is no doubt due to its border with Volnay Fremiets. A pretty Pommard.</i>  |                |                     |

## DOMAINE JEAN-PHILIPPE FICHET, Meursault

A meticulous vigneron, Jean-Philippe began producing wine in the early 1980s. Eager to get started, he began renting vineyards from various owners. All was going well until 1992 when the owners reclaimed most of their vineyards for their grandchildren. Jean-Philippe was devastated as over a decade's worth of work had stopped virtually overnight.

Known for his kind heart as well as his passionate, respectful and hard working nature, vineyard owners from the region came forth to help Jean-Philippe. They did not want to let this shining star dim; he is just that kind of 'vigneron'. So with their help, he rebuilt his small empire, reworking the vineyards and rebuilding a fermentation and ageing cellar that reflects his meticulous perfectionism.

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

Jean-Philippe is really pleased with his 2007s stating that it is a very good vintage for those who waited to pick (hint: he did). He describes them as 'tightly woven' yet beautifully silky and mineral. Their long fermentations added extra roundness and depth. They reminded us a bit of his 2002s which are super fresh, fleshy and poised.

|  | £/case in Bond | Drinking Dates      |
|--|----------------|---------------------|
| <b>Bourgogne Vieilles Vignes</b>   | <b>£120.00</b> | <b>2009 - 2013</b>  |
| <i>A perennial favourite, this Bourgogne Blanc is made from Jean-Philippe's own vineyard. Pretty and fresh, his old vine cuvée displays notes of juicy peach and lemon with subtle nuances of smoke. A serious regional wine.</i>  |                |                     |
| <b>Meursault</b>   | <b>£195.00</b> | <b>2009 - 2015</b>  |
| <i>Jean-Philippe blended one parcel that was picked earlier with parcels picked later to have the perfect blend of freshness and succulence. Its plump fruit core of white orchard fruit evolves into toasted hazelnuts on the finish. Lively. Produced from a blend of five 'lieux dits'.</i>                             |                |                     |
| <b>Meursault, Gruyaches</b>  | <b>£285.00</b> | <b>2009 - 2017</b>  |
| <i>Gruyaches' soil contains a higher percentage of clay which tends to make wine ample and spicy. Its 75-year-old vines are nothing to sneeze at either and add wonderful concentration and complexity. A very attractive wine with notes of white flowers, peach and linden blossom.</i>                                  |                |                     |
| <b>Meursault, Tesson</b>   | <b>£320.00</b> | <b>2010 - 2018</b>  |
| <i>Tesson was Jean-Philippe's favourite wine in 2007. "Le Grand Tesson" (as he affectionately called it) seems to have it all – appealing aromatics but restraint, an intense fruit core yet superbly lacy, fresh and balanced. A real showstopper.</i>  |                |                     |
| <b>Meursault, Chevalières</b>  | <b>£295.00</b> | <b>2009 - 2018</b>  |
| <i>The Chevalières vineyard has the most limestone of all Jean-Philippe's Meursault vineyards. This limestone added extra focus and purity in 2007. Soft yet with impressive concentration, the 2007 Chevalières offers aromatic juicy peach, yellow plum with a touch of smoke and toasted hazelnut.</i>                  |                |                     |
| <b>Meursault 1er Cru, Genevrières</b>  | <b>£365.00</b> | <b>2009 - 2018+</b> |
| <i>The 2007 marks the second year for this wine which is the only official Premier Cru Meursault that Jean-Philippe produces. Very pleased with his 2007, he feels that it shows all the typicity of Genevrières – notably mineral with an aromatic nose of white flowers and gentle sweet fruit. Focused and refined.</i> |                |                     |
| <b>Puligny Montrachet 1er Cru, Referts</b>   | <b>£425.00</b> | <b>2008 - 2017</b>  |
| <i>Notably Puligny, Jean-Philippe's Referts is rich with candied almonds, fresh apples and citrus zest. Ample and fresh on the palate with underlying minerality and focus. Sumptuous.</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.

Since the 2005 vintage, his son Antoine has taken responsibility over most of the winemaking. He has followed in his father's footsteps but has also added a certain touch of his own – that is, making their wines slightly more approachable upon release.

He described the 2007s like the 2004s but with more fruit, more focus and less alcohol (they virtually did no chaptalisation in 2007). He loves the linearity of the 2007s and actually prefers them to his sumptuous and opulent 2006s.

|  | £/case in Bond | Drinking Dates      |
|--|----------------|---------------------|
| <b>Bourgogne Blanc</b>   | <b>£150.00</b> | <b>2009 - 2014</b>  |
| <i>The Jobard's Bourgogne Blanc is produced from three different vineyards: Sous la Velle, En l'Ormeau and La Monatine. Refined with notes of crunchy orchard fruit and lots of lemon zest, this medium-bodied wine offers notable concentration and a salty tang finish. A good bang for your buck.</i> |                |                     |
| <b>Meursault, En La Barre</b>  | <b>£295.00</b> | <b>2010 - 2018</b>  |
| <i>One of two 'lieux dits' that they produce, En La Barre is located north of Meursault towards Volnay. Plush with a silky mouthfeel, the 2007 En La Barre offers lots of minerality and notes of peach and apricot. A lovely blend of fruity and earthy characters.</i>                                 |                |                     |
| <b>Meursault 1er Cru, Poruzots</b>   | <b>£450.00</b> | <b>2011 - 2020</b>  |
| <i>Clean with aromatic scents of almonds and toasty pear tart, it is reminiscent of En La Barre but with just more intensity and concentration. Clean and pure.</i>  |                |                     |
| <b>Meursault 1er Cru, Genevrières</b>  | <b>£450.00</b> | <b>2011 - 2022+</b> |
| <i>One of the most famous Premier Crus in Meursault, it is named after the many juniper trees that were once planted there. Super sexy and curvy, this wine gently opens up onto the palate with fleshy fruit, clean cut minerality and smoky succulence. Very Lauren Bacall.</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. In the last few 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 many wine journalists as they do not really know he exists. The one prominent journalist who appears to be familiar with his wines is Allen Meadows of Burghound. 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 two years ago.

Despite multiple visits now, we are still astonished by their amazing value. His wines have impressive concentration and complexity which deliver far beyond their price points. Though always a benefit, this has not become more significant than today. We cannot recommend his wines enough, particularly his 2007s which are just phenomenal. In his cellar, we were like kids in a candy store waiting to see what goodies were laid out before us.

|  | €/case in Bond | Drinking Dates      |
|--|----------------|---------------------|
| <b>Meursault</b>   | <b>£175.00</b> | <b>2009 - 2013</b>  |
| <i>Philippe's Meursault is produced from 4 different parcels between Meursault and Puligny. Poised and fleshy, this well-priced village oozes with lemon curd and svelte minerality. Meaty and rich yet so fresh, this is a Meursault to sink your teeth into.</i>   |                |                     |
| <b>Meursault, Narvaux</b>  | <b>£195.00</b> | <b>2009 - 2014+</b> |
| <i>What a wine. Sumptuous with aromatic notes of candied almonds, orange zest and crème brûlée. Like an 'it' girl, this wine seems to have it all including a wonderfully sweet core and long finish. Delectable. Highly recommended.</i>  |                |                     |
| <b>Puligny Montrachet, Rue Rousseau</b>  | <b>£290.00</b> | <b>2009 - 2014+</b> |
| <i>The Rue Rousseau vineyard is located just underneath Bienvenues Bâtard Montrachet, not a bad location for a 'mere' lieu-dit. Soft and pretty on the nose with scents of white peach, crunchy red apple and floral notes. Despite its femininity, it has a notable amount of flesh making this a good all-rounder.</i> |                |                     |
| <b>Puligny Montrachet 1er Cru, Folatières</b>  | <b>£375.00</b> | <b>2010 - 2016+</b> |
| <i>Folatières is known for its minerality...and mineral it is. Tight on the palate yet pretty and poised, this 2007 is refined with notes of acacia, yellow plum and lemon zest. Its appealing sweet core carries the wine deliciously to its elegant finish.</i>  |                |                     |
| <b>Puligny Montrachet 1er Cru, Pucelles</b>  | <b>£420.00</b> | <b>2010 - 2016+</b> |
| <i>A top 1er Cru, Pucelles lies across the lane from Bienvenues and Bâtard Montrachet. Honeysuckle and almond bloom on its reticent yet revealing palate. Poised yet almost chewy, it divulges its complexity and concentration with its lingering and refined mineral finish.</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.

In 2007, he picked 10 days after official phenolic ripeness as he wanted the sweetest fruit possible. This tactic seems to have worked as his wines have no hard edges but are plump, juicy and retain all of their freshness and Puligny minerality. These wines are ideal for the purist who prefers finesse over full-throttle power.

|   | £/case in Bond | Drinking Dates     |
|---|----------------|--------------------|
| <b>Puligny Montrachet, Corvées des Vignes</b>   | <b>£195.00</b> | <b>2008 - 2013</b> |
| <i>Roland's Village Puligny is actually produced from 4 parcels within one lieu-dit. Zesty with alluring flavours of citrus rind and butterscotch, this medium-bodied wine is clean, mineral-driven and graceful.</i>   |                |                    |
| <b>Puligny Montrachet, 1er Cru, Champs Gains</b>  | <b>£275.00</b> | <b>2008 - 2014</b> |
| <i>Like other Champs Gains, Roland's offers a rich palate of butterscotch and a generous measure of minerality. Its roundness combined with its salty tang makes it particularly appealing. Finishes on lightly toasted spice.</i>  |                |                    |
| <b>Puligny Montrachet, 1er Cru, Folatières</b>  | <b>£290.00</b> | <b>2008 - 2014</b> |
| <i>Expressive with ripe pineapple, floral notes and lemon curd, Roland's 2007 Folatières offers a good mix of fleshiness and poise. Its zingy acidity really comes out on the finish adding even more ethereal lightness and length. An excellent representation of the vineyard.</i>     |                |                    |
| <b>Puligny Montrachet, 1er Cru, Combettes</b>   | <b>£295.00</b> | <b>2008 - 2016</b> |
| <i>Les Combettes is thought by many to produce the most sumptuous, richest and powerful wines in Puligny. This is certainly true amongst Roland's 2007s. Shy on the nose, it is round and plush on the palate with flavours of lime zest, almonds and crème caramel. Nicely balanced.</i> |                |                    |





## DOMAINE MARC COLIN, Chassagne Montrachet

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.

|   | £/case in Bond | Drinking Dates     |
|---|----------------|--------------------|
| <b>St Aubin 1er Cru Blanc, En Remilly</b>   | <b>£175.00</b> | <b>2009 - 2014</b> |
| <i>En Remilly is located west of Chevalier Montrachet. Its soil is noble by nature within its appellation which year after year produces powerful results. The 2007 has terrific minerality, racy acidity, a citrus fruit core with sensational balance and complexity.</i>   |                |                    |
| <b>St Aubin 1er Cru, Sur Le Sentier du Clou</b>   | <b>£175.00</b> | <b>2009 - 2013</b> |
| <i>A gently aromatic wine with attractive leesy notes and a core of juicy, fresh peach. Its coy personality comes out on the finish and finishes with a dose of cleansing minerality.</i>   |                |                    |
| <b>Chassagne Montrachet</b>   | <b>£235.00</b> | <b>2009 - 2014</b> |
| <i>This wine is produced from Les Enseignières, a 'lieu-dit' vineyard located between Puligny's 1er cru vineyards, Vide Bourse and Les Enseignières, which also touches the Grand Cru, Bâtard Montrachet. Discreet and shy, this 2007 offers impressive minerality paired with lots of citrus zest, lime blossom and butterscotch.</i>                  |                |                    |
| <b>Chassagne Montrachet 1er Cru, Champs Gains</b>   | <b>£350.00</b> | <b>2009 - 2015</b> |
| <i>A plush 2007, Marc's Champ Gains is ample with luscious flavours of mango and white peach. Despite its succulence, it still stays in line with 2007's mineral, tightly wound personality. The most succulent of Marc's 1er Crus.</i>   |                |                    |
| <b>Chassagne Montrachet 1er Cru, Chenevottes</b>  | <b>£350.00</b> | <b>2010 - 2016</b> |
| <i>Pretty and discreet, the 2007 Chenevottes offers glimpses of sugarloaf pineapple, lemon sorbet and crunchy pear buttressed by its sculpted minerality and intense freshness. The most elegant of Marc's 1er Crus, it is a fantasy wine for the purist.</i>   |                |                    |
| <b>Chassagne Montrachet 1er Cru, Vide Bourse</b>  | <b>£350.00</b> | <b>2009 - 2015</b> |
| <i>One of the smallest of Chassagne's 1er Crus. This vineyard is located due east of Batard Montrachet and was supposedly named after the high cost of the vines (Vide Bourse = empty purse). The spiciest of Marc's 1er Crus, it offers aromas of ripe pear, toasted Christmas cake spice and wild sage – all while remaining wonderfully refined.</i> |                |                    |

## DOMAINE PAUL PILLOT, Chassagne Montrachet

We fell in love with Paul Pillot's wines several years ago at a blind tasting. Beautifully balanced and with exquisite poise and precision, they expressed everything we love about first-rate white Burgundy. Like true seductions, we could not get them completely out of our minds and decided to finally seek them out to see if we could add them to our list. Et voilà, here they are.

Third generation winegrowers, Paul began managing the family domaine in 1968, taking over from his father, Henri. It was his father that decided to begin bottling their own wines after the First World War. Paul further developed the domaine by increasing the family's vineyard holdings with various Chassagne Montrachet Premier Crus – many located on the well-draining top slope positions. The domaine now boasts a respectable 13 hectares from which they produce 15 wines.

Today, Paul's oldest son Thierry has taken over the majority of winemaking responsibilities and has done so over the past few vintages. According to Paul, Thierry has a sort of 'sixth sense' way of doing things which has only enhanced the wines' innate qualities. All we know is that they are delicious and truly display a magical attribute that can only come from a master.

Like many growers, they feel that their 2007s are fresh, mineral and zesty and have very good potential. We just loved them.

€/case in Bond

Drinking Dates

**St Aubin 1er Cru, Les Charmois** £160.00 2009 – 2013

*We were stopped in our tracks at the beauty of this wine. Floral with attractive notes of white almond and lemon curd, it is wonderfully balanced between its sweet succulence and its fresh minerality. Svelte and pretty. The supermodel of St. Aubins.*

**Chassagne Montrachet** £195.00 2009 – 2013

*Lightly smoky with really lovely precision, this medium-bodied mineral wine offers flavours of candied almonds and a cornucopia of citrus fruits. Though Paul and Thierry make a 'lieu dit' Chassagne, this one ticked all of our boxes. Delicate with some underlying power.*

**Chassagne Montrachet 1er Cru, Clos St Jean** £295.00 2009 – 2014

*Penetrating with an aromatic nose and an enticing palate of acacia flowers, juicy peach and pear. Its pronounced minerality and freshness adds both an ethereal lift and notable depth. Excellent concentration and length.*

**Chassagne Montrachet 1er Cru, Grandes Ruchottes** £325.00 2009 – 2015

*Open and inviting, the 2007 Grandes Ruchottes offers a succulent and silky mouthful of plump yellow plum, citrus zest and mango. Its remarkable complexity and concentration give it a much grander length than the wine initially implies. Impressive.*

**Chassagne Montrachet 1er Cru, La Romanée** £385.00 2009 – 2016

*Two words... 'sex bomb'. Aromatic with notes of toasted brioche, succulent orchard fruits and smoky gunflint, this finely tuned wine is wonderfully elegant and poised, yet also superbly creamy. This wine could really get Tom Jones singing. It certainly got us belting out a tune.*

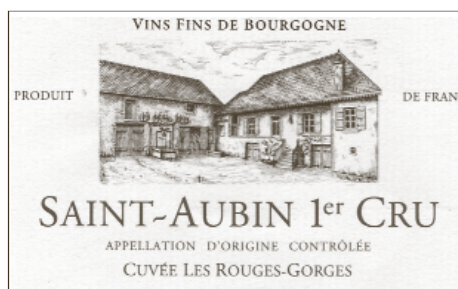


## DOMAINE HENRI PRUDHON, St. Aubin

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 many years now), he gently oversees all the domaine's activity. This dynamic seems to work well as their family relations are particularly strong. They are indeed one of the closest Burgundian families that we know – warm, friendly and honest – and as a result we always feel like a long lost member of the family each time we visit them. Their wines have these same innate qualities. And besides their charming, sincere style, they also offer some of the best value for money.

|  | £/case in Bond | Drinking Dates     |
|--|----------------|--------------------|
| <b>St. Aubin 1er Cru Blanc, En Remilly</b>   | <b>£135.00</b> | <b>2008 - 2013</b> |
| <i>Often our favourite St Aubin white from the Prudhons, the 2007 En Remilly is situated just up the hill from Chassagne Montrachet's En Remilly. Impressively mineral, this 2007 is sleek, svelte and superbly clean – like a luge in the winter Olympics. A bit of cellaring will enable it will flesh out some. Excellent potential.</i>    |                |                    |
| <b>St. Aubin 1er Cru, Frionnes</b>   | <b>£130.00</b> | <b>2008 - 2013</b> |
| <i>The soil of Les Frionnes is clay-based meaning that its wines typically tend to be round, rich and mouthfilling. Wonderfully 'pinoté', the 2007 Frionnes displays a pure, red ruby colour. Its palate is poised and gentle with aromas of crushed, sweet bramble fruit and sculpted minerality.</i>   |                |                    |
| <b>St. Aubin 1er Cru, Cuvée Rouge Gorges</b>   | <b>£130.00</b> | <b>2009 - 2014</b> |
| <i>One of our favourite good value Burgundies, this cuvée is produced from three Premier Cru vineyards that are all over 60 year's old. Its sweet, ripe raspberry and cherry lead to its refined, focused palate. Though a bit reticent at the time of tasting, its impressive length suggests that it should expand a bit more with time.</i> |                |                    |



### 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 2009 - spring 2010. 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 £18.88 per 9 litres and 15% 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.