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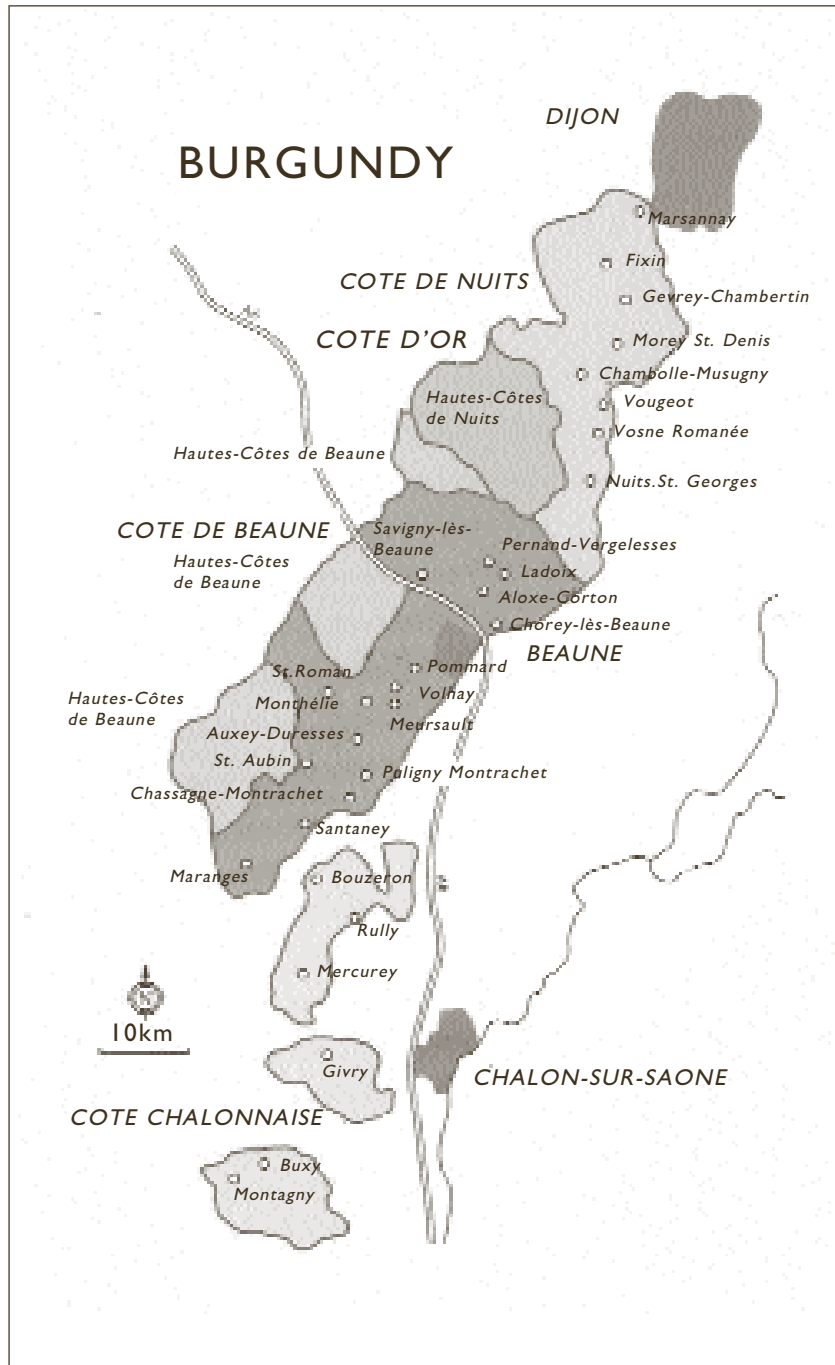
BURGUNDY

EN PRIMEUR 2008

GOEDHUIS&CO

FINE WINE MERCHANTS

BURGUNDY MAP



BURGUNDY

EN PRIMEUR 2008

THE TERROIR VINTAGE

INTRODUCTION

In the words of Johnny Goedhuis, 2008 was a “miracle vintage” in Burgundy. For the ten days we were there, we tasted wonderful wines that were juicy, fresh, balanced and minerally pure. The growers describe them as wines that ‘Pinote’, wines that embody all the deliciousness of Pinot Noir as well as illustrate the characters of their intricate terroir. It is incredible to see that a challenging vintage such as 2008 produced wines this good. To quote Johnny again, they are “really something extraordinary”.

To be frank, Burgundy did not have an easy growing season. It began tempestuously during flowering and seemed to last much of the summer until the first week of September. On September 7th, the skies cleared up, the north wind blew and the grapes were able to concentrate and develop. Pinot Noir has many benefits, and one is its ability to ripen earlier than others. This innate character helped work miracles in 2008.

Nonetheless, the vintage did present some problems. Jean-Marie Fourrier described it as “the most challenging vintage in the past 15 years” with weather conditions reminiscent of the 1960s. Laurent Ponsot kindly reminded us that the weather is only one element that creates a vintage. The health of the grapes, viticultural treatments, yields, sorting, the soil types, drainage and harvest dates all have an incredibly influential hand to play with the eventual quality. So, work in the vineyard was paramount. This combined with the heaven-sent North Wind, the Indian summer sun and late harvest dates (from 3rd week of September to mid-October) transformed the 2008 vintage from an ugly duckling into a beautiful swan.

According to Allen Meadows of Burghound.com, 2008 has been the most difficult that he has ever had to assess over the past 30+ years. As one can imagine with the various elements cited by Laurent Ponsot, there can be much variation in quality and style. Some growers such as Arnaud Mortet described his wines as having “pleasureable, beautiful tannins” and as being “ageworthy” and “more enjoyable than 2005”. Sylvain Cathiard in Vosne Romanée compared his 2008s to his 2001s but with more sweetness and finesse. For reds, many growers feel that they will drink well young and then shut down for several years. Due to thicker skins, there is an underlying structure present in the 2008s that many 2007s, for example, do not have.

For whites, producers like Benoît Droin in Chablis and Jean-Philippe Fichet in Meursault have described them as having all the ample appeal of the 2006s but with 2007’s succulent minerality and freshness. The 2008 whites will also be earlier drinking than the 2007s.

Allen Meadows feels that amongst the greatest domaines in 2008, there are some truly grand wines. We thoroughly agree and feel privileged to be working with the best in the region. Like the terroir, their dedication to quality is transparent in 2008. Their wines are truly extraordinary.



CHABLIS

DOMAINE JEAN-PAUL DROIN	Page 5
Chablis	£115
Chablis 1er Cru, Vaillons	£155
Chablis 1er Cru, Montée de Tonnerre	£175
Chablis Grand Cru, Blanchots	£295
Chablis Grand Cru, Clos	£325

COTE DE NUITS

DOMAINE DROUHIN-LAROZE	Page 6
Gevrey Chambertin	£240
Chambolle Musigny	£325
Gevrey Chambertin 1er Cru Clos Prieur	£340
Chapelle Chambertin Grand Cru	£495
Bonnes Mares Grand Cru	£595
Clos de Vougeot Grand Cru	£595
Chambertin Clos de Bèze Grand Cru	£695
Musigny Grand Cru	per 6 £995

DOMAINE FOURRIER

	Page 7
Morey St Denis, Clos Solon	£195
Gevrey Chambertin	£240
Chambolle Musigny	£240
Vougeot 1er Cru, Petits Vougeots	£350
Gevrey Chambertin 1er Cru, Cherbaudes	£395
Gevrey Chambertin 1er Cru, Champeaux	£420
Gevrey Chambertin 1er Cru, Combe aux Moines	£420
Gevrey Chambertin 1er Cru, Clos St Jacques	£695

DOMAINE GEANTET-PANSIOT

	Page 8
Gevrey Chambertin Vieilles Vignes	£295
Chambolle Musigny Vieilles Vignes	£305
Gevrey Chambertin 1er Cru, En Champs	£385
Gevrey Chambertin 1er Cru, Poissenot	£445
Chambolle Musigny 1er Cru, Baudes	£455
Charmes Chambertin Grand Cru	£675

DOMAINE DENIS MORTET

	Page 9
Bourgogne Blanc	£150
Bourgogne Rouge	£185
Marsannay, Les Longeroies	£270
Gevrey Chambertin Vieilles Vignes	£495
Gevrey Chambertin En Champs	£595
Gevrey Chambertin 1er Cru, Lavaux St Jacques	£785

DOMAINE SERAFIN PERE & FILS

	Page 10
Bourgogne Rouge	£185
Gevrey Chambertin	£275
Gevrey Chambertin Vieilles Vignes	£395
Gevrey Chambertin 1er Cru, Corbeaux	£465
Morey St Denis 1er Cru, Millandes	£465
Chambolle Musigny 1er Cru, Baudes	£550
Gevrey Chambertin 1er Cru, Fonteny	£560
Gevrey Chambertin 1er Cru, Cazetiers	£675
Charmes Chambertin Grand Cru	per 6 £550

DOMAINE PONSOT

	Page 11
Bourgogne Cuvée Pinson	POA
Chambolle Musigny, Cuvée des Cigales	POA
Chambolle Musigny, 1er Cru, Charmes	POA
Gevrey Chambertin Cuvée de l'Abeille	POA
Morey St. Denis 1er Cru, Cuvée des Alouettes	POA
Griotte Chambertin Grand Cru	POA
Chapelle Chambertin Grand Cru	POA
Clos de la Roche Vieilles Vignes Grand Cru	POA

DOMAINE DES LAMBRAYS

	Page 12
Morey St Denis	£295
Morey St Denis Magnums	£305
Clos des Lambrays Grand Cru	£725
Clos des Lambrays Grand Cru Magnums	£735

DOMAINE GHISLAINE BARTHOD

	Page 12
Bourgogne Rouge	£130
Bourgogne Rouge Magnums	£140
Chambolle Musigny	£295
Chambolle Musigny Magnums	£305
Chambolle Musigny 1er Cru, Chatelots	£485
Chambolle Musigny 1er Cru, Beaux Bruns	£485
Chambolle Musigny 1er Cru, Beaux Bruns Magnums	£495
Chambolle Musigny 1er Cru, Cras	£495

DOMAINE HUDELLOT NOELLAT

	Page 13
Bourgogne Rouge	£85
Vosne Romanée	£240
Nuits St Georges, Bas de Combes	£240
Nuits St Georges 1er Cru, Murgers	£350
Vosne Romanée 1er Cru, Suchots	£395
Vosne Romanée 1er Cru, Beaumonts	£395
Chambolle 1er Cru, Charmes	£485
Vosne Romanée 1er Cru, Malconsorts	per 6 £275
Clos de Vougeot Grand Cru	£695
Romanée St Vivant Grand Cru	per 6 £825
Richebourg Grand Cru	per 6 £825

DOMAINE SYLVAIN CATHIARD

	Page 14
Vosne Romanée	£350
Nuits St Georges 1er Cru, Aux Thorey	per 6 £290
Nuits St Georges 1er Cru, Murgers	per 6 £305
Vosne Romanée 1er Cru, Les Reignots	per 6 £350
Vosne Romanée 1er Cru, Suchots	per 6 £395
Vosne Romanée 1er Cru, Malconsorts	per 6 £485

DOMAINE JEAN GRIVOT

	Page 15
Nuits St Georges 1er Cru, Lavières	£260
Vosne Romanée 1er Cru, Rouges	£485
Nuits St Georges 1er Cru, Boudots	£575
Vosne Romanée 1er Cru, Brûlées	£575
Clos de Vougeot	per 6 £350
Vosne Romanée 1er Cru, Suchots	per 6 £360
Echézeaux Grand Cru	per 6 £445

£/case in Bond

£/case in Bond

DOMAINE MEO-CAMUZET	Page 16
Clos St. Philibert, Hautes Côtes de Nuit Blanc	£165
Bourgogne Rouge	£149
Marsannay	£195
Fixin	£240
Vosne Romanée	per 6 £225
Vosne Romanée 1er Cru, Chaumes	per 6 £385
Nuits St. Georges 1er Cru, Boudots	per 6 £395
Clos Vougeot Grand Cru	per 6 £550
Corton Grand Cru	per 6 £575

DOMAINE DE L'ARLOT	Page 17
Nuits St Georges Blanc, Cuvée La Gerbotte	£240
Nuits St Georges Blanc 1er Cru, Clos de l'Arlet	£395
Côtes de Nuits Villages, Clos du Châpeau	£165
Nuits St Georges, Cuvée Le Petit Arlot	£210
Nuits St Georges 1er Cru, Cuvée Les Petits Plets	£240
Nuits St Georges 1er Cru, Clos de l'Arlet	£375
Nuits St Georges 1er Cru, Clos des Forêts St George	£375
Nuits St Georges 1er Cru, Clos des Forêts Magnums	£385
Vosne Romanée 1er Cru, Suchots	£450

COTE DE BEAUNE

DOMAINE TOLLLOT-BEAUT	Page 18
Bourgogne Rouge	per 6 £65
Chorey lès Beaune, Pièce du Chapitre	per 6 £80
Savigny lès Beaune 1er Cru, Lavières	per 6 £105
Aloxe Corton	per 6 £115
Beaune 1er Cru, Grèves	per 6 £145
Beaune 1er Cru, Clos du Roi	per 6 £145
Corton Bressandes Grand Cru	per 6 £220

MAISON ROCHE DE BELLENE	Page 19
Rully 1er Cru, Clous	£125
Puligny Montrachet 1er Cru, Referts	£320
Bienvenues Bâtard Montrachet Grand Cru	per 6 £695
Volnay Reserve Spéciale	£195
Volnay Reserve Spéciale Magnums	£205
Gevrey Chambertin, 1er Cru, Champeaux	£350
Clos St Denis Grand Cru	per 6 £300
Clos St Denis Grand Cru Magnums	per 3 £310
Charmes Chambertin Grand Cru	per 6 £300
Charmes Chambertin Grand Cru Magnums	per 3 £310
Clos de Vougeot Grand Cru	per 6 £300
Clos de Vougeot Grand Cru Magnums	per 3 £310
Chambolle Musigny 1er Cru, Amoureuses	per 6 £495

DOMAINE JOSEPH VOILLOT	Page 20
Pommard	£225
Volnay 1er Cru, Frémiets	£350
Volnay 1er Cru, Champans	£350
Pommard 1er Cru, Pezerolles	£395
Pommard 1er Cru, Rugiens	£395

DOMAINE JEAN-MARC BOILLOT	Page 21
Montagny 1er Cru, Vieux Château	£135
Puligny Montrachet	£295
Puligny Montrachet 1er Cru, Referts	£450
Puligny Montrachet 1er Cru, Champs Canet	£450
Puligny Montrachet 1er Cru, Garenne	£450
Puligny Montrachet 1er Cru, Combettes	£550
Volnay 1er Cru, Carelle Sous La Chapelle	£295

JEAN-PHILIPPE FICHET	Page 22
Bourgogne Vieilles Vignes	£135
Meursault	£210
Meursault Magnums	£220
Meursault, Gruyaches	£285
Meursault, Chevalières	£295
Meursault, Chevalières Magnums	£305
Meursault, Tesson	£320
Meursault, Tesson Magnums	£330
Meursault 1er Cru, Genevrières	£375
Puligny Montrachet 1er Cru, Referts	£395

DOMAINE FRANCOIS JOBARD	Page 23
Bourgogne Blanc	£165
Meursault, En La Barre	£345
Meursault 1er Cru, Poruzots	£495
Meursault 1er Cru, Genevrières	£495

DOMAINE MAROSLAVAC-LEGER	Page 23
Puligny Montrachet, Corvées des Vignes	£210
Puligny Montrachet, 1er Cru, Champs Gains	£295
Puligny Montrachet, 1er Cru, Folatières	£320
Puligny Montrachet, 1er Cru, Combettes	£325

DOMAINE ETIENNE SAUZET	Page 24
Bourgogne Blanc, Tufera	£140
Puligny Montrachet	£330
Puligny Montrachet, 1er Cru, Champs Gains	£465
Puligny Montrachet, 1er Cru, Clos de la Garenne	£465

DOMAINE MICHEL COLIN	Page 24
Chassagne Montrachet 1er Cru, En Remilly	£395
Puligny Montrachet 1er Cru, Demoiselles	per 6 £410
Chevalier Montrachet Grand Cru	per 6 £725

DOMAINE MARC COLIN	Page 25
St Aubin 1er Cru, En Remilly	£195
St Aubin 1er Cru, Sur Le Sentier du Clou	£195
Chassagne Montrachet, Encegnières	£250
Chassagne Montrachet 1er Cru, Champs Gains	£385
Chassagne Montrachet 1er Cru, Chenevottes	£385
Chassagne Montrachet 1er Cru, Vide Bourse	£385
Santenay Vieilles Vignes	£195

DOMAINE PAUL PILLOT	Page 26
St Aubin 1er Cru, Charmois	£175
Chassagne Montrachet, Mazures	£225
Chassagne Montrachet 1er Cru, Clos St Jean	£325
Chassagne Montrachet 1er Cru, Grandes Ruchottes	£350
Chassagne Montrachet 1er Cru, Romanée	£425

CHABLIS

DOMAINE JEAN-PAUL DROIN, Chablis

Though we've been working with the Droins for some time, most of our clients had not experienced the quality of their wines first hand until our Burgundy vertical tasting during our Burghound dinner last October. We received so many positive comments about how delicious their wines are that we once again had to ask ourselves why they are not more famous. We still have not found the reason, yet greedily there is a part of us that hopes it stays that way as their wines also offer very good value for money. You will not be disappointed in these beautiful, poised Chablis.

	£/case in Bond	Drinking Dates
Chablis <i>"Pale, cloudy yellow. Pungently fruity aromas of pink grapefruit, peach and pear. Juicy, pure and brisk, with very good density of fruit for village wine. Finishes with pineapple and grapefruit notes and enticing lingering perfume. 87-88 points." Stephen Tanzer, International Wine Cellar, July/Aug 09</i>	£115.00	2010 - 2017
Chablis 1er Cru, Vaillons <i>"...Pineapple, lemon, minerals and a whiff of oak spice on the nose. Sweet on entry, then nicely concentrated and fairly rich in the middle, with good floral lift to its pineapple flavor. This harmonious, easygoing, tactile wine finishes with good citrus lift and grip, and suggestions of exotic fruit. At once fat and serious. 89-91 points." Stephen Tanzer, International Wine Cellar, July/Aug 09</i>	£155.00	2011 - 2019
Chablis 1er Cru, Montée de Tonnerre <i>The most famous 1er Cru Chablis vineyard, Benoît's 2008 Montée de Tonnerre displays an intense palate of citrus zest and orchard fruit that is lifted up by its incredible minerality and freshness. Fine and precise, yet bold and complex, this will make excellent drinking in a few years' time.</i>	£175.00	2012 - 2022
Chablis Grand Cru, Blanchots <i>"Sexy, precise aromas of lime, oyster shell and crushed rock. Densely packed and firm, with terrific steely clarity to the lemon-lime, iodine and mineral flavors. Wonderfully dry, saline wine with a light touch and impressive aromatic persistence and finesse. 90-93 points." Stephen Tanzer, International Wine Cellar, July/Aug 09</i>	£295.00	2012 - 2022
Chablis Grand Cru, Clos <i>"Steely aromas of underripe pineapple, white peach and oyster shell. Dense, tactile and distinctly sappy, showing much less inner-mouth sweetness but more precision than the Grenouilles. This is also aged in 50% oak but is much less marked by the wood. The bright lime and mineral flavors are complemented by a smoky, flinty silex quality. A very firmly built wine and the longest of these 2008s, with lovely energy and lift to its finishing flavors of lime and crushed stone. 91-94 points." Stephen Tanzer, International Wine Cellar, July/Aug 09</i>	£325.00	2013 - 2024



COTE DE NUITS

DOMAINE DROUHIN-LAROZE, Gevrey Chambertin

We had one incredible tasting with Philippe Drouhin. For the past several years, we arrived when the cellar had become cold and this shut down the wines. But this year (as well as last), we visited Philippe earlier, and, we were thrilled to taste the difference. They seemed to offer all the fruit of 2007 yet with 2006's structure. After our umpteenth enquiry, Philippe mentioned his website, www.drouhinlaroze.com - a rarity in this neck of the woods. It is incredible in terms of its content and makes an excellent reference for his vineyards and vintage reports. Reading through his site made us appreciate his wines all the more. He is a passionate grower and his wines are delicious and terrific value. We cannot recommend this domaine more highly.

	£/case in Bond	Drinking Dates
Gevrey Chambertin	£240.00	2012 – 2018+
<i>We think that Philippe's is the best valued Gevrey Chambertin Village we sell. The 2008 lives up strongly to this reputation delivering a juicy palate of strawberries, raspberries, black cherries and velvety tannins. Yet, it is pure and focused. A beautiful combination.</i>		
Chambolle Musigny	£325.00	2012 – 2020+
<i>Produced from 2 parcels, one which is Premier Cru and makes up 80% of the blend. So, this is really a 'petit' Premier Cru. It reveals its true origins on the palate with its wonderfully plump and silky core of fruit. This is truly a delicious Chambolle that gives far more than its price suggests.</i>		
Gevrey Chambertin 1er Cru Clos Prieur (limited)	£340.00	2012 – 2020+
<i>Two words...sex bomb. A gorgeous wine with lots of sweet red and black fruit, exotic spice and minerality. Superbly balanced and moreish. There are only a few cases of this, though, so first come, first served.</i>		
Chapelle Chambertin Grand Cru	£495.00	2014 – 2022+
<i>Philippe describes Chapelle as a feminine Chambertin, similar to Clos de Bèze, its neighbour. He is spot on with the 2008 which is coy on the nose and amazingly mineral on the palate. Despite its sweet core, it will need a little time to be coaxed out of its shell. But this is a real feminine beauty.</i>		
Bonnes Mares Grand Cru	£595.00	2014 – 2022+
<i>A wonderfully appealing Bonnes Mares that is crunchy and sweet at the same time, offering notes of cranberries, morello cherries and red currants. It perfectly captures Bonnes Mares' true essence and the domaine's style.</i>		
Clos de Vougeot Grand Cru	£595.00	2014 – 2024+
<i>An opulent, juicy Clos de Vougeot that exhibits a touch of toasty oak but also loads of zingy fruit. This will require a bit of time in the cellar, but it will strut its stuff once it's ready.</i>		
Chambertin Clos de Bèze Grand Cru	£695.00	2015 – 2028+
<i>Aromatic with alluring notes of roasted coffee on the nose. On the palate, it is notably relaxed with firm, yet velvety tannins. This is a powerhouse of a wine that is quietly confident and has nothing to prove (but it impressed us anyway). Philippe feels that this wine represents the character of the vintage best.</i>		
Musigny Grand Cru (very limited)	£995.00 per 6	2015 – 2028+
<i>Deeply coloured with a fine tuned palate and pretty fruit. Keeping with the personality of Musigny, it offers more red fruit than black and fine, silky tannins. Not as structured as other vintages, this is beautifully elegant and poised.</i>		

DOMAINE FOURRIER, Gevrey Chambertin

Domaine Fourrier is one of our favourite visits. Jean-Marie is so knowledgeable and passionate that it is easy to get carried away with our questions. But his wines can always speak for themselves. They are so pure that they sing the true voice of their terroir. Like other growers, his 2008s struggled with their malolactic fermentations and so he decided to place them in stainless steel cuves in the slightly warmer vat room so they could gently bubble away. This always allows the wines to capture and preserve their incredible fruit. Despite their 'unfinished' state, his wines were just glorious.

	£/case in Bond	Drinking Dates
Morey St Denis, Clos Solon	£195.00	2012 – 2020
<i>Lots of cherry fill out this juicy, punchy wine. It is incredibly poised and focused. Very Morey, but also wonderfully Fourrier too.</i>		
Gevrey Chambertin	£240.00	2011 – 2020+
<i>A richer, more ample wine that follows in Gevrey's traditional footsteps. Scents of brown sugar and dried cherry add aromatics to this plush, velvety wine. A pleaser with character.</i>		
Chambolle Musigny (very limited)	£240.00	2012 – 2020+
<i>Perfumed with sweet brown sugar, red currant and cherries, this medium-bodied Chambolle plays on a sweet/sour element that makes it particularly attractive and moreish. Lipsmackingly good.</i>		
Vougeot 1er Cru, Petits Vougeots (very limited)	£350.00	2013 – 2022
<i>As a small joke, Jean-Marie introduced this wine as Chambolle Musigny Les Petits Vougeots. According to him, this vineyard should really be in Chambolle Musigny due to its location and 'terroir'. But due to politics, it was made part of Vougeot. It really is Chambolle in character with its plump, juicy palate of raspberry and blood orange. Just delightful.</i>		
Gevrey Chambertin 1er Cru, Cherbaudes	£395.00	2013 – 2024
<i>Ripe on the nose with notes of caramel, sweet red plums and black cherries. Meaty on the palate yet also a bit restrained, this will need a little time, but will be just divine.</i>		
Gevrey Chambertin 1er Cru, Champeaux	£420.00	2012 – 2024+
<i>The 2008 reveals loads of cherry with lots of character and vibrant acidity. Its just oozes charm and appeal. Very 'croquant' with its crunchy fruit flavours, it was one of our favourites during the tasting.</i>		
Gevrey Chambertin 1er Cru, Combe aux Moines	£420.00	2013 – 2022+
<i>Jean-Marie's Combe aux Moines is an incredible wine. Granted, it was a bit reticent, but the potential is grand with its complex and concentrated core of fruit and intense minerality. Super pure and wonderfully balanced.</i>		
Gevrey Chambertin 1er Cru, Clos St Jacques	£695.00	2013 – 2024+
<i>A purist's delight, the 08 Clos St Jacques delivers an intense palate of refinement from its sweet fruit to silky tannins and its backbone of sheer minerality. The finish just goes on-and-on. Incredible.</i>		



DOMAINE GEANTET-PANSIOT, Gevrey Chambertin

We cannot deny that the Geantets make some of the most delicious wines of the entire Côte. They are also some of the most reliable; regardless of the vintage, they always come out bright, juicy and full of velvety fruit. We are not quite sure how they do it, but they seemed to have nailed the formula. They are pleasure personified. Vincent's son Fabien seems to be taking the helm a bit more than his father these days. He views the 2008s as more mineral than the 2007s. Once we began tasting, we understood. They may be the most mineral we've ever had from them. But no worries, their trademark stylish fruit is still there. They are the epitome of soul and charm.

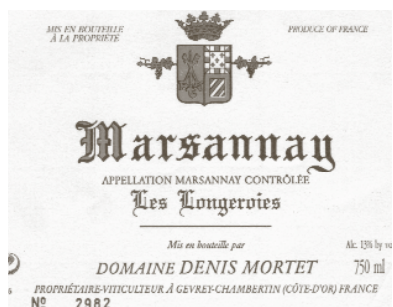
	£/case in Bond	Drinking Dates
Gevrey Chambertin Vieilles Vignes <i>Ever so slightly less edgy than their Chambolle, this 2008 Gevrey offers a user-friendly palate of fruit with a velvety structure. Very 'digeste' as the French would say, meaning that it easily melts on the tongue. Nicely balanced.</i>	£295.00	2011 – 2020
Chambolle Musigny Vieilles Vignes <i>Very Chambolle from the start, this 2008 offers a sweet core, unveiling raspberry and strawberry fruit, soft silky tannins and 2008's ever present minerality. Excellent focus and class.</i>	£305.00	2011 – 2020
Gevrey Chambertin 1er Cru, En Champs <i>A slightly more masculine Gevrey that pairs all the refined 2008 minerality with En Champs' heftier, meaty texture. The En Champs vineyards are over 100 years old which could not be more apparent in this impressive, concentrated wine.</i>	£385.00	2012 – 2022
Gevrey Chambertin 1er Cru, Poissenot <i>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 2008, it offers everything one comes to expect from this vineyard. A step up in concentration and finesse.</i>	£445.00	2010 – 2020
Chambolle Musigny 1er Cru, Baudes <i>The 2008 reveals a lovely deep colour with a palate of gently crushed raspberry fruit and sweet blackberries. The tannins are more present than some of the other wines but with a bit of patience, this will make a delicious wine that will have notable complexity and depth. Very fine.</i>	£455.00	2012 – 2022
Charmes Chambertin Grand Cru <i>Rich, ripe and concentrated, the 2008 Charmes is an understandable step up in quality. Its tannins are sweet and gently gripping which helps its beautifully intricate palate slowly reveal itself. This will require a few years cellaring, but when it's ready, watch out.</i>	£675.00	2013 – 2024



DOMAINE DENIS MORTET, Gevrey Chambertin

When the very young Arnaud Mortet took over his father's domaine a few years ago, everyone crossed their fingers and wished him much luck. Despite an ever present 'I can do better' attitude, his father had a world-wide reputation for producing excellent, full-bodied wines. What people did not expect was that Arnaud *may make even better wines*. We have been so impressed by the wines that he has produced from the past three vintages that we are seriously considering this as a possibility. Like Jean-Marie Fourrier, Arnaud's reds were struggling to finish their malolactic fermentations, and he too had to put them into the warmer vat room. But despite this, they were some of the most incredible wines we tasted.

	£/case in Bond	Drinking Dates
Bourgogne Blanc (limited)	£150.00	2011 – 2017
<i>The 2008 offers zesty citrus notes fleshed out with ripe pear and almonds. Mineral, silky and round, yet with lots of lightness, this is one of the best Bourgogne Blancs that we have had from this domaine.</i>		
Bourgogne Rouge (limited)	£185.00	2011 – 2019
<i>Though this wine had not even started its malolactic, it showed such incredible sweetness with no hard edges in sight. Amazingly concentrated and pure for a Bourgogne Rouge.</i>		
Marsannay, Les Longeroies (limited)	£270.00	2011 – 2020
<i>Arnaud's Marsannay is such a high level that it could easily pass for a Gevrey Chambertin. The 2008 offers a lifted nose of sweet plum fruit and crunchy black cherry. Its punchy acidity lifts the fruit and adds a lot of character. Excellent.</i>		
Gevrey Chambertin Vieilles Vignes	£495.00	2014 – 2022+
<i>True to its character, the 2008 Vieilles Vignes is an impressive, full-bodied wine that shows what old vine Pinot can do when it struts its stuff. Deep, rich and robust, this will need a few years mellowing, but it is an incredible wine.</i>		
Gevrey Chambertin En Champs (limited)	£595.00	2015 – 2024+
<i>En Champs has lots of limestone in the soil which gives incredible finesse and lift to its wines. This could not be more apparent than in its 2008. Beautifully pure and refined with black cherry and raspberry flavours. A real delight.</i>		
Gevrey Chambertin 1er Cru, Lavaux St Jacques (limited)	£785.00	2015 – 2028+
<i>This wine had still to start its malolactic fermentation. As a result, it came across as a notably sturdier wine. But it also has a bigger, more masculine terroir. Still delicious to taste, it displayed a rich, concentrated palate that revealed loads of layers. Lots of potential here.</i>		

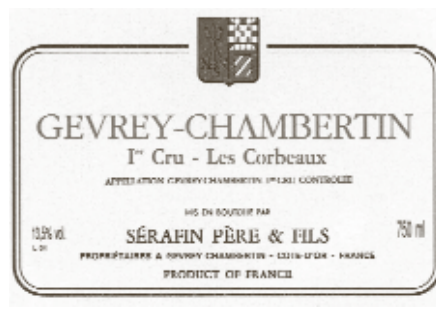




DOMAINE SERAFIN PERE & FILS, Gevrey Chambertin

Christian Serafin produces some of the most delicious, powerful wines in the Côte de Nuits. Like most growers, he picked late starting on the 25th of September to help ensure excellent ripening. And he too struggled with the malolactic fermentations not completely finishing at the time of our tasting. His 2008s nonetheless displayed wonderful concentration and depth. They are more masculine, sculpted wines which will be drinking later than his feminine 2007s.

	£/case in Bond	Drinking Dates
Bourgogne Rouge	£185.00	2011– 2017
<i>Fresh and crisp with notes of succulent red cherry and cola. Nice and pure with notable underlying structure.</i>		
Gevrey Chambertin	£275.00	2010 – 2018+
<i>Rich and plump with an ample palate of sweet red fruits and vanilla spice. The tannins are soft and plush, making this easy on the palate. Finishes firm.</i>		
Gevrey Chambertin Vieilles Vignes	£395.00	2012 – 2022+
<i>Always one of our favourites, the 2008 Vieilles Vignes is a sturdy wine with an impressively tight wound core of fruit and subtle oak flavours. This will require a bit of time in the cellar, but it will be delicious as usual.</i>		
Gevrey Chambertin 1er Cru, Corbeaux	£465.00	2014 – 2022+
<i>A gentle giant, this 2008 impresses with its weighty feel, but its core of soft sweetness is seductive and soft. Notably complex and concentrated with a lengthy finish.</i>		
Morey St Denis 1er Cru, Millandes	£465.00	2012 – 2022+
<i>A masculine Morey with a solid core of crunchy red cherries and sweet cedar notes. This wine is produced from vines located next to Dujac's Clos de la Roche, and its pedigree can be felt in the 2008.</i>		
Chambolle Musigny 1er Cru, Baudes	£550.00	2013 – 2024+
<i>Christian's 2008 Baudes keeps its tender Chambolle core but adds a bit of muscle around its svelte frame. Offering more black fruit than red, it is a bit brooding at the moment but is so utterly polished and precise, it is hard to not like it.</i>		
Gevrey Chambertin 1er Cru, Fonteny	£560.00	2014 – 2026+
<i>Spicy and overt, this full-bodied Gevrey is a force to be reckoned with as it fills out the palate with loads of cherry, aromatic spice and bold tannins. Finishes fresh and taut.</i>		
Gevrey Chambertin 1er Cru, Cazetiers (limited)	£675.00	2013 – 2026+
<i>A delicious little number, the 2008 delivers a vibrant succulent palate of sweet bramble fruit and uplifting acidity. The tannins are present but super velvety and fine. Finishes long and pure.</i>		
Charmes Chambertin Grand Cru (limited)	£550.00 per 6	2015 – 2028+
<i>An intriguing Charmes with notes of blood orange, red cherry and red currant. Like a perfume, its aromatic spices unveil themselves with a bit of swirling while it finishes on rich, velvety chocolate. Excellent length.</i>		



DOMAINE PONSOT, Morey St Denis

Laurent's 2008s tasted just amazing. Wise Laurent reminded us that in determining the quality of a vintage, it is not only the weather that matters, but many other elements play a role such as the treatments on the vines, the health of the grapes, the sorting that is carried out in the vineyard, the soil, the drainage, etc. It is for this reason that makes it so difficult to assess a vintage as everyone is different and each vineyard (and even row) can react so differently from another. What was impressive is that Laurent had no need to chapitalise (and has not chapitalised any wine since 2001). He harvests late, and in his vineyards the sugars were allowed to develop naturally. Laurent also informed us that he has finalised a complex authentication system for all of his 1er and Grand Crus which leave the domaine from October 1, 2009. Following issues with counterfeiting, he was determined to put something in place, and based on the technology used, we must admit that even James Bond would be envious!

Laurent always releases his prices later than other growers, so please enquire if interested.

	£/case in Bond	Drinking Dates
Bourgogne Cuvée Pinson <i>Produced from gravel rich soils next to Chambolle, this Bourgogne Rouge is always one of our favourites and is as good as other people's Village wines. Vibrant with juicy black cherry and succulent sloes. Finishes on notes of dark chocolate.</i>	POA	2011 – 2020+
Chambolle Musigny, Cuvée des Cigales <i>The 2008 Cigales opens up nicely with a rich, ruby colour, sweet raspberries and cherries on the nose and tight-knit tannins on the palate. Lots of Chambolle character, it is pure, focused and elegant.</i>	POA	2013 – 2022+
Chambolle Musigny 1er Cru, Charmes <i>Impressive with its incredibly deep colour, the Charmes is equally striking on the palate with its dark, brooding flavours and slinky curves. A bit Dita Von Teese.</i>	POA	2013 – 2024+
Gevrey Chambertin Cuvée de l'Abeille <i>Punchy and vibrant, the 2008 offers lots of character with its bright personality and pure fruit core. Nonetheless, it could be nothing other than Gevrey Chambertin with its weighty feel. Laurent calls its structure 'terroir tannins'.</i>	POA	2013 – 2024+
Morey St Denis 1er Cru, Cuvée des Alouettes <i>Slightly lighter in colour but not lighter in spirit, the 2008 Alouettes is alluringly pure and focused with zesty red currant and damson plum. One of our favourite wines of the tasting.</i>	POA	2012 – 2024+
Griotte Chambertin Grand Cru <i>Deep and brooding, the 2008 Griotte is a sturdy wine that displays a velvety palate and dense, chewy fruit flavours. Excellent length and complexity.</i>	POA	2014 – 2026+
Chapelle Chambertin Grand Cru <i>Laurent's Chapelle 2008 is more obviously lifted than the Griotte and offers notes of sweet dark fruit and exotic spice. Impressively concentrated, this will need a little more time than the Griotte and will be excellent.</i>	POA	2015 – 2025+
Clos de la Roche Vieilles Vignes Grand Cru <i>Exotic, big and fleshy, this 2008 is made to impress. It seems to have it all with its mouthfilling sweet fruit, ample structure and lots of freshness. Its black fruit turns to chocolate on its long illustrious finish. Very fine.</i>	POA	2015 – 2030+



DOMAINE DES LAMBRAYS, Morey St Denis

We have been working with Thierry Brouin at Domaine des Lambrays since 1998. Their wines are delightful to taste and remain a good value. Thierry admitted that the 2008 vintage was a tricky one and that they had to work extra hard to produce top wines – something that is apparent immediately upon first taste. What continues to fascinate us is despite Thierry using 100% stems in vinification, even in 2008, their wines are always so elegant. What the stems do add is a charming, traditional feel to their wines which we really enjoy. Their Morey St. Denis Village was a real stand out and we could not help ourselves but include it. Quantities are approximately 30% less than usual.

	£/case in Bond	Drinking Dates
Morey St Denis	£295.00	2012 – 2020+
Morey St Denis Magnums	£305.00	2012 – 2022+
<i>A gorgeous Village Morey with a lovely sweet core and notable density and weight. Scented with floral notes, bramble fruit and tomato confit this medium-bodied wine is just delicious with excellent balance and loads of character.</i>		
Clos des Lambrays Grand Cru	£725.00	2014 – 2024+
Clos des Lambrays Grand Cru Magnums	£735.00	2014 – 2028+
<i>Big and spicy with aromas of red crunchy cherry and black pepper. Wonderfully layered, its palate is ample with sweet fleshy fruit while its complexity carries it well to its long finish.</i>		

DOMAINE GHISLAINE BARTHOD, Chambolle Musigny

Ghislaine describes the 2008 vintage as ‘ideal for Pinot’ as it exemplifies how juicy and terroir-driven this variety can be. Based on wines in her cellar, we have to agree. They were absolute beauties which showed superb ripeness yet also incredible minerality. Despite their coquette-like fruit, they will require a bit of cellaring time as their tannins, though sweet, are firm. These will be some exceptional wines.

	£/case in Bond	Drinking Dates
Bourgogne Rouge	£130.00	2012 – 2019+
Bourgogne Rouge Magnums	£140.00	2012 – 2020+
<i>Aromatic notes of red liquorice and juicy cherry frame this punchy medium-bodied wine. Its delicious, sweet core makes this one of the most delightful Bourgogne Rouges to buy.</i>		
Chambolle Musigny	£295.00	2013 – 2020+
Chambolle Musigny Magnums	£305.00	2013 – 2022+
<i>Similar to the Bourgogne Rouge but with more vigour, concentration and edgier acidity. Notably refined, this is the wine for purists. Finishing on gorgeous minerality, this is a Chambolle with character.</i>		
Chambolle Musigny 1er Cru, Chatelots	£485.00	2013 – 2022+
<i>Chatelots is a bit of a wild child in 2008, revealing a nose of musky cassis leaf, zesty bramble fruit and a slight undercoat of dark cocoa. A bit of mystery lurks in this wine. Intriguing.</i>		
Chambolle Musigny 1er Cru, Beaux Bruns	£485.00	2014 – 2024+
Chambolle Musigny 1er Cru, Beaux Bruns Magnums	£495.00	2014 – 2026+
<i>This is possibly the most backward Beaux Bruns that we've ever had, but we really enjoyed it. A mineral-rich palate holds back a nonetheless delicious sweet core. Not typical of Beaux Bruns and perhaps a bit prissy compared to hedonistic vintages, but the 2008 certainly shows off what it can do when it wants to be taken seriously.</i>		
Chambolle Musigny 1er Cru, Cras	£495.00	2014 – 2028+
<i>The 2008 vintage seems to suit Les Cras very well. Les Cras is always the most mineral which seems to pair nicely with 2008's terroir-rich personality. It is gentle and tender, with a silky, poised palate and lifted raspberry and cherry notes. Lacy and delicate.</i>		

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DOMAINE HUDELOT NOELLAT, Vougeot

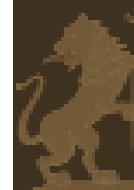
Hudelot-Noellat makes some of the best examples of traditionally styled Burgundy – super pure and focused with an undeniable sense of ‘terroir’. They use a smattering of new oak during ageing on their wines ranging from 10% for their village wines, 25% on their Premier Crus to 50% on their Grand Crus. Charles, the Hudelot’s grandson, works side-by-side with their winemaker Vincent. Charles described the 2008s as similar to the 2007s but with more freshness. They were the first stop on our itinerary and based on the quality of their wines, we knew we were in for a good tasting week.

	£/case in Bond	Drinking Dates
Bourgogne Rouge <i>Nice bright colour and fruit open up this light-medium bodied wine. Flavours of red liquorice and raspberry fill out this crunchy fresh palate.</i>	£85.00	2011 – 2018
Vosne Romanée <i>Fresh and clean on the nose, the 2008 Vosne Romanée delivers a punchy palate of red bramble fruit and a tinge of brown sugar. Finishes lifted and bright.</i>	£240.00	2012 – 2019+
Nuits St Georges, Bas de Combes <i>This vintage marks the first time that the Hudelots will indicate the ‘lieu dit’ of this Nuits Village. Aromatic notes of roasted coffee and chocolate. The tannins are a bit more voluptuous and smooth. Very pure.</i>	£240.00	2013 – 2020+
Nuits St Georges 1er Cru, Murgers <i>One of the most famous 1er Cru Nuits St Georges vineyards, it is also one of the warmest. This warm micro-climate can be felt in its 2008 with its spicier, voluptuous core and stylish structure.</i>	£350.00	2013 – 2024+
Vosne Romanée 1er Cru, Suchots <i>Crunchy and crisp with a feisty, energised character. The 2008 is layered with flavours of pink grapefruit and brown sugar. Pleasant with admirable length.</i>	£395.00	2013 – 2024+
Vosne Romanée 1er Cru, Beaumonts <i>More ethereal than some other Hudelot’s 2008s, Alain’s Beaumonts delivers spicy and smoky aromatics and tender lifted layers. Pretty and vibrant.</i>	£395.00	2014 – 2025+
Chambolle 1er Cru, Charmes <i>Overt with red cherries and a hint of Campari. This medium-bodied 2008 Charmes is round, plump and flirty yet remains serious and terroir-driven.</i>	£485.00	2013 – 2022+
Vosne Romanée 1er Cru, Malconsorts <i>An excellent Malconsorts that seems to have everything – rich, spicy fruit, a juicy, lifted palate and refined, ripe tannins. Plus, it is beautifully balanced and finishes long and pure.</i>	£275.00 per 6	2014 – 2026+
Clos de Vougeot Grand Cru <i>A bit ‘sauvage’ with notes of forest floor, wild blueberries and raspberries. A touch of treacle adds to its richness while it finishes on aromatic spice.</i>	£695.00	2014 – 2026+
Romanée St Vivant Grand Cru <i>Penetrating yet feminine, the Romanée St. Vivant is ample with black cherry and aromatic violets. Despite its Grand Cru power, it remains ethereal and refined.</i>	£825.00 per 6	2014 – 2026+
Richebourg Grand Cru <i>Alain’s Richebourg is slightly less brooding than his Romanée St Vivant delivering a beautifully feminine feel with its sweet crunchy cherry and red currant. This has the lines and finesse of a ballet dancer. Beautiful.</i>	£825.00 per 6	2014 – 2026+

DOMAINE SYLVAIN CATHIARD, Vosne Romanée

Sylvain Cathiard is one of our favourite growers in all of Burgundy. Though his wines are always delicious, each time we taste with him, we seem to enjoy them more-and-more. His 2007s were particularly hedonistic, which he compared to his 2000s. His 2008s were more focused and terroir-driven, but they were just as incredible. Sylvain feels that the freshness and minerality of 2008 is reminiscent of 2001, a highly underrated vintage that today is showing its majestic origins.

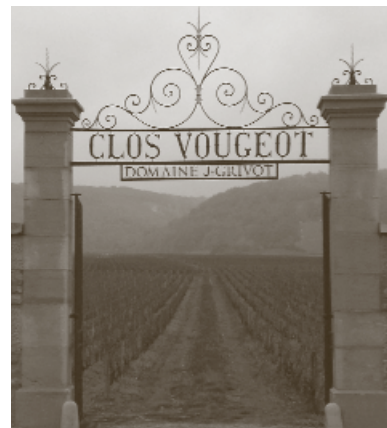
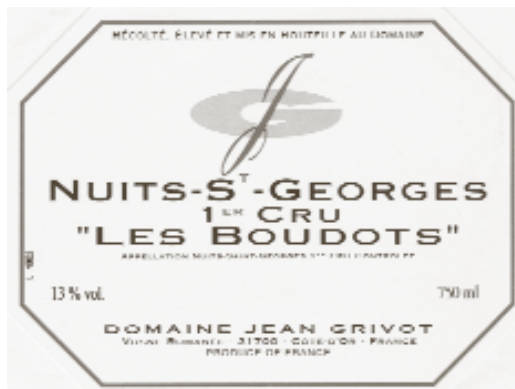
	£/case in Bond	Drinking Dates
Vosne Romanée <i>The 08 offers a deliciously tight nose that leads to a feminine palate of sweet raspberry and cherry. Beautifully balanced. Despite its softer side, its power surges forward on the finish.</i>	£350.00	2014 – 2022+
Nuits St Georges 1er Cru, Aux Thorey (limited) <i>The Aux Thorey vineyard is located on the Vosne side, and this terroir really expresses itself in this Nuits. The 08 is spicy, plump and velvety – notably seductive. Its fine tannins envelope its delicious fruit well. Just delicious.</i>	£290.00 per 6	2014 – 2024+
Nuits St Georges 1er Cru, Murgers (limited) <i>Powerful and masculine, this 08 Murgers is impressive with its profound and penetrating core of fruit and ample, velvety tannins.</i>	£305.00 per 6	2015 – 2026+
Vosne Romanée 1er Cru, Les Reignots (limited) <i>Located next to La Romanée Grand Cru, Sylvain's 08 Reignots is a discreet, shy wine with delicious notes of cherry and succulent raspberry. Its structure surfaces a bit on the finish. A lovely wine.</i>	£350.00 per 6	2014 – 2024+
Vosne Romanée 1er Cru, Suchots (limited) <i>The 08 Suchots was perfection. Spicy yet tender and juicy, the palate is replete with chocolately tannins and a refined, sweet core. Unfortunately, very little is made. Like other Cathiard wines, it is a rare beauty.</i>	£395.00 per 6	2014 – 2026+
Vosne Romanée 1er Cru, Malconsorts (limited) <i>An incredible wine that oozes confidence. Dense and discreet, this 08 trembles with power. It expands feverishly on the palate as its layers unfold one-by-one. Yet, it finishes zen and pure.</i>	£485.00 per 6	2016 – 2028+



DOMAINE JEAN GRIVOT, Vosne Romanée

Etienne Grivot is one of the most sought after domains in the Côte d'Or. He has 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. He describes the 2008 as 'incredible' with its dramatic vegetative cycle and ultra late harvest. Selection was key and he chose wisely as his 2008s were incredibly delicious to taste.

	£/case in Bond	Drinking Dates
Nuits St Georges 1er Cru, Lavières	£260.00	2012 – 2022
<i>Lavières is a 'lieu dit' that is located next to Murgers, one of the grandest 1er Crus in Nuits. The 2008 Lavières displays earthy peppery notes and a plump core of red and black fruit.</i>		
Vosne Romanée 1er Cru, Rouges	£485.00	2011 – 2019+
<i>Located just above Echézeaux, this wine is sweet and aromatic with crunchy red fruit and a silky, refined mouthfeel. Its lovely core of sweetness makes it particularly appealing.</i>		
Nuits St Georges 1er Cru, Boudots (limited)	£575.00	2013 – 2022+
<i>Deep and concentrated with a velvety palate and sweet, ripe tannins. Its notable structure will take several years to soften but the fruit is succulent and tender.</i>		
Vosne Romanée 1er Cru, Brûlées (limited)	£575.00	2014 – 2024+
<i>Alluring with its nose of brown sugar, succulent red and black fruit and earthy spice. It has a formidable mineral backbone and finish which increases each year with Etienne's more natural viticultural methods.</i>		
Clos Vougeot Grand Cru	£350.00 per 6	2013 – 2024+
<i>A refined and powerful Clos de Vougeot with crunchy red currant, cranberry and sweet, caramelised brown sugar. Its sweet core is gently supported by its fine, velvety tannins. Tight mineral finish.</i>		
Vosne Romanée 1er Cru, Suchots (very limited)	£360.00 per 6	2013 – 2024+
<i>Vibrant and perfumed with red currants and salty minerals. Fine and focused. Etienne admires its energy and says that it is the style that he has long wanted to make.</i>		
Echézeaux Grand Cru (limited)	£445.00 per 6	2014 – 2025+
<i>Etienne Echézeaux is often one of our favourites during the week. The 2008 is ample with a big mouthfeel and dense chewy fruit. The tannins are nonetheless superfine and sweet. Lifted and layered.</i>		



DOMAINE MEO-CAMUZET, Vosne Romanée

Jean-Nicolas was away when we arrived to taste, but we were greeted by his right hand man, Christian Faurois. Fate might have been on our side that day because we actually tasted more wines than we normally do. Their 2008s just shined from their négociant bottles to their domaine ones. Their white, Clos St. Philibert, was in her usual good mood and kicked off a fabulous tasting.

	£/case in Bond	Drinking Dates
Clos St. Philibert, Hautes Côtes de Nuits Blanc	£165.00	2010 – 2017
<i>The Clos St. Philibert might be the most 'fun' wine we taste during the En Primeur week. It always has loads of fruit, a kick of vibrancy and no pretension. The 2008 follows suit with its fleshy palate of sweet pineapple, orchard fruit and grapefruit zest. Excellent concentration and lots of personality.</i>		
Bourgogne Rouge	£149.00	2011 – 2018
<i>A plump and fruit driven Bourgogne Rouge that is focused and pure. Composed from various parcels around the Côte de Nuits including Chambolle Musigny and Nuits St Georges.</i>		
Marsannay	£195.00	2013 – 2020+
<i>Aromatic with notes of black cherry and a scent of pink grapefruit. Crunchy, refined and fresh. One of the best Marsannays produced.</i>		
Fixin (limited)	£240.00	2012 – 2020+
<i>A nice addition to our Méo selection, this wine was incredible for its price point. Juicy and fine with blood orange, clove, silky tannins and a salty mineral finish.</i>		
Vosne Romanée	£225.00 per 6	2012 – 2022
<i>This could be the best Vosnay village we tasted. A gorgeous nose of black and red cherry opens up to wonderfully tender and succulent palate that offers a delicious, sweet fruit and fine, focussed tannins. Very complete.</i>		
Vosne Romanée 1er Cru, Chaumes	£385.00 per 6	2015 – 2026+
<i>Deliciously aromatic with roasted coffee, toasty new oak and morello red cherry. This 2008 offers crunchy mineral and succulent blood orange. Tightly wound on the finish, it will require a bit of patience, but its future looks glorious.</i>		
Nuits St. Georges 1er Cru, Boudots (limited)	£395.00 per 6	2014 – 2025+
<i>The 2008 Boudots opens with a cooler climate nose of liquorice and red currant. On the palate, it is refined with polished yet textured Nuits tannins and an elegant finish.</i>		
Clos Vougeot Grand Cru	£550.00 per 6	2015 – 2028+
<i>Powerful, meaty and spicy, this is not your average Clos Vougeot. The 08 is dense with ample layers of French oak and sturdy ripe tannins. Very Grand Cru.</i>		
Corton Grand Cru	£575.00 per 6	2014 – 2026+
<i>Jean-Nicolas makes one of the best Cortons out there which is always reliable, complex and concentrated. The 08 combines both earthy and fruity elements together in its full-bodied core. Finishes on sweet vanilla oak and spice.</i>		

DOMAINE DE L'ARLOT, Prémeaux Priséy

We finished our tasting week at Domaine de l'Arlot. It is always one of the cosiest places to visit as Oliver Leriche treats us as long lost family and their cellar is warm and inviting. Unfortunately, Olivier was off jetsetting à la Bourguignon in New York, so we were greeted by Olivier's right hand man, Olivier Meuriot. They compare the 2008s stylistically to 2002 and feel that they will require more time than the flamboyant 2007s. We could not agree more. These are some of the best wines that we have ever had from them in barrel. Each wine seemed to outdo the one before it. They are all just delicious.

	<i>£/case in Bond</i>	<i>Drinking Dates</i>
Nuits St Georges Blanc, Cuvée La Gerbotte (very limited)	£240.00	2012 – 2022
<i>A unique blend of Chardonnay from the young vines in Clos de l'Arlot and ancient vines of Pinot Gris that have never been replanted. Ripe pear, citrus zest and subtle spice plump up this 2008's mineral driven palate. A sturdy, characterful white with lots of personality and excellent concentration that will allow it to age well.</i>		
Nuits St Geo. Blanc 1er Cru, Clos de l'Arlot (very limited)	£395.00	2012 – 2022
<i>Always reminiscent of La Gerbotte in its flavour profile but with a palate that tastes like it graduated with honours from finishing school. Notes of candied lemon, crunchy orchard fruit and sculpted minerality encase this medium-bodied wine in an impressive package. Despite its pronounced concentration and complexity, it finishes lacy and delicate.</i>		
Côtes de Nuits Villages, Clos du Château	£165.00	2013 – 2019+
<i>Rich, dense and very charming, the 2008 packs an incredible punch of fruit yet remains within Arlot's house style. A characterful wine that expresses both the vintage and domaine well.</i>		
Nuits St Georges, Cuvée Le Petit Arlot	£210.00	2014 – 2022+
<i>A noticeable step up in quality, the 2008 Le Petit Arlot unveils an aromatic nose of sweet red cherries and exotic spice. Excellent balance and poise. Produced from the young vines grown in Clos de l'Arlot</i>		
Nuits St Georges 1er Cru, Cuvée Les Petits Plets	£240.00	2014 – 2024+
<i>Like preceding vintages, this wine was born with charisma. But it also has a seriousness to it with its ample fruit and slightly masculine undertones. Produced from the young vines of Clos des Forêts, each year it gets better (as the vines develop). But this also means that there is less and less to go around.</i>		
Nuits St Georges 1er Cru, Clos de l'Arlot	£375.00	2014 – 2026+
<i>Clos de l'Arlot is a monopole that was originally created in the 18th century. Expressive with scents of mocha, black cherry and a tinge of zesty pink grapefruit, this 2008 offers lots of layers of velvety and juicy fruit and a lifted finish.</i>		
Nuits St Georges 1er Cru, Clos des Forêts St Georges	£375.00	2015 – 2028+
Nuits St Georges 1er Cru, Clos des Forêts St Georges Magnums	£385.00	2015 – 2030+
<i>A more restrained, muscular wine with sweet, dark fruit and velvety tannins. Olivier used 60% wholebunch fermentation which has no doubt contributed to its brooding temperament. When this wakes up, however, it will be an incredible wine. One to watch.</i>		
Vosne Romanée 1er Cru, Suchots	£450.00	2014 – 2028+
<i>Tender and sweet with gentle aromatics of brown sugar, blackberry and black cherry. The refined palate gives the wine quite an aristocratic feel – softer edges and incredible complexity. So very Vosne.</i>		

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 friendly, they epitomize everything that we love about wines from the northern Côte de Beaune. Their fleshiness and approachability makes them perfect for cynics who claim that Burgundy is not their cup of tea. The charming Nathalie Tollot manages the domaine with her cousins. Unlike many producers, Tollot-Beaut received hail on July 26th which destroyed one quarter of their crop. The positive result was that this allowed the vine to ripen those berries that remained. Their 2008s thoroughly dazzled us.

£/case in Bond

Drinking Dates

Bourgogne Rouge £65.00 per 6 2011 - 2018

The first vintage of this wine was 2006. A good bit of their Chorey Lès Beaune vineyards were reclassified as Bourgogne. So basically, it is the same delicious wine but a good deal less expensive. The 2008 is lively with a poised core of sweet fruit and fine yet firm tannins. Just delightful.

Chorey lès Beaune, Pièce du Chapitre £80.00 per 6 2012 – 2020+

In certain respects, this is their flagship cuvee, the one that will always delight. The 2008 packs a punch with its extrovert personality, juicy, crunchy fruit and a fresh, mineral finish.

Savigny lès Beaune 1er Cru, Lavières £105.00 per 6 2013 – 2022+

Lavières is the largest Premier Cru in Savigny and is named after its lava-rich soil. The 2008 is loaded with toasty flavours and exotic souk spices while dishing out a solid fruit core and velvety tannins.

Aloxe Corton £115.00 per 6 2012 – 2020+

We really enjoyed Nathalie's Aloxe. Its gentle nose leads to a smooth and delicious palate of red cherry and juicy strawberry. Fine, gently gripping tannins that express Aloxe's terroir and charisma.

Beaune 1er Cru, Grèves £145.00 per 6 2013 – 2022+

Spicy, big and masculine, this is not a shy Grèves as it reveals copious amounts of toasted new oak, dark fleshy fruit and an incredibly long finish. An assertive wine that will age beautifully.

Beaune 1er Cru, Clos du Roi £145.00 per 6 2012 – 2022+

An incredible 2008 that is plush, juicy yet focussed. Tender notes of bramble fruit and caramelised brown sugar deliciously fill out the palate. Fresh and focused finish.

Corton Bressandes Grand Cru £220.00 per 6 2014 – 2024+

A delicious Bressandes that received a few ticks in the Goedhuis tasting book, this 2008 delivers inviting aromatics and an ample palate of brown sugar, mineral and cherry. Well-balanced and pure with lots of charm and depth.



MAISON ROCHE DE BELLENE, Beaune

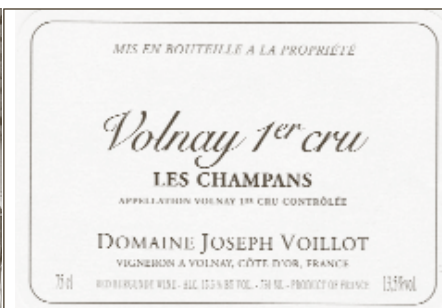
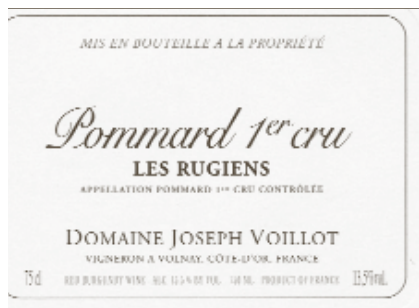
Maison Roche de Bellène is the new négociant company of Nicolas Potel. Following huge changes with bigger and more interesting projects behind the scenes, Nicolas left his former business and took up permanent residence at his new Beaune chai. Here, he is focusing on his négociant wines that he is continuing from his previous portfolio as well as producing a selection of domaine wines (under Domaine de Bellène). We have never seen him happier. He chose the name 'Bellène' in honour of the ancient Roman name for Beaune. To house his new spirit and wines, he is rebuilding a 14th century cellar with only natural, pure materials including organic chalk and hemp. Unique in the region, we have never seen anything like it.

	£/case in Bond	Drinking Dates
Rully 1er Cru, Clous	£125.00	2010 – 2014
<i>A delicious Rully that bursts onto the palate with its flavoursome lemon sorbet, leesy notes and crunchy apple. Crisp and fresh, this is an enjoyable, friendly wine that will deliver much pleasure at a lower price point.</i>		
Puligny Montrachet 1er Cru, Referts	£320.00	2011 – 2017
<i>A beautifully poised 2008 that is quintessential Puligny through-and-through. Floral with notes of white peach and almonds open up to a gently spicy and mineral palate. Pure and balanced.</i>		
Bienvenues Bâtard Montrachet Grand Cru	£695.00 per 6	2011 – 2018
<i>Beautifully poised with a super silky palate that unveils layer-after-layer of deliciousness. Incredibly seductive, yet with class and charm through-and-through, this is a fantastic wine that displays all 2008s flirty fruit, yet with mineral purity and style. Grace Kelly personified. Highly recommended.</i>		
Volnay Reserve Spéciale	£195.00	2013 – 2022+
Volnay Reserve Spéciale Magnums	£205.00	2013 – 2022+
<i>A new wine for Nicholas that is made exclusively from Premier Cru old vine vineyards. This is a step up in quality from his straight Volnet Vieilles Vignes, displaying lovely aromatics and a juicy sweet core of fruit. Very fine tannins gently coat the palate and tight up the finish with a swathe of pure minerality.</i>		
Gevrey Chambertin, 1er Cru, Champeaux	£350.00	2013 – 2022
<i>A delicious 2008 that is Gevrey to the core with its meaty mouthfeel, chunky fruit and deep mineral structure. Its notable balance carries through to its lingering finish.</i>		
Clos St Denis Grand Cru	£300.00 per 6	2013 – 2024
Clos St Denis Grand Cru Magnums	£310.00 per 3	2013 – 2024
<i>This Clos St. Denis opens up with a rich palate of ripe sappy Pinot fruit and toasty oak. All very 2008. Admirable concentration.</i>		
Charmes Chambertin Grand Cru	£300.00 per 6	2013 – 2024
Charmes Chambertin Grand Cru Magnums	£310.00 per 3	2013 – 2024
<i>A succulent palate of pêche de vigne and vinous fruit make this Charmes particularly inviting. Smooth and silky, this 2008 is seductive. Bewitching.</i>		
Clos de Vougeot Grand Cru	£300.00 per 6	2013 – 2024
Clos de Vougeot Grand Cru Magnums	£310.00 per 3	2013 – 2024
<i>Nicolas' Clos de Vougeot is incredible. Juicy, sweet and refined, this is what top notch Clos de Vougeot should be. A true Grand Cru that is very complete and balanced. Absolutely delicious.</i>		
Chambolle Musigny 1er Cru, Amoureuses (limited)	£495.00 per 6	2013– 2024+
<i>A feminine Amoureuses that displays a toasty nose of roasted coffee and vanilla. On the palate, it is tender and uplifted with notes of red currant, pink grapefruit zest and sweet cherries. Discreet and silky with a deliciously long length.</i>		

DOMAINE JOSEPH VOILLOT, Volnay

We are huge fans of Voillot wines. Jean-Pierre Charlot, M. Voillot's son-in-law, is the winemaker. He is hugely charming, sincere and jolly. He has an incredible personality and we find these traits apparent in his wines. They are so eager to please, yet they are soulful and reflective. Unfortunately, we missed Jean-Pierre on our last trip. He was in Japan, so we tasted with Jean-Marie Dupré, Jean-Pierre's right hand man. There might be something in the Voillot water as Jean-Marie was smiles ear-to-ear. After our tasting, we too were all smiles. They were absolutely delicious. We were so impressed by their Pommard Village that we decided to offer that too. These are wines truly worth discovering.

	£/case in Bond	Drinking Dates
Pommard	£225.00	2012 – 2020+
<i>This wine stopped us in our tracks. How on earth can a Pommard village be so...elegant? We finally have come to the realisation that when Jean-Pierre is involved, anything is possible. Wonderfully tender with a plump core of juicy red fruit and a touch of chocolate. Utterly delicious. Excellent value for money.</i>		
Volnay 1er Cru, Frémiets	£350.00	2013 – 2022+
<i>We always go back and forth between Brouillards, Caillerets and Frémiets to determine the more intriguing wine of the vintage. This year Frémiets stole our hearts, though it is always a close call. Incredibly refined with aromatic red raspberry, a notable sweet core and fine, luxurious tannins. Just amazing.</i>		
Volnay 1er Cru, Champans	£350.00	2014 – 2024+
<i>The 2008 Champans is deeper and richer than Frémiets delivering full-throttle Volnay at its buxom best. With amazing power and grace, it delivers an incredible palateful of fruit and suave yet firm tannins. A wine that is curvaceous yet demands respect.</i>		
Pommard 1er Cru, Pezerolles	£395.00	2013 – 2022+
<i>Spicy and dense with notes of roasted coffee and sappy Pinot fruit. Weighty yet with excellent balance, this is an exceptionally polished Pommard.</i>		
Pommard 1er Cru, Rugiens	£395.00	2013 – 2024+
<i>A superfine yet grand wine that exhibits a coy nose but a plump, plush palate of sweet raspberry and cherry and dense velvety tannins. Rugiens is considered the grandest wine amongst Pommard vineyards, and it seems to hold the title again in 2008. Amazing potential.</i>		



DOMAINE JEAN-MARC BOILLOT, Pommard

Jean-Marc was in high spirits despite having to entertain us during our early morning appointment to taste through his fabulous 2008s. Each year, his wines seem to get better and better. Over the past few years, he has been pulling away from producing opulent, toasty wines in favour of mineral-driven whites that encase the style and character of the vineyard. He feels that his 2008s are similar to his 2004s and 2007s but they are less classic and instead deliver lots of fruit and charm. As a result, they will be more appealing earlier on. Due to a fastidious selection in the vineyard, quantities were down by 15%.

	£/case in Bond	Drinking Dates
Montagny 1er Cru, Vieux Château	£135.00	2010 – 2014
<i>A more opulent 2008 that falls in between Jean-Marc's 2006 and 2007. This 2008 delivers a palate of spice, ripe pear and beeswax. Freshness on the finish adds lift and direction.</i>		
Puligny Montrachet	£295.00	2011 – 2018
<i>This Puligny is produced from 9 different parcels with the largest being Enseignères. Pretty with delicately scented peach, lemon curd and crunchy minerals. Restrained for a 2008, this will nonetheless be open and delicious in a couple years' time.</i>		
Puligny Montrachet 1er Cru, Referts	£450.00	2011 – 2018
<i>Floral and fleshy with juicy peach and sweet apple. More full-throttle and opulent than Garenne, but its punchy acidity gives freshness and lift.</i>		
Puligny Montrachet 1er Cru, Champs Canet	£450.00	2011 – 2019
<i>A delicious autumnal Puligny offering notes of cinnamon, apples and salty minerals. Opulent, yet fine tuned, its smooth and silky palate carries it forth to its long, delicious finish.</i>		
Puligny Montrachet 1er Cru, Garenne (very limited)	£450.00	2011 – 2019
<i>Aromatic with notes of salt caramels, pear and spice. Refined on the palate with excellent focus and elegance.</i>		
Puligny Montrachet 1er Cru, Combettes (limited)	£550.00	2011 – 2020
<i>A fantastic Puligny that oozes flirty charm and superb style. Delicately aromatic with white peach blossom, almonds and toasted brioche. Super sleek and refined. Utterly delicious.</i>		
Volnay 1er Cru, Carelle Sous La Chapelle	£295.00	2013 – 2021
<i>Each time we taste Jean-Marc's reds, they seem to get better and better. We were thoroughly impressed by his Volnay Carelle. Revealing a bright, ruby colour on the palate, it delivers crunchy sweet fruit and tannins that are gently rustic, just to give enough charm and character.</i>		



JEAN-PHILIPPE FICHET, Meursault

Jean-Philippe is really happy with his 2008s as he feels that the wines are notably fruity yet incredibly true to their terroir. In order to preserve their Mother Nature given fruit, he decided to age them slightly less in barrel so when we went to visit him this past November, the wines were being aged in vat. We think this was a wise move as they are just delicious and reminiscent of his 2006s but with more precision, lift and minerality.

	£/case in Bond	Drinking Dates
Bourgogne Vieilles Vignes	£135.00	2010 – 2015
<i>Wonderfully precise, this 2008 Bourgogne delivers a pure and plump palate of juicy pear and apple. Jean-Philippe described it as a 'mini Meursault' as the vines are located next to Premier Cru vineyards.</i>		
Meursault	£210.00	2011 – 2018
Meursault Magnums	£220.00	2011 – 2019
<i>Always a delicious drink, the 2008 reveals an almost late harvest nose of honey, white peach and spice. Ample, mouthfilling and fresh, it is hedonistic yet notably precise.</i>		
Meursault, Gruyaches	£285.00	2011 – 2018
<i>Opulent on the nose, this 2008 is fruity and ripe. Despite its overt character, it has wonderful minerality which adds focus and freshness.</i>		
Meursault, Chevalières	£295.00	2011 – 2019
Meursault, Chevalières Magnums	£305.00	2011 – 2020
<i>The Chevalières vineyard has the most limestone of all Jean-Philippe's Meursault vineyards. As a result, its wines tend to be floral and elegant yet powerful. More mineral than Gruyaches, this restrained 2008 beauty offers a delicious palate of sweet apples, salt caramels and gentle spice. A pensive, truly impressive wine.</i>		
Meursault, Tesson	£320.00	2011 – 2019
Meursault, Tesson Magnums	£330.00	2011 – 2020
<i>The star of the vintage in 2007, it could be a good contender again in 2008. Tight on the nose but expressive on the palate with nectarine, strawberry and mineral notes. Refined with excellent concentration and length.</i>		
Meursault 1er Cru, Genevrières	£375.00	2011 – 2020
<i>A delicious Premier Cru, the 2008 Genevrières is really strutting its stuff with its floral nose and beautifully poised palate. Though it is less obvious and intense than some of the other wines, it may surpass them in class and minerality. A purist's delight.</i>		
Puligny Montrachet 1er Cru, Referts	£395.00	2011 – 2021
<i>A full-throttle Puligny, this 2008 delivers a fleshy almost chewy palate of succulent fruit and toasted spice. Underlying acidity adds a bit of crunch to its long length.</i>		



DOMAINE FRANCOIS JOBARD, Meursault

François' son Antoine has been at the helm of the domaine since the 2005 vintage. The change has been apparent as their wines have become more accessible and aromatic earlier on while retaining their complexity and concentration. Like the other growers, Antoine could not stop speaking of the importance of north wind that dried up the vineyards and concentrated the berries. Due to hail storms, they lost 50% of their Bourgogne Blanc and En La Barre while the other vineyards produced 20% less due to their draconian selection.

	£/case in Bond	Drinking Dates
Bourgogne Blanc	£165.00	2010 – 2015
<i>Antoine makes one of the most delicious and intense Bourgogne Blancs we know. Elegant with notes of pear, pineapple and kiwi. Fruity and plush yet lifted. Excellent bang for your buck.</i>		
Meursault, En La Barre	£345.00	2012 - 2019
<i>Wonderfully aromatic, the 2008 En La Barre displays notes of toasted brioche, lime zest and chiselled minerality. Just delicious and Meursault through-and-through.</i>		
Meursault 1er Cru, Poruzots	£495.00	2013 – 2020
<i>Spicier than En La Barre, this Premier Cru is a step up in concentration and intensity delivering an ample, creamy palate, exotic fruit undertones and lifted minerality. Its butterscotch finish goes on-and-on.</i>		
Meursault 1er Cru, Genevrières	£495.00	2013 – 2020
<i>An incredible Meursault, the 2008 Genevrières is ripe with Mirabelle plum, sugarloaf pineapple and lacy white flowers. The most powerful and intense of the bunch, it is absolutely delicious. Finishes long and powerful. Spellbinding.</i>		

DOMAINE MAROSLAVAC-LEGER, Puligny Montrachet

We love this domaine. For not only are the wines delicious but they are terroir-driven, pure and very well-priced – a near impossible combination to find. Charming and with smiling eyes, Roland Maroslavac is a purist at heart and produces Pulignys that are like ballet dancers which flow beautifully and effortlessly. Stylish and feminine, they are what you come to expect from Puligny. Highly recommended.

	£/case in Bond	Drinking Dates
Puligny Montrachet, Corvées des Vignes	£210.00	2010 – 2015
<i>Poised, fresh and pure, the 2008 delivers a delicious palateful of juicy fruit that envelopes lots of freshness and minerality. This is just how Puligny Village should be – feminine, pure and balanced.</i>		
Puligny Montrachet, 1er Cru, Champs Gains	£295.00	2011 – 2016
<i>A bit shy at the time of tasting, this 2008 shows notable concentration with floral, almond and pear flavours. Roland describes Champs Gains as a wine that is always difficult to taste in its youth, but within a year or two, this will be drinking beautifully.</i>		
Puligny Montrachet, 1^{er} Cru, Folatières	£320.00	2011 – 2017
<i>The 2008 Folatières offers a rounder palate with soft edges and sexy curves. Its minerality gives it additional depth and focus leading to a long, illustrious finish.</i>		
Puligny Montrachet, 1^{er} Cru, Combettes	£325.00	2011 – 2018
<i>One of the most powerful vineyards in Puligny, Roland's 2008 Combettes is like an iron fist in a velvet glove, offering an alluring nose of white flowers, sweet orchard fruit and tender caramel but with noticeable power and concentration. Wonderfully stylish.</i>		

DOMAINE ETIENNE SAUZET, Puligny Montrachet

Domaine Sauzet is one of the grandest names for white Burgundy. We witnessed this first hand a year ago when delving into one of their 2004 Premier Crus. While other 2004s are nicely coming into their own or even showing some subtle aging, this bottle was incredibly young, complex and intense - a tour de force showing their wines' innate quality and longevity - which is a rarity these days. A visit this year to the domaine further supported this theory. Sauzet is an exceptional producer. This is our first official allocation of their wines since 1983. Quantities are limited.

	£/case in Bond	Drinking Dates
Bourgogne Blanc, Tufera	£140.00	2011 – 2016
<i>Aromatic and exuberant for a Bourgogne Blanc exhibiting floral notes, kiwi and minerals. Quite energised with good fruit and grip.</i>		
Puligny Montrachet	£330.00	2011 – 2019
<i>A beautiful Puligny that offers a precise nose and sculpted palate with layers of orchard fruit, citrus and pineapples. Super refined and elegant, this is proper Puligny.</i>		
Puligny Montrachet, 1er Cru, Champs Gains	£465.00	2012 – 2022
<i>The most exuberant of the four though it still remains focused and pure – very Sauzet. The 2008 delivers ripe pear, lots of texture and mineral notes. Its palate is more penetrating than its more discreet nose which is a welcomed surprise.</i>		
Puligny Montrachet, 1er Cru, Clos de la Garenne	£465.00	2012 – 2022
<i>A lovely nose that offers floral, spicy and leesy notes and a fleshy yet poised palate. Garenne is the Puligny 1er Cru vineyard at the highest altitude and with the most minerality, which can be felt in their 2008.</i>		

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

Michel warmly welcomed us into the beautiful cellar that he shares with son Bruno who took over a large portion of his vines following Michel's retirement a few years back (his other son Philippe received the other half). But Michel chose to keep his three favourites parcels. We were delighted that he did as we have been working with him for so many years and did not want to see his delicious wines disappear. Though he only makes a tiny amount of wine, he assured us that the quantities are the same as the 2007s. Despite only having three appellations, he generously opened multiple bottles from various vintages including a 1974 Chassagne Montrachet 1er Cru Les Caillerets (one of our birth years) which was still fresh. A Goedhuis exclusive for the UK.

	£/case in Bond	Drinking Dates
Chassagne Montrachet 1er Cru, En Remilly	£395.00	2011 – 2019
<i>Chassagne's En Remilly has the incredible chance of being located right next to Chevalier Montrachet. Michel's 2008 is zesty with notes of orange peel and lightly toasted spice. Plush on the palate but still subtly restrained and focused.</i>		
Puligny Montrachet 1er Cru, Demoiselles (limited)	£410.00 per 6	2011 – 2021
<i>One of the most famous of the Puligny vineyards, Demoiselles' 2008 delivers an opulent touch with its fleshy palate of white peach, spice and ripe pear. Its pronounced minerality tames any heaviness or overt exuberance on the finish. Delicious.</i>		
Chevalier Montrachet Grand Cru (very limited)	£725.00 per 6	2012 – 2022
<i>La Grande Dame amongst Chassagne's Grand Cru vineyards, Michel's 2008 is penetrating with ample flavours of ripe yellow plum, citrus zest and aromatic spice. Its incredible layers stay gently tucked in from its pronounced minerality, but in a few years time, this should be a diva.</i>		

DOMAINE MARC COLIN, Gamay

Damien Colin invited us to taste in a quaint, hobbit-like tasting room this time around. We usually meet him in the vat or barrel room at the other end of the village. But 2008 came along and produced such wonderfully fruity wines that the Colins wanted to seal this quality in and decided to bottle them early, so bottling preparations were well underway in the other cellar. He was right; their 2008s were full of fruit but also wonderfully mineral. They will be drinking earlier than his 2007s which in our eyes were amazingly taut when we had them en primeur. They are beautiful but will require patience. On the other hand, their 2008s were openly delicious from the start.

	<i>£/case in Bond</i>	<i>Drinking Dates</i>
St Aubin 1er Cru, En Remilly	£195.00	2011 – 2017
<i>Leesy, floral and gently herbal, this pretty medium-bodied wine opens up on the palate with exotic fruit flavours. Not as chiselled as the 2007, but its overt quality will make it a charming drink early on.</i>		
St Aubin 1er Cru, Sur Le Sentier du Clou	£195.00	2010 - 2016
<i>Despite it being from a cooler climat than En Remilly, it is all plumpness and lushness in 2008. Despite its user friendly personality, its mineral character pulls it in on the finish. A thoroughly enjoyable wine.</i>		
Chassagne Montrachet, Encegnières	£250.00	2011 – 2018
<i>A bit of a wild child offering up lots of zesty flavours of punchy peach and exotic spice. It finishes on notes of tangy red cherry. Produced from a 'lieu-dit' that touches the grand cru, Bâtard Montrachet.</i>		
Chassagne Montrachet 1er Cru, Champs Gains	£385.00	2012 – 2019
<i>A 'climat' that always produces slightly more exuberant wines. Yet in 2008, it is a bit of an old soul that is nonetheless encapsulated in a palate of pêche de vigne and lemongrass. Notably vinous. Slightly richer than Chenevottes, this is one interesting wine.</i>		
Chassagne Montrachet 1er Cru, Chenevottes	£385.00	2012 - 2020
<i>Floral with zingy peach and lemon sorbet that starts off as fleshy and creamy before turning incredibly mineral. Superbly long finish. A delicious Chassagne.</i>		
Chassagne Montrachet 1er Cru, Vide Bourse	£385.00	2012 – 2021
<i>More masculine than Chenevottes, the 2008 Vide Bourse is aromatic and slightly earthy on the nose with notes of late harvest yellow plum and autumnal spice. Intense and almost chewy, this wine displays some characters of its neighbour, Batard Montrachet.</i>		
Santenay Vieilles Vignes	£195.00	2012 – 2018
<i>The Colins make some of the best Santenays around. Their Vieilles Vignes is produced from vines that are over 105 years old. Old vines produce complex wines with more intensity and finesse. Their 2008 is just that revealing aromatic notes of brown sugar and sweet juicy cherries.</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. Paul's son, Thierry, runs most of the domaine now. His warmth and genuine character are reflected in their wines. These are some of the most gorgeous examples of the region - ethereal and layered. Just beautiful.

	£/case in Bond	Drinking Dates
St Aubin 1er Cru, Charmois <i>Super refined with leesy notes and aromatic citrus fruit, this 2008 is delicious. Elegant and pure yet incredibly appealing with a succulent finish.</i>	£175.00	2010 – 2014
Chassagne Montrachet, Mazures <i>A single vineyard Chassagne Village that really impressed us. Aromatic with lime zest, orange blossom and minerals. Its limestone terroir gives it excellent lift and focus making the overall texture very pretty and elegant.</i>	£225.00	2010 – 2017
Chassagne Montrachet 1er Cru, Clos St Jean <i>A delicious 2008 that is gently aromatic with notes of honeysuckle, almonds and pear. Its medium-bodied palate lends far more grip, yet its minerality adds silky softness. Super stylish.</i>	£325.00	2011 – 2020
Chassagne Montrachet 1er Cru, Grandes Ruchottes <i>Aromatic and zesty with mandarin orange, fleshy yellow plums and spice. A flamboyant wine that has a lot of energetic personality. Thierry describes this wine as having one of the best terroirs, and we can see why.</i>	£350.00	2010 – 2019
Chassagne Montrachet 1er Cru, Romanée <i>We loved this wine in the 2007 vintage and we love it again in 2008. Wonderfully suave, the 2008 La Romanée is just beautiful with its complex core and silky palate. It is an incredible Chassagne that is among the best produced.</i>	£425.00	2011 – 2021

TERMS AND CONDITIONS

All wines are offered In Bond England (i.e. all shipping and bottling charges are included). We will arrange shipment from the domaines in autumn 2010. On arrival, your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves, at a cost of £9.50 ex-vat per case per annum. When you decide to take delivery, Duty and Vat at the prevailing rate will become payable. These charges are at present £19.26 per 12-bottle case and 17.5% respectively. Delivery will be charged at cost.