



2009

BURGUNDY

EN PRIMEUR

LES
GENEVRIERES

GOEDHUIS & CO

FINE WINE MERCHANTS

BURGUNDY MAP

BURGUNDY



FOREWORD

Burgundy, and particularly red Burgundy, has been Goedhuis & Co's first love for the last twenty years. The wines, the wine makers, the wonderful characters who work in the vineyards, the food, the beauty of the scenery and the architecture combine to make Burgundy enchanting and irresistible.

We have been building our list of top Domaines since we started in 1981 and this is undoubtedly our greatest En Primeur Burgundy offer ever. Joining forces with David Roberts MW has not only added his immense skill as a taster, but he has brought in new Domaines and increased allocations. Chandon de Briailles, Comte d'Angerville, Comte Armand (which I am particularly excited about) and Simon Bize are all great new listings.

At this stage one can't be absolutely sure that 2009 will, in twenty years, be considered as one of the truly great Burgundy vintages. What I am sure of is that this vintage will give us all immense pleasure. Whether we drink them young, in middle age or fully mature, they are going to be completely delicious.

Furthermore, and I think this is important, prices of 2009s are realistic. Burgundian growers haven't gone mad. They are more expensive than 2008 but not ridiculously so. 2009 may well be the last opportunity to buy well-priced red Burgundies before increasing demand from Hong Kong, Singapore and mainland China really affects prices. To confirm these fears, the Hospice de Beaune auction was dominated by Chinese buyers and prices were up between 12 and 15%.

I will be filling my own cellar with these fabulous wines, and I recommend that you do as well.

Johnny Goedhuis, Chairman

INTRODUCTION

"We couldn't do anything wrong"!

The 2009 vintage in Burgundy offers a stunning contrast to the previous few years. Growing conditions could not have been better and every grower we saw couldn't stop smiling like Cheshire cats when they recounted the conditions of last year. "We couldn't do anything wrong" was the most common phrase as they recounted how their sorting tables were discarded and they picked some of the cleanest and purest fruit for over a decade. The stars of the vintage are undoubtedly the red wines. They have a succulence of ripe fruit that I haven't seen for a long time, with beautifully silky tannins and gentle freshness. Most importantly, they have great balance. As a result these wines will appeal to both types of Burgundy consumers. For lovers of fresh, clean vibrant Pinot Noir flavours, they will give an extraordinary amount of pleasure young. And for those who like a little bit of age, they will mature with grace. The whites are wonderfully appealing, with an air of flamboyance. They might not necessarily be for the long term, but they are beautifully concentrated and have stunning fruit flavours, quite simply wines for pleasure.

THE GROWING SEASON

Some years warrant pages of explanation of how the vagaries of the weather influenced the characteristics of the vintage for better or worse. In 2009, there is almost nothing to say. The weather was nearly perfect for the growing of vines throughout the Côte d'Or. The winter of 08/09 was relatively uneventful and a mild spring allowed budding to take place early and the flowering completed relatively quickly in early May. The only slight blot for some growers in Gevrey and Morey was a small hailstorm in mid-May. Whilst it didn't affect quality, it slightly impacted on their yields, which no farmer likes.

In general, May and June were relatively hot months that were helped with intermittent rain. The potentially testing month for all the growers was July, particularly around the weekend of the 14th July. A slight increase in rainfall during these warm conditions gave cause for concern that mildew and oidium might be just around the corner. In fact, neither happened. The end of July and whole of August was almost perfect - lots of sun, warm temperatures and very little rain - ideal for the vines. The July rain which was a concern a month earlier was in hindsight a blessing for it provided crucial moisture during these hotter periods to nourish the vines right up to harvest time.

There is a saying amongst the older vigneronns that it is August that makes the vintage and this was so very true in 2009. The lovely sunny clear days allowed for perfect ripening of the grapes. The sugars rose without excess and there was perfect phenolic ripeness of both the skins and pips. This had a huge impact on the finished wines, producing a silkiness in the tannins in the reds. By early September the grapes were reaching their maturity and the harvest took place in good time for most growers in both the Côte de Nuits and Côte de Beaune. Picking was comfortably completed by the end of the third week of September by nearly all the growers in excellent conditions.

THE WINES

In great red wine vintages, it is often the case that the climatic conditions dominate the style of wines more than the individual terroir characters that are more expressive in cooler years. This is very much the case in 2009. The red wines have a central theme which is one of beautifully ripe, open berry fruit flavours. Whilst the acidity is lower than some years, it is not lacking and with the charming ripe almost velvety tannins, the wines still appear fresh and lively on the palate. In essence, they have a sweetness of fruit that makes them hugely drinkable. This is a vintage which will give masses of pleasure when the wines are young, but they certainly have a central core which will allow them to age beautifully.

The white wines are delicious; they have a feeling of opulence and ripeness. The most defining wines come from the best growers who have aged and well-managed vineyards, producing wines with great texture and individuality. They are not necessarily wines for the long term, but they will give huge pleasure. And as always, they preserve a Burgundian integrity that all other great white wine producing regions aspire to.

To conclude, tasting the 2009s from barrel in the summer and autumn was one of the most rewarding buying experiences I have had for a long time. Both red and whites have sensational fruit characters. I lost count how many times I used the term "sheer pleasure" in my tasting notes. In essence, this is a lovely year for producers and consumers of great Burgundy!

-David Roberts MW

Domaine write-ups and tasting notes have been written by David Roberts MW (DR) and Robin Kick (RK).

CHABLIS

DOMAINE POMMIER	Page 6
Chablis 1er Cru, Beuroy	£135.00
Chablis 1er Cru, Côte de Lechet	£135.00

DOMAINE JEAN-PAUL DROIN	Page 6
Chablis	£115.00
Chablis 1er Cru, Vaillons	£145.00
Chablis 1er Cru, Montée de Tonnerre	£175.00
Chablis Grand Cru, Vaudésir	£285.00
Chablis Grand Cru, Clos	£330.00

DOMAINE BILLAUD SIMON	Page 7
Chablis 1er Cru, Vaillons	£145.00
Chablis 1er Cru, Mont de Milieu	£175.00
Chablis 1er Cru, Montée de Tonnerre	£195.00
Chablis Grand Cru, Preuses	£370.00
Chablis Grand Cru, Clos	£395.00

COTE DE NUITS

DOMAINE DROUHIN-LAROZE	Page 8
Gevrey Chambertin	£269.00
Gevrey Chambertin Magnums	£279.00
Gevrey Chambertin, Craipillots	£395.00
Gevrey Chambertin 1er Cru Clos Prieur	£395.00
Chambolle Musigny	£425.00
Chapelle Chambertin Grand Cru	£625.00
Clos de Vougeot Grand Cru	£735.00
Bonnes Mares Grand Cru	£735.00
Bonnes Mares Grand Cru Magnums	£755.00
Chambertin Clos de Bèze Grand Cru	£835.00
Chambertin Clos de Bèze Grand Cru Magnums	£855.00
Musigny Grand Cru	per 6 £1195.00

DOMAINE FOURRIER	Page 10
Morey St Denis, Clos Solon	per 6 £125.00
Gevrey Chambertin Vieilles Vignes	per 6 £135.00
Chambolle Musigny	per 6 £135.00
Vougeot 1er Cru, Petits Vougeots	per 6 £210.00
Gevrey Chambertin 1er Cru, Cherbaudes	per 6 £225.00
Gevrey Chambertin 1er Cru, Champeaux	per 6 £285.00
Gevrey Chambertin 1er Cru, Combe aux Moines	per 6 £285.00
Gevrey Chambertin 1er Cru, Clos St Jacques	per 6 £445.00

DOMAINE GEANTET-PANSIOT	Page 11
Gevrey Chambertin, Jeunes Rois	£285.00
Gevrey Chambertin Vieilles Vignes	£325.00
Gevrey Chambertin Vieilles Vignes Mags (limited)	£335.00
Chambolle Musigny Vieilles Vignes	£335.00
Gevrey Chambertin, En Champs	£395.00
Gevrey Chambertin 1er Cru, Poissenot	£485.00
Chambolle Musigny 1er Cru, Baudes	£495.00
Chambolle Musigny 1er Cru, Feussellottes	£495.00
Charmes Chambertin Grand Cru	£775.00
Charmes Chambertin Grand Cru Magnums	£785.00

DOMAINE DOMINIQUE GALLOIS	Page 12
Gevrey Chambertin	£210.00
Gevrey Chambertin 1er Cru, Goulots	£325.00

Gevrey Chambertin 1er Cru, Petits Cazetiers	£325.00
Gevrey Chambertin 1er Cru, Combes aux Moines	£375.00
Charmes Chambertin	£550.00

DOMAINE DENIS MORTET	Page 13
Bourgogne Blanc	£160.00
Bourgogne Rouge	£195.00
Marsannay, Longeroies	£275.00
Gevrey Chambertin	£475.00
Gevrey Chambertin Vieilles Vignes	£550.00
Gevrey Chambertin En Champs	£595.00
Gevrey Chambertin 1er Cru, Lavaux St Jacques	£850.00

DOMAINE SERAFIN PERE & FILS	Page 14
Bourgogne Rouge	£198.00
Gevrey Chambertin	£297.00
Gevrey Chambertin Vieilles Vignes	£398.00
Gevrey Chambertin 1er Cru, Corbeaux	£495.00
Morey St Denis 1er Cru, Millandes	£495.00
Chambolle Musigny 1er Cru, Baudes	£595.00
Gevrey Chambertin 1er Cru, Fonteny	£595.00
Gevrey Chambertin 1er Cru, Cazetiers	£750.00
Charmes Chambertin Grand Cru	per 6 £625.00

DOMAINE PONSOT	Page 15
Morey St Denis Blanc Les Mont Luisants	POA
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
Clos de Vougeot Grand Cru	POA
Chapelle Chambertin Grand Cru	POA
Clos de la Roche Vieilles Vignes Grand Cru	POA
Assortiment des Grands Cru	POA

DOMAINE DES LAMBRAYS	Page 17
Morey St Denis	£325.00
Morey St Denis Magnums	£335.00
Morey St Denis 1er Cru, Loups	£495.00
Clos des Lambrays Grand Cru	£850.00
Clos des Lambrays Grand Cru Magnums	£860.00

DOMAINE GHISLAINE BARTHOD	Page 18
Bourgogne Rouge	£160.00
Bourgogne Rouge Magnums	£170.00
Chambolle Musigny	£345.00
Chambolle Musigny Magnums	£360.00
Chambolle Musigny 1er Cru, Beaux Bruns	£550.00
Chambolle Musigny 1er Cru, Beaux Bruns Mags	£565.00
Chambolle Musigny 1er Cru, Chatelots	£550.00
Chambolle Musigny 1er Cru, Gruenchers	£550.00
Chambolle Musigny 1er Cru, Cras	£575.00

DOMAINE LOUIS BOILLOT	Page 19
Gevrey Chambertin	£235.00
Chambolle Musigny	£295.00
Gevrey Chambertin, Evocelles	£330.00
Gevrey Chambertin 1er Cru, Champonnets	£395.00

DOMAINE HUDELLOT NOELLAT

Bourgogne Rouge	Page 19	£95.00
Vosne Romanée		£250.00
Nuits St Georges, Bas de Combes		£250.00
Vougeot 1er Cru, Petits Vougeots		£345.00
Nuits St Georges 1er Cru, Murgers		£390.00
Vosne Romanée 1er Cru, Suchots		£495.00
Vosne Romanée 1er Cru, Beaumonts		£495.00
Chambolle Musigny 1er Cru, Charmes		£560.00
Vosne Romanée 1er Cru, Malconsorts	per 6	£395.00
Clos de Vougeot Grand Cru		£785.00
Romanée St Vivant Grand Cru	per 6	£925.00
Richebourg Grand Cru	per 6	£1050.00

DOMAINE SYLVAIN CATHIARD

Bourgogne Rouge	Page 21	POA
Vosne Romanée		POA
Chambolle Musigny, Clos de l'Orme		POA
Nuits St Georges 1er Cru, Aux Thorey		POA
Nuits St Georges 1er Cru, Murgers		POA
Nuits St Georges 1er Cru, Orveaux		POA
Vosne Romanée 1er Cru, Reignots		POA
Vosne Romanée 1er Cru, Suchots		POA
Vosne Romanée 1er Cru, Malconsorts		POA

DOMAINE JEAN GRIVOT

Vosne Romanée	Page 23	£295.00
Vosne Romanée Magnums		£305.00
Nuits St Georges, Aux Lavières		£295.00
Vosne Romanée 1er Cru, Rouges		£560.00
Nuits St Georges 1er Cru, Boudots		£675.00
Nuits St Georges 1er Cru, Boudots Magnums		£690.00
Vosne Romanée 1er Cru, Brûlées		£695.00
Vosne Romanée 1er Cru, Beaux Monts		£695.00
Clos de Vougeot	per 6	£395.00
Clos de Vougeot Magnums	per 3	£410.00
Vosne Romanée 1er Cru, Suchots	per 6	£425.00
Echézeaux Grand Cru	per 6	£550.00
Richebourg Grand Cru	per 6	£1750.00

DOMAINE ANNE GROS

Hautes Côtes de Nuits Blanc	Page 24	POA
Hautes Côtes de Nuits Rouge		POA
Chambolle Musigny, Combe d'Orveau		POA

DOMAINE MEO-CAMUZET

Clos St. Philibert, Hautes Côtes de Nuits Blanc	Page 25	£185.00
Bourgogne Rouge		£160.00
Marsannay		£215.00
Fixin 1er Cru, Clos du Chapitre		£345.00
Nuits St. Georges 1er Cru, Boudots	per 6	£475.00
Vosne Romanée 1er Cru, Chaumes	per 6	£475.00
Clos Vougeot 'Près le Château' Grand Cru	per 6	£725.00
Corton Clos Rognet Grand Cru	per 6	£725.00
Vosne Romanée 1er Cru, Brûlées	per 6	£1050.00

DOMAINE DE L'ARLOT

Nuits St Georges Blanc, Cuvée La Gerbotte	Page 26	£249.00
Nuits St Georges Blanc 1er Cru, Clos de l'Arlot		£435.00
Côtes de Nuits Villages, Clos du Châpeau		£180.00
Nuits St Georges, Petit Arlot		£225.00
Nuits St Georges 1er Cru, Petits Plets		£260.00

Nuits St Georges 1er Cru, Clos de l'Arlot	£465.00
Clos des Forêts St Georges	£465.00
Vosne Romanée 1er Cru, Suchots	£625.00

COTE DE BEAUNE

DOMAINE BONNEAU DU MARTRAY	Page 28
Corton Charlemagne Grand Cru	per 6 £415.00
Corton Charlemagne Grand Cru Magnums	per 3 £425.00

DOMAINE SIMON BIZE	Page 28
Savigny lès Beaune, Aux Grands Liards	£245.00
Savigny lès Beaune 1er Cru, Les Marconnets	£295.00
Savigny lès Beaune 1er Cru, Les Vergelesses	£325.00
Latricières Chambertin Grand Cru	per 6 £550.00

DOMAINE CHANDON DE BRIAILLES	Page 29
Savigny lès Beaune 1er Cru, Lavières	£225.00
Corton Grand Cru, Maréchaudes	£445.00
Corton Grand Cru, Bressandes	£520.00

DOMAINE TOLLOT-BEAUT	Page 30
Bourgogne Rouge	per 6 £70.00
Chorey lès Beaune, Pièce du Chapitre	per 6 £90.00
Savigny lès Beaune 1er Cru, Lavières	per 6 £120.00
Aloxe Corton 1er Cru, Vercots	per 6 £160.00
Beaune 1er Cru, Grèves	per 6 £170.00
Beaune 1er Cru, Clos du Roi	per 6 £170.00
Corton Bressandes Grand Cru	per 6 £265.00

MAISON ROCHE DE BELLENE	Page 31
Meursault 1er Cru, Genevrières	£445.00
Puligny Montrachet 1er Cru, Folatières	£475.00
Corton Charlemagne Grand Cru	per 6 £365.00
Volnay Vieilles Vignes	£195.00
Volnay Vieilles Vignes Magnums	£205.00
Volnay 1er Cru, Mitans	£240.00
Volnay 1er Cru, Mitans Magnums	£250.00
Nuits St Georges 1er Cru, Murgers	£335.00
Nuits St Georges 1er Cru, Murgers Magnums	£345.00
Nuits St Georges 1er Cru, Boudots	£370.00
Nuits St Georges 1er Cru, Boudots Magnums	£380.00
Gevrey Chambertin 1er Cru, Champeaux	£395.00
Gevrey Chambertin 1er Cru, Champeaux Magnums	£405.00
Vosne Romanée 1er Cru, Suchots	£485.00
Vosne Romanée 1er Cru, Suchots Magnums	£495.00
Clos St Denis Grand Cru	per 6 £365.00
Clos St Denis Grand Cru Magnums	per 3 £375.00
Clos de la Roche Grand Cru	per 6 £365.00
Clos de la Roche Grand Cru Magnums	per 3 £375.00
Clos de Vougeot Grand Cru	per 6 £375.00
Clos de Vougeot Grand Cru Magnums	per 3 £385.00
Echezeaux Grand Cru	per 6 £375.00
Bonnes Mares Grand Cru	per 6 £625.00
Chambolle Musigny 1er Cru, Amoureuses	per 6 £645.00
Chambertin Clos de Bèze Grand Cru	per 6 £695.00

DOMAINE JOSEPH VOILLOT	Page 33	DOMAINE ETIENNE SAUZET	Page 39
Volnay	£230.00	Bourgogne Blanc, Tufera	£150.00
Volnay Magnums	£240.00	Chassagne Montrachet, Enceignières	£325.00
Volnay 1er Cru, Caillerets	£380.00	Puligny Montrachet	£335.00
Volnay 1er Cru, Caillerets Magnums	£390.00	Puligny Montrachet 1er Cru, Champs Gains	£475.00
Volnay 1er Cru, Champans	£380.00	Puligny Montrachet 1er Cru, Clos de la Garenne	£475.00
Volnay 1er Cru, Champans Magnums	£390.00	Puligny Montrachet 1er Cru, Perrières	£495.00
Pommard 1er Cru, Pezerolles	£455.00	Puligny Montrachet 1er Cru, Referts	£495.00
Pommard 1er Cru, Pezerolles Magnums	£465.00	Puligny Montrachet 1er Cru, Folatières	£570.00
Pommard 1er Cru, Rugiens	£455.00	Puligny Montrachet 1er Cru, Champs Canet	£570.00
Pommard 1er Cru, Rugiens Magnums	£465.00	Puligny Montrachet 1er Cru, Combettes per 6	£395.00
DOMAINE COMTE D'ANGERVILLE	Page 34	DOMAINE MAROSLAVAC-LEGER	Page 40
Volnay	£295.00	Puligny Montrachet, Corvées des Vignes	£220.00
Volnay 1er Cru	£335.00	Puligny Montrachet 1er Cru, Champs Gains	£295.00
Volnay 1er Cru, Frémiets	£420.00	Puligny Montrachet 1er Cru, Folatières	£345.00
Volnay 1er Cru, Champans	£480.00	DOMAINE HUBERT LAMY	Page 40
Volnay 1er Cru, Caillerets	£480.00	St Aubin 1er Cru, Frionnes	£225.00
Volnay 1er Cru, Taillepieds	£480.00	St Aubin 1er Cru, Clos de la Chatenière	£295.00
Volnay 1er Cru, Clos des Ducs	£725.00	DOMAINE COLIN-DELEGER	Page 41
DOMAINE COMTE ARMAND	Page 35	Chassagne Montrachet 1er Cru, En Remilly	£395.00
Volnay	£225.00	Puligny Montrachet 1er Cru, Demoiselles per 6	£415.00
Volnay 1er Cru, Frémiets	£395.00	Chevalier Montrachet Grand Cru per 6	£750.00
Pommard 1er Cru, Clos des Epeneaux per 6	£295.00	DOMAINE HENRI PRUDHON	Page 41
DOMAINE FRANCOIS JOBARD	Page 35	St Aubin 1er Cru, Rouges Gorges	£160.00
Bourgogne Blanc	£170.00	DOMAINE BRUNO COLIN	Page 42
Meursault, En la Barre	£355.00	Chassagne Montrachet	£225.00
Meursault 1er Cru, Poruzots	£485.00	Chassagne Montrachet 1er Cru, Chenevottes	£315.00
Meursault 1er Cru, Genevrières	£495.00	Chassagne Montrachet 1er Cru, Maltroie	£315.00
DOMAINE JEAN-MARC BOILLOT	Page 36	Chassagne Montrachet 1er Cru, Vergers	£315.00
Montagny 1er Cru, Vieux Château	£140.00	Chassagne Montrachet 1er Cru, Blanchot Dessus	£340.00
Puligny Montrachet	£295.00	Puligny Montrachet 1er Cru, Truffières	£475.00
Puligny Montrachet 1er Cru, Champs Canet	£495.00	DOMAINE PAUL PILLOT	Page 43
Puligny Montrachet 1er Cru, Garenne	£495.00	St Aubin 1er Cru, Charmois	£180.00
Puligny Montrachet 1er Cru, Referts	£495.00	Chassagne Montrachet, Mazures	£235.00
Puligny Montrachet 1er Cru, Combettes	£610.00	Chassagne Montrachet 1er Cru, Clos St Jean	£335.00
Bâtard Montrachet Grand Cru per 6	£725.00	Chassagne Montrachet 1er Cru, Caillerets	£365.00
Pommard 1er Cru, Jarollières	£395.00	Chassagne Montrachet 1er Cru, Romanée	£440.00
DOMAINE JEAN-PHILIPPE FICHET	Page 37	DOMAINE MARC COLIN	Page 44
Bourgogne Blanc Vieilles Vignes	£145.00	St Aubin 1er Cru, En Remilly	£210.00
Meursault	£250.00	St Aubin 1er Cru, Sur Le Sentier du Clou	£210.00
Meursault Magnums	£260.00	Chassagne Montrachet, Enceignières	£260.00
Meursault, Meix sous le Château	£285.00	Chassagne Montrachet 1er Cru, Champs Gains	£395.00
Meursault, Gruyaches	£325.00	Chassagne Montrachet 1er Cru, Chenevottes	£395.00
Meursault, Chevalières	£345.00	Chassagne Montrachet 1er Cru, Vide Bourse	£395.00
Meursault, Chevalières Magnums	£355.00	Santenay Vieilles Vignes	£175.00
Meursault, Tesson	£365.00	DOMAINE JEAN-PIERRE CHARTON	Page 45
Meursault, Tesson Magnums	£375.00	Mercury 1er Cru, Naugues	£150.00
Puligny Montrachet 1er Cru, Referts	£495.00	Mercury 1er Cru, Clos du Roi	£150.00
Puligny Montrachet 1er Cru, Referts Magnums	£505.00	DOMAINE PATRICK JAVILLIER	Page 38
DOMAINE PATRICK JAVILLIER	Page 38	Bourgogne Blanc, Cuvée Oligocene	£150.00
Bourgogne Blanc, Cuvée Oligocene	£150.00	Meursault, Clos du Cromin	£285.00
Meursault, Clos du Cromin	£285.00	Meursault, Clousots	£325.00
Meursault, Clousots	£325.00	Meursault, Tête de Murger	£430.00
Meursault, Tête de Murger	£430.00	Corton Charlemagne Grand Cru per 6	£390.00
Corton Charlemagne Grand Cru per 6	£390.00		

CHABLIS

DOMAINE POMMIER, Chablis

Dénis Pommier and his wife Isabelle are some of the nicest people in Burgundy. Their domaine was originally created in 1990 when Dénis 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. Over the past few years, they have been working their vineyards more organically which has enabled their wines to gain more minerality and depth. The Pommiers describe their 2009s as being more ample than 2005 yet with more acidity and crispness than 2006. Their wines offer some of best value in the region. RK

	£/cs in Bond	Drinking Dates
Chablis 1er Cru, Beauroy	£135.00	2011 - 2015

Beauroy has an innate spiciness that comes from its vineyard site. A rich and opulent wine, the 2009 is aromatic with a gentle nose of candied pear, salt caramels with attractive toasty/smoky flavours on the palate. Beautiful delineation despite its richness. A delicious drop.

	£135.00	2011 - 2016
--	---------	-------------

Chablis 1er Cru, Côte de Lechet

Vinified in a similar fashion to Beauroy but Côte de Lechet is more strict and tight-knit. Attractive and feminine floral notes lead the way to a beautifully poised 2009 that flourishes with lime zest, sweet pineapple and kiwi. Its pretty layers lead to a nicely concentrated and persistent finish.

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 believes strongly that the grapes must express their unique vineyard site. For many years his father emulated the wines of Meursault using more new oak than was traditional in Chablis. Since the handover, however, Benoît has moved slightly 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 Crus and 50% for the top Grand Crus enabling it to add additional complexity and aromatics while being virtually invisible. His 2009s are just delicious. Lots of fruit paired with tremendous minerality. RK

	£/case In Bond	Drinking Dates
Chablis	£115.00	2011 - 2016

An excellent village Chablis that is stylish and soulful. Lemon sorbet, Granny Smith apple and crunchy minerals interlace throughout the smooth, ripe core. Ripe and polished, a subtle underlying structure hints at some cellaring potential.

	£145.00	2011 - 2019
--	---------	-------------

Chablis 1er Cru, Vaillons

One of the most popular Premier Crus in the region, the 2009 Vaillons delivers a gorgeous palate of Mirabelle plum, pears and white flowers. A fleshy yet poised mouthfeel which you can sink your teeth into. Produced with less than 5% new oak so that its energy remains intact.

	£175.00	2013 - 2022
--	---------	-------------

Chablis 1er Cru, Montée de Tonnerre

Quintessential notes of gunflint and silex lead to an impressively rich palate that delves into beautiful layers of fruit and freshness. Incredibly mineral, it seems to have it all. Lovely lingering finish.

Chablis Grand Cru, Vaudésir £285.00 2013 – 2022
Lacy and wonderfully elegant with pretty floral notes, almonds and lime zest. The palate is silky, discreet and refined with beautiful balance and precision. The Grace Kelly of Chablis.

Chablis Grand Cru, Clos £330.00 2014 – 2024
Another grand Cru which exhibits a powerful palate with ripe orchard fruit, smoky silex and gently toasted brioche. Tight and deep, this wine stands tall and noble but will require a bit of time to express itself fully. Everlasting length.

DOMAINE BILLAUD SIMON, Chablis

The cellars of Domaine Billaud-Simon are beautifully situated on the edge of the river Serein that flows around the outskirts of the town of Chablis. The domaine is superbly managed by Bernard Billaud who has an absolute desire to make wines with total typicity for the region. The philosophy of the domaine is to avoid the use of oak, and therefore he makes wines with immense purity and wonderful reflection of the appellational style. These are very fresh and driven wines, balancing elegance with a fine crispness of fruit. DR

	£/case In Bond	Drinking Date
Chablis 1er Cru, Vaillons	£145.00	2011 - 2016
<i>Situated to the South East of Chablis, on Kimmeridgian limestone, Les Vaillons always produces incredibly perfumed wines, focusing on elegance and finesse. A really flattering 1er Cru with gentle white peach flavours, this is a beautifully balanced wine with lovely gentle uplifting flavours on the finish. This will give a huge amount of pleasure.</i>		

Chablis 1er Cru, Mont de Milieu	£175.00	2012 - 2017
<i>They always say the older the vines, the greater the complexity, and this is surely the case with this superb 1er Cru produced from 50-year-old vines to the west of the town. Tremendously mineral in style with the added texture one expects from the best 1er Cru sites. A long and complex wine which will benefit from a couple of years of bottle age.</i>		

Chablis 1er Cru, Montée de Tonnerre	£195.00	2012 - 2017
<i>A big full and classically rich Montée de Tonnerre, balancing the earthy chalky flavours of this appellation with the lovely opulence which is very much the characteristic of this vintage. A top class wine with stunning length on the finish.</i>		

Chablis Grand Cru, Preuses	£370.00	2013 - 2019
<i>Almost 70 years old, these phenomenal vines have to be carefully nurtured by Bernard and his team, and harvesting by hand is imperative. This is a wonderful example of a Grand Cru, supporting the natural richness and volume of fruit, with an incredible harmony. The fruit style is almost exotic in the mid-palate, with a textured long finish, highlighting its potential as a very great wine.</i>		

Chablis Grand Cru, Clos	£395.00	2013 – 2019
<i>Open, opulent almost exotic fruit aromas and flavours, this is a richly succulent wine, whilst not lacking the vibrance of a true Chablis. This is a wine which will give huge pleasure to all lovers of great Chablis and its long core of minerality on the finish helps to create a very sophisticated wine indeed.</i>		



COTE DE NUITS

DOMAINE DROUHIN-LAROZE, Gevrey Chambertin

Philippe Drouhin is the current master at this exceptional, long-established domaine. At its inception in 1850, the family only produced wines from Gevrey Chambertin, but it further expanded in 1919 when a granddaughter married Alexandre Drouhin. This happy union added vines from neighbouring Chambolle Musigny and in the Burgundian tradition, the domaine changed names from Laroze to Drouhin-Laroze. Today, they produce 12 appellations from 11.5 hectares. Philippe's style falls somewhere between a modernist and a traditionalist. Though his wines are ripe, full and aged in new oak (50% for 1er Cru and 100% for Grand Cru), they are at the same time pure, earthy and often dominated by vinous fruits. Their understated concentration balances out any new wood flavours or textures. This year, Philippe's wine were very 'Drouhin Laroze', that is deep, dark and full of power. RK

	£/case In Bond	Drinking Dates
Gevrey Chambertin	£269.00	2014 – 2022+
Gevrey Chambertin Magnums	£279.00	2014 – 2022+

The 2009 Gevrey Chambertin delivers delicious earthy aromas of cinnamon, vanilla and juicy black and red fruits. Tannins surface gently and are further enveloped with its impressive precision and freshness. Finishes vibrant and clean. Year in and year out, this tends to be the best value Gevrey Village we sell.

Gevrey Chambertin, Craipillots	£395.00	2014 – 2024+
---------------------------------------	----------------	---------------------

Notes of succulent and zingy red cranberry and cherry open up to a moderately tight and brooding palate. Despite its masculine feel, the tannins are fine and polished while undercurrents of attractive spice and freshness give it lift and depth. Excellent density and length. One to watch.

Gevrey Chambertin 1er Cru Clos Prieur	£395.00	2014 – 2026+
--	----------------	---------------------

Grippy, broad and velvety, Clos Prieur is a fine force to be reckoned with in 2009. A juicy core of sweet cherry and strawberry give way to roasted coffee, vanilla and spice. This is all Gevrey and a lot of wine for the price.

Chambolle Musigny	£425.00	2014 – 2024+
--------------------------	----------------	---------------------

Produced from 2 parcels, one which is Premier Cru and makes up 80% of the blend. So, this is really a 'petit' Premier Cru. Opening up with a more Chambolle nose of raspberry and cherry, the wine quickly turns more Gevrey in style with its masculine structure and dense palate. Finishes firm yet with round, slightly giving edges.

Chapelle Chambertin Grand Cru	£625.00	2014 – 2026+
--------------------------------------	----------------	---------------------

This may be one of the greatest Chapelle Chambertins that we've tasted from Drouhin Laroze. Succulent and expressive, this 2009 blooms on the palate revealing layers of ample, velvety fruit, subtle spiciness and a superb crunch that gives it lift and freshness in all the right places.

Clos de Vougeot Grand Cru	£735.00	2014 – 2024+
----------------------------------	----------------	---------------------

Clos de Vougeots from all over the Côte hit their sweet spot in 2009 and Philippe's is no exception. A deep, rich nose of black cherries and succulent red plums leads to a vinous and ever so slightly 'wild' palate. Well-paced, refined and round, this is a wonderfully balanced wine that will deliver lots of pleasure.

	£/case In Bond	Drinking Dates
Bonnes Mares Grand Cru	£735.00	2015 – 2032+
Bonnes Mares Grand Cru Magnums (limited)	£755.00	2015 – 2032+

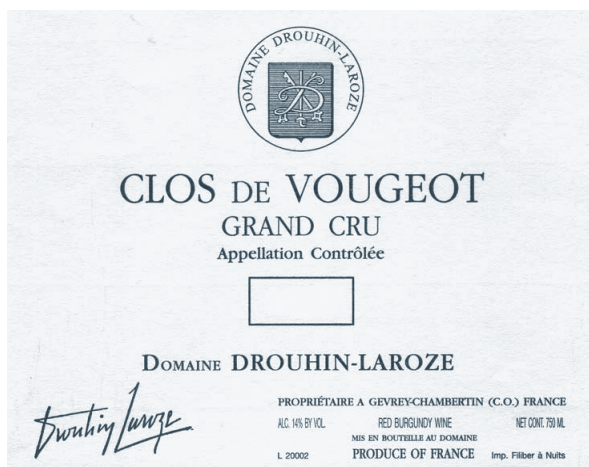
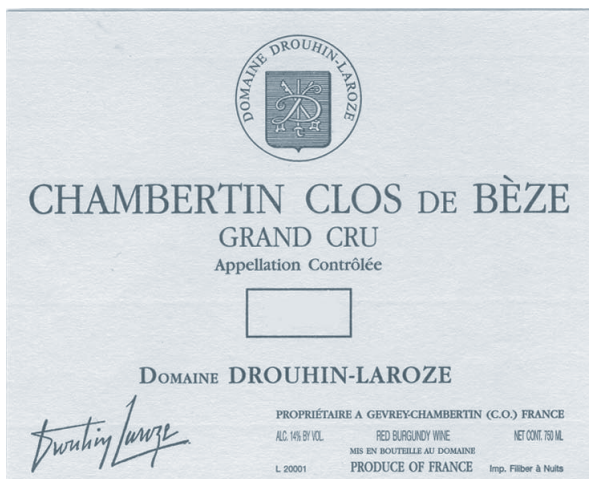
Though a bit reticent on the nose, the 2009 Bonnes Mares carries forth a plump palate of sweet red and black cherries and damson plums. Spicy new oak tries to take centre stage, yet its beautiful core of juicy fruit never lets go of the reins and leads it to a lifted, bright finish.

Chambertin Clos de Bèze Grand Cru	£835.00	2015 – 2035+
Chambertin Clos de Bèze Grand Cru Magnums (limited)	£855.00	2015 – 2035+

This meaty, fleshy and ultra delicious wine delivers a gorgeous mouthful of roasted coffee, sweet fruit and lots of charisma. Though incredibly charming, its structure is powerful and dense, which is supported by a sleek core of fantastic minerality. Just beautiful.

Musigny Grand Cru (very limited)	£1195.00 per 6	2016 – 2035+
---	-----------------------	---------------------

Always one of the tiniest single Grand Crus we sell (two barrels if one is lucky), the 2009 delivers the perfect balance between its masculine presence and structure and its wonderfully feminine core of sweet wild berry fruit. Its silky curves carry this delineated beauty to a long and admirable finish.



DOMAINE FOURRIER, Gevrey Chambertin

Jean-Marie is one of our favourite visits. He is so knowledgeable and passionate that it is easy to get carried away with our questions. But regardless of our discussions, his wines always speak for themselves. They are so pure that they sing the true voice of their terroir. In 2009, Jean-Marie produced a bit less than in 2008 (he's a whopping 50% down in 2010 as well) due to a plethora of older vines which suffered heavily from 'millerandage' (shot berries) caused by uneven flowering. Because of the lesser amounts, his 2009s will be allocated to previous buyers first. RK

	£/case In Bond	Drinking Dates
Morey St Denis, Clos Solon	£125.00 per 6	2014 – 2022+
<i>Possibly the densest, richest Clos Solon we've had from Jean-Marie, this 2009 displays a solid palate of red cherries, strawberries and plums. Subtly masculine with textured tannins and impressive density. Underlying freshness on the finish, adds some lift.</i>		
Gevrey Chambertin Vieilles Vignes	£135.00 per 6	2014 – 2023+
<i>Warmingly aromatic, the straight Gevrey Chambertin delivers an attractive nose of cherry cobbler and cinnamon spice with round, silky tannins and a lacy finish. Ripe yet beautifully elegant.</i>		
Chambolle Musigny (very limited)	£135.00 per 6	2014 – 2024+
<i>Jean-Marie had racked this wine the morning of our tasting rendering the wine a bit closed and shy. Yet on the palate, it revealed nuances of its personality including a pretty core of plush fruit and a cleansing slather of fine-tuned minerality. A silky wine with depth.</i>		
Vougeot 1er Cru, Petits Vougeots (very limited)	£210.00 per 6	2014 – 2024+
<i>Typically very Chambolle-like due to its terroir, the Petits Vougeots is a quiet and pensive wine in 2009 that will need a bit of time to be coaxed out of its shell. Nonetheless, it still embodies the vintage's glossy sweetness that is buttressed with layers of crunchy fruit and chunky tannins.</i>		
Gevrey Chambertin 1er Cru, Cherbaudes	£225.00 per 6	2015 – 2025+
<i>Spicy with a noticeably richer palate that is further fleshed out with zingy fruit and subtle meaty and earthy tones. Though its dense fruit centre is a bit compounded at the moment, its layers are given a bit of lift with its innate minerality and salty tang finish.</i>		
Gevrey Chambertin 1er Cru, Champeaux	£285.00 per 6	2015 – 2028+
<i>The majority of Champeaux's vines date from 1919, and this age and wisdom reveal themselves in its 2009. Zen and quietly confident, it delivers an impressive palate of sweet, layered fruit which is voluminous and expansive. Its slightly brooding mid-palate and exceptional length further suggests that there is much more yet to come.</i>		
Gevrey Chambertin 1er Cru, Combe aux Moines	£285.00 per 6	2015 – 2030+
<i>A gorgeous wine, the 2009 Combe aux Moines is lace through-and-through with its delicate, yet juicy core of succulent red fruits and superbly chiselled precision. Its layers gracefully fold open with the utmost of ease and poise. The Darcey Bussell of Gevreys.</i>		
Gevrey Chambertin 1er Cru, Clos St Jacques	£445.00 per 6	2013 – 2024+
<i>Clos St Jacques is a 'tour de force' in 2009 with its ample and mouthfilling fruit palate, displaying crunchy notes of red currant and sweet, zesty spice and damson plum. Sappy and velvety yet fine tuned. This finishes long, pure and lifted.</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. To attain further balance and freshness in 2009, they decided to produce all of their Chambolle Musignys from 100% whole bunch grapes. It has worked wonderfully well, lending a grounded element to the wines. Despite all their wines being bottled the previous week, they still showed such excellent depth of fruit with all the ubiquitous Geantet Pansiot charm. Vincent compares 2009 with 1990 saying that the wines should always taste well, that is, be approachable early on yet last for years. But his 2009s are even more Pinot in character. RK

	£/case In Bond	Drinking Dates
Gevrey Chambertin, Jeunes Rois	£285.00	2013 – 2020+

Les Jeunes Rois is wonderfully expressive in 2009 with a cheeky, zesty personality that epitomises the extroverted quality of the vintage. Juicy and plump with lots of red and black cherries and zesty spice.

Gevrey Chambertin Vieilles Vignes	£325.00	2014 – 2022+
Gevrey Chambertin Vieilles Vignes (limited) Magnums	£335.00	2014 – 2024+

Traditionally, the 2009 Vieilles Vignes is one of our favourite Gevrey Chambertins. The 2009 is impressive with a tight and brooding palate of sweet spicy fruit and notable structure. A bit backwards at this early stage, this will no doubt deliver lots of enjoyment with a bit of cellaring.

Chambolle Musigny Vieilles Vignes	£335.00	2014 – 2022+
--	----------------	---------------------

Poor flowering lead to a smaller production of the Chambolle Musigny Vieilles Vignes with the Geantets making a third less. A slight liqueur-like nose gives way to a powerful palate of grippy tannins that is fleshed out by sweet, succulent fruit. A wine to watch.

Gevrey Chambertin, En Champs	£395.00	2014 – 2026+
-------------------------------------	----------------	---------------------

En Champs is a 'lieu dit' that is located just under 1er Cru Champeaux. Its fine location enables the wine to be slightly denser and complex than their straight Vieilles Vignes. And the 2009 is just that – rich with spices, polished tannins and ample velvety fruit. Finishes on succulent red cherry and earthy notes.

Gevrey Chambertin 1er Cru, Poissenot	£485.00	2014 – 2026+
---	----------------	---------------------

The Poissenot vineyard is located high upon the slope facing south. So, it has all the benefits of the sun while retaining its freshness and notable minerality. A delicious 2009, Vincent's Poissenot seems to have everything that one loves in Gevrey – a rich, meaty palate, a sweet core and lots of lingering spice.

Chambolle Musigny 1er Cru, Baudes	£495.00	2014 – 2026+
--	----------------	---------------------

More discreet and slightly more backward than the Feussellottes at the time of tasting, the 2009 Baudes delivers a solid core of ripe red and black cherries and a masculine structure and density. Finishes tight and powerful. A burly Chambolle that should impress Gevrey and Nuits St Georges drinkers.

	£/case In Bond	Drinking Dates
Chambolle Musigny 1er Cru, Feussellottes	£495.00	2014 – 2026+

Grounded yet lifted with its earthy notes and aromas of sweet wild strawberries, raspberries and red cherries. Penetrating and deep with wonderful complexity and length, this should make a wine that will age beautifully.

Charmes Chambertin Grand Cru	£775.00	2014 – 2028+
Charmes Chambertin Grand Cru Magnums (very limited)	£785.00	2014 – 2032+

One of the most charming Charmes Chambertins produced, Vincent's 2009 is a calm and collected wine that displays a quiet confidence in its tight-knit tannins, ample and mouthfilling fruit and savoury undertones. Its zen finish carries on and on.

DOMAINE DOMINIQUE GALLOIS, Gevrey Chambertin

This relatively young domaine started by former Dijon restaurateur Dominique Gallois is fast competing with the very best in the village. His style is to produce wines with balance. Not necessarily searching for the lowest yields and excess of concentration, his aim is to make wines which can be enjoyed young when in his view the Pinot flavours are at their very best. There can be few better vintages to highlight this style than 2009, and Dominique has certainly made the very best of it. DR

	£/case In Bond	Drinking Dates
Gevrey Chambertin	£210.00	2012 – 2019

Lovely fresh violet aromas, in the mouth this has a delicate velvety texture, it is forward, open and very appealing.

Gevrey Chambertin 1er Cru, Goulots	£325.00	2013 – 2022
---	----------------	--------------------

Light red cherry aromas, with hints of chocolate oaked flavours in the mouth. This relatively high 1er Cru is quite a masculine style with a long firm finish.

Gevrey Chambertin 1er Cru, Petits Cazetiers	£325.00	2014 – 2023
--	----------------	--------------------

Deep dense dark berry fruit aromas, this is a very fine cuvée full of richness, and whilst weighty, it is not over the top. A very fine example of the added complexities achieved in top 1er Cru sites.

Gevrey Chambertin 1er Cru, Combes aux Moines	£375.00	2014 – 2024
---	----------------	--------------------

As one of the highest 1er Crus in Gevrey, Combe aux Moines always produces quite a meaty, masculine style of wine. This 2009 holds tight reserved power, with tremendous levels of intensity and is destined to make a very fine bottle of wine indeed.

Charmes Chambertin Grand Cru	£550.00	2015 – 2026
-------------------------------------	----------------	--------------------

The warmer site of Charmes allows this vineyard to make wines with great levels of richness and volume. This 2009 is a classic, full of sweet bright berry fruits, and the fine intensity is helped by an almost silky texture. A very delicious Grand Cru.



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 hugely impressed by the wines that he has produced. Arnaud's 2009s embody the vintage completely. They are lush, almost exotic in their fruit components with layers of texture, complexity and ultra ripe tannins. In fact, Arnaud has never seen tannins this ripe. In order to keep the opulence intact, Arnaud plans on bottling them slightly earlier than other vintages. RK

	£/case In Bond	Drinking Dates
Bourgogne Blanc (limited)	£160.00	2012 – 2017
<i>Beautifully aromatic with zest from lemons and oranges and gentle toast, this medium-bodied Bourgogne Blanc is fresh and clean with crisp acidity and attractive notes of salt caramels on the finish.</i>		

Bourgogne Rouge (limited)	£195.00	2013 – 2020
<i>Arnaud's 2009 is just gorgeous. Overt and opulent with a lovely nose and palate of sweet and sour cherry fruit and gentle spice. One of the grandest Bourgogne Rouges that could easily pass for a top 'village' wine.</i>		

Marsannay, Longeroies (limited)	£275.00	2014 – 2022+
<i>Marsannay might be one of the least known appellations in the Côte de Nuits, but if every producer made one like this, it would not be the case for much longer. Beautifully velvety with a polished palate of sweet fleshy fruit and an extroverted core. Though only a 'village' level, even Arnaud describes this as more like a 1er Cru.</i>		

Gevrey Chambertin	£475.00	2015 – 2024+
<i>We used to only focus on their Vieilles Vignes but we have so enjoyed their straight Gevrey for the past few years that we enthusiastically (and repeatedly) enquired about an allocation. Our wish was granted in 2009. A powerful and incredibly layered wine, this 2009 reveals candied red fruits, toasted spice and chewy tannins.</i>		

Gevrey Chambertin Vieilles Vignes	£550.00	2015 – 2026+
<i>Produced from 5 different vineyards whose average age is an incredible 70 years, the Vieilles Vignes is similar to the straight Gevrey in terms of flavours but with a more velvety texture, intense concentration of fruit, notable balance and complexity. Arnaud used 15% whole bunch for added freshness and grip.</i>		

Gevrey Chambertin En Champs (limited)	£595.00	2015 – 2027+
<i>En Champs has lots of limestone in the soil which gives wonderful finesse yet also more forwardness of fruit to its wines than most other Gevreys. Pretty and vibrant on the nose, the palate displays an impressive solid core of chocolate, black cherry and sweet damson plum. Tannins start off glossy but turn opaque and dense towards the finish. An impressive wine.</i>		

Gevrey Chambertin 1er Cru, Lavaux St Jacques (limited)	£850.00	2015 – 2028+
<i>An exotic air of mint, eucalyptus and roasted coffee guide the palate to a powerful core, displaying lots of texture, density and muscley concentration. Its mid-palate was slightly shut down at the time of tasting, but this only further goes to show its impressive potential.</i>		

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 out working in the vines or deep in his cellars. He is that kind of a vigneron. Quiet and absolutely dedicated to his hardworking craft, Christian 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. Whilst in the cellar, he uses little racking and does not filter or fine. But he is not shy of new oak, and he usually employs 50% on his Bourgogne, 70% on his straight Gevrey and often 100% on the rest of his cuvées, depending on their concentration. His 2009s are everything one can expect from this vintage – powerful, ripe and opulent. RK

	£/case In Bond	Drinking Dates
Bourgogne Rouge	£198.00	2013 – 2020
<i>Quite a rich Bourgogne Rouge, the 2009 delivers a mouthful of red cherries paired with vanilla and spice. Tannins are a bit chewy at this early stage, but this is one big Bourgogne Rouge.</i>		
Gevrey Chambertin	£297.00	2013 – 2022+
<i>Impressively deep in colour, Christian's 2009 straight Gevrey is incredibly aromatic with lots of smoky spice, sweet fleshy fruit and cedar.</i>		
Gevrey Chambertin Vieilles Vignes	£398.00	2014 – 2025+
<i>Though the mean age of these vines is 55 years old, some date back 80 years. Its age gives this wine a wisdom that is less apparent in Christian's straight Gevrey. A noticeable step up, this delivers a solid core of spicy meat, velvety tannins and damson plums. Finishes round and long.</i>		
Gevrey Chambertin 1er Cru, Corbeaux	£495.00	2015 – 2028+
<i>Polished with ample red fruits, red liquorice and notable focus. There is some wildness in the undertones and overall this feels an octave lower than most of his other wines. Impressively mouthfilling.</i>		
Morey St Denis 1er Cru, Millandes	£495.00	2015 – 2028+
<i>A 1er Cru with a top pedigree, Christian's Millandes is located across the road from Dujac's Clos de la Roche. Beautifully textured, the 2009 Millandes delivers Christian's trademark spiciness but with Morey's cheeky cherriness that is lipsmacking and lifted.</i>		
Chambolle Musigny 1er Cru, Baudes	£595.00	2015 – 2028+
<i>The 2009 Baudes is notably Chambolle in fruit style with exuberant undercurrents of raspberry and red cherries. Yet, it is fleshed out and broadened with toast and spicy new oak. Finishes pure and focused.</i>		
Gevrey Chambertin 1er Cru, Fonteny	£595.00	2015 – 2030+
<i>Aromatic and alluring with roasted coffee, red currants and red cherries. A more feminine and ethereal version of Corbeaux which gives clear-cut definition and chiselled minerality.</i>		
Gevrey Chambertin 1er Cru, Cazetiers (very limited)	£750.00	2016 – 2032+
<i>Liqueur-like with a penetrating and sweet coating of red and black fruits, the 2009 Cazetiers becomes firm, bold and masculine with powerful and pronounced tannins and a tight-knit core. This will need time to soften, but what a wine.</i>		
Charmes Chambertin Grand Cru (limited)	£625.00 per 6	2016 – 2035+
<i>Due to hail, there will be slightly less Charmes to go around this year. But for those lucky few who can get some, they will not be disappointed. Mouthfilling and dense, this full-bodied wine delivers a solid, sweet core of roasted coffee, crab apple and succulent spice. More structured than more recent Charmes, this wine looks to have an incredible future.</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, no sulphur dioxide (or very little), no new oak (because 'new oak kills the freshness') and no or little destalking of stems during vinification. In addition, he harvests late (a start date of 26 September in 2009), which adds extra ripeness and highly toned flavours. These established techniques create traditionally styled, often lighter coloured, yet long lived wines. Consequently, the uninitiated often find them esoteric and unusual. The proof is in the wine, however; each time we taste an old bottle, it is completely delicious. He describes his 2009s as nothing but "harmony and refinement".
RK

As we anticipate a great deal of interest in Laurent's wines, they will be offered to previous buyers first. Laurent releases his prices and allocations later than other growers, so please enquire if interested.

	£/case In Bond	Drinking Dates
Morey St Denis Blanc Les Mont Luisants	POA	2013 - 2017

An unusual white from Burgundy, it not only comes from the Côte de Nuits, but it is also produced from 100% Bourgogne Aligoté. It was finishing its malolactic fermentation at the time of tasting (it often doesn't go through any), making it slightly more challenging to taste than his reds. But there was an impressive concentration of fruit – quince, apple, pear and lemon zest - as well as incredible length.

Bourgogne Cuvée Pinson	POA	2014 – 2022+
-------------------------------	------------	---------------------

Produced from gravel rich soils next to Chambolle, this Bourgogne Rouge is always one of our favourites because it is as good as other people's Village wines. Ample and opulent, this 2009 displays a lifted nose of sweet red cherries, tangerine peel and minerals. Impressively endowed.

Chambolle Musigny, Cuvée des Cigales (limited)	POA	2015 – 2026+
---	------------	---------------------

Laurent has a penchant for naming his cuvées after things that sing or fly. In this case, cicadas get centre stage, but it is the actual wine that truly seizes the limelight. Smooth and polished, this is an alluring wine that delivers a broad palate of black cherries, minerals and milk chocolate. More Morey than Chambolle.

Chambolle Musigny 1er Cru, Charmes (limited)	POA	2014 – 2028+
---	------------	---------------------

Juicy and charming, the 2009 Charmes is Chambolle through and through with its uplifting flavours of cherry blossom and morello cherries, paired with vibrant freshness. A coquette with lots of style and panache.

Gevrey Chambertin Cuvée de l'Abeille	POA	2015 – 2028+
---	------------	---------------------

A beautifully balanced wine that carries itself well from the entry to its pure, succulent finish. Its mid-palate is alive yet poised with sweet bramble fruit and brown sugar. Glossy and polished.

Morey St Denis 1er Cru, Cuvée des Alouettes	POA	2015 – 2030+
--	------------	---------------------

Slightly more discreet, this skylark ('alouette') of a wine still sings from the heart. Pretty notes of violets, chocolate and damson plums gives a lifted yet round feel. Finishes long on minerality.

- | | £/case In Bond | Drinking Dates |
|--|----------------|---------------------|
| Griotte Chambertin Grand Cru | POA | 2015 – 2030+ |
| <i>Wild strawberries and sweet raspberries lead the way to his poised and fresh Griotte. Cherries surface on the mid-palate while its femininity and pureness carry it through to its stylish, long finish. Dainty but powerful.</i> | | |
| Clos de Vougeot Grand Cru (limited) | POA | 2015 – 2030+ |
| <i>Laurent has been making this wine since 1999. Yet another excellent Clos de Vougeot, this 2009 is similar to a Chambolle Musigny in style but with lots more depth, breadth and complexity. Crunchy, lipsmacking and with beautiful length.</i> | | |
| Chapelle Chambertin Grand Cru (limited) | POA | 2015 – 2032+ |
| <i>Spicy with notes of punchy red cherries, cinnamon and star of anise, the 2009 is penetrating with an incredible deep core of earthy notes, fruit and minerals. Silky and smooth with fantastic length, Laurent felt particularly pleased with this Grand Cru.</i> | | |
| Clos de la Roche Vieilles Vignes Grand Cru | POA | 2015 – 2035+ |
| <i>An extraordinarily rich nose that opens up with layer after layer of dried fruits, sweet red cherries, brown sugar and earthy spice. The palate lures one in through its almost decadent velvet layers. Slightly firm on the finish, this looks to be an enticing Clos de la Roche that will enthrall.</i> | | |
| Assortiment des Grands Cru | POA | |
| <i>Like Domaine de la Romanée Conti, Laurent also produces a mixed case of the various Grand Crus that he makes. Quantities of each will depend on what he has produced in that year. 2008's assortment included: 1 Chambertin, 2 Chapelle Chambertin, 2 Charmes Chambertin, 2 Clos de la Roche, 2 Clos de Vougeot, 1 Clos St Denis and 2 Griotte Chambertin. A great addition to any cellar which reveals the domaines various appellations and styles.</i> | | |



DOMAINE DES LAMBRAYS, Morey St Denis

We have been working with Thierry Brouin at Domaine des Lambrays since 1998. We love this domaine's style as we feel they embody Burgundy's true essence while capturing the grandness of this historic domaine's reputation. In order to master their soulful style, Thierry follows organic viticultural methods as closely as possible and uses old fashioned techniques such as whole bunch fermentation (with the stems). The results are outstanding and seem to get miraculously better as each vintage passes. Their wines were particularly easy to taste in 2009, particularly the village Morey and the Clos des Lambrays. The 2009s are expressive, poised and beautifully refined. RK

	£/case In Bond	Drinking Dates
Morey St Denis	£325.00	2013 – 2022+
Morey St Denis Magnums (very limited)	£335.00	2013 – 2024+

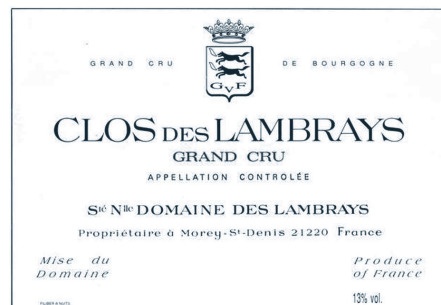
This is the second year in a row in which we were wowed by the village. Incredibly sweet yet pure, it offers a wonderful depth of fruit that completely enrobes the tannins. Feminine and incredibly balanced. One can almost drink it now.

Morey St Denis 1er Cru, Loups (very limited)	£495.00	2014 – 2026+
--	---------	--------------

A slightly more intense Morey than the village, the 2009 Les Loups is also more tight and unrevealing. Its palate is just as sweet with glorious layers of velvety fruit, gentle leafy characters and wonderful density and length. This should come into its own after a few years of cellaring.

Clos des Lambrays Grand Cru	£850.00	2015 – 2032+
Clos des Lambrays Grand Cru Magnums	£860.00	2014 – 2035+

Pretty, poised and polished, the gorgeous 2009 Clos des Lambrays offers a plump palateful of juicy, sappy Pinot fruit yet remains pure and focused. Coy, yet flirty. Incredibly well balanced and succulent for 100% whole bunch fermentation. Finishes beautifully long and delineated.



DOMAINE GHISLAINE BARTHOD, Chambolle Musigny

2009 is a dream vintage for Domaine Barthod. The soft pure fruit characteristics which play such an important part in the red wines this year, ideally suits the domaine's preferred style. The charm of Ghislaine's wines are all about openness and purity. There is never anything forced about them, and they express the very best about Chambolle, producing the most charming Pinot Noirs from the Côte de Nuits. This is certainly the case this year, and these wines are a fabulous selection and the very epitome of Chambolle Musigny. DR

	£/case In Bond	Drinking Dates
Bourgogne Rouge	£160.00	2012 - 2016
Bourgogne Rouge Magnums	£170.00	2013 - 2017

Shining bright colour, with very open red cherry aromas and flavours. This is full of charm and gentle tannins and will be irresistible from a very early age.

Chambolle Musigny	£345.00	2013 - 2019
Chambolle Musigny Magnums	£360.00	2014 - 2021

A lovely balance between succulent juicy fruit and a natural fresh crispness, giving the wine a tremendously uplifting feeling. Not a big wine, but one with huge charm and finesse.

Chambolle Musigny 1er Cru, Beaux Bruns	£550.00	2015 - 2024
Chambolle Musigny 1er Cru, Beaux Bruns Magnums	£565.00	2015 - 2026

Beaux Bruns is a relatively warm vineyard so it was imperative to pick the grapes relatively early in 2009 to maintain the freshness and avoid over-ripeness. Tasting this wine, Ghislaine certainly timed her harvest to perfection. This is sweet and sumptuous whilst always possessing a fine freshness on the palate. A wine of huge class.

Chambolle Musigny 1er Cru, Chatelots	£550.00	2014 - 2023
---	----------------	--------------------

A really appealing wine, this fine 1er Cru situated in the middle of the village produces classic Chambolle, with its lively sweet red berry fruit flavours. A wine of real harmony and gentle intensity. This is delicious.

Chambolle Musigny 1er Cru, Gruenchers (limited)	£550.00	2014 - 2021
--	----------------	--------------------

From 70-year old vines in the very centre of the village, this is a beautifully balanced Chambolle with appealing red fruit flavours and subtle levels of tension in the mid-palate. This is very clean and vibrant and a super sweet finish.

Chambolle Musigny 1er Cru, Cras	£575.00	2015 - 2026
--	----------------	--------------------

Les Cras always produces a very structured Chambolle and the 2009 highlights this style. The supple loganberry flavours are uplifted with fine and ripe tannins which provide an added depth to the wine on the finish. Very good indeed.



DOMAINE LOUIS BOILLOT, Chambolle Musigny

Louis Boillot's 7 ha of vineyards stretch from Volnay and Pommard in the Côte de Beaune up to the northern tip of Gevrey Chambertin in the Côte de Nuits. It is his Gevrey Chambertins which really catch my eye. His style of winemaking suits the appellation, making wines with a lovely fruit component and respect for the cru, but with great backbone underneath. In addition, he has strengthened his range this year with a lovely Chambolle, no doubt benefiting from partner Ghislaine Barthod's fine position in the appellation. These are wines which will age well, and he is rightly very pleased with his 2009s. DR

	£/case In Bond	Drinking Dates
Gevrey Chambertin	£235.00	2014 - 2023

Ripe succulent dark berry fruit aromas, this is a wine which expresses the natural ripeness of the vintage, with its intensely spiced flavours. A wine of real depth and a great example of village Gevrey Chambertin.

Chambolle Musigny	£295.00	2013 - 2019
--------------------------	----------------	--------------------

A very pretty Chambolle with masses of flavours of red cherries, this is a lovely example of the appellation and will give huge pleasure relatively soon after bottling.

Gevrey Chambertin, Evocelles	£330.00	2014 - 2024
-------------------------------------	----------------	--------------------

Very clean and pure raspberry fruit aromas. On the palate there is a surprising touch of elegance for a Gevrey, but it has a wonderful purity and direction of fruit that makes it a very special cuvée indeed. I love this style of Pinot.

Gevrey Chambertin 1er Cru, Champonnets	£395.00	2015 - 2024
---	----------------	--------------------

These old vines have undoubtedly produced an outstanding Gevrey 1er Cru in 2009. Full of raspberry and loganberry flavours, this wine has an ample fruit content, with real length and persistence on the finish.

DOMAINE HUDELLOT- NOELLAT, Vougeot

Hudlot-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 Hudlot's grandson, works side-by-side with their winemaker Vincent. Over the past few years, we have seen the quality of their wines soar, which has excited us immensely. Like many winemakers, Charles describes the 2009s as 'gourmands', a French word not obviously translated but meaning something in the lines of 'hedonistic'. He also commented on their ripe, silky tannins, both of which we felt were spot on. These wines look to be like the best 2009s - drinking fairly early on yet last for years. RK

	£/case In Bond	Drinking Dates
Bourgogne Rouge	£95.00	2012 – 2018

Produced from 18 different parcelles around Chambolle Musigny, this Bourgogne is sweet, poised and pretty yet with notable minerality and freshness. It will be bottled slightly earlier in order to retain its attractive fruit. As Johnny has been known to say, "this is a proper wine."

Vosne Romanée	£250.00	2014 – 2024+
----------------------	----------------	---------------------

A delicious village Vosne that is pure and punchy with lots of character, freshness and sweetness. Finishes on sour cherry and minerals.

	£/case In Bond	Drinking Dates
Nuits St Georges, Bas de Combes	£250.00	2014 – 2025+
<i>Bas de Combes is a 'lieu dit' that is situated just under Boudots – not a shabby place to be. Despite a tight nose, it opens up with lots of succulence on the palate. Sweet, smooth and lifted – like refined mineral water. Yet with lots of red berry flavour and crunchy freshness.</i>		
Vougeot 1er Cru, Petits Vougeots	£345.00	2014 – 2026+
<i>A lesser known 1er Cru that is consistently more like neighbouring Chambolle due to its terroir. The 2009 is ultra refined with an aromatic nose of violets, pink grapefruit and silky minerality. Ethereal yet profound.</i>		
Nuits St Georges 1er Cru, Murgers	£390.00	2014 – 2028+
<i>A bolder wine, this 2009 displays aromatic flavours of smoky meat with a dense, ripe and rich core of fruit. Despite tasting from a new barrel (though the final wine will be blended with wine from seasoned barrels), the oak is incredibly integrated and gives way to lots of layers and texture.</i>		
Vosne Romanée 1er Cru, Suchots	£495.00	2014 – 2030+
<i>More brooding and savoury with notes of damson plum, brown sugar and soy reduction. Poised and refined but more mysterious and dark. Very Vosne.</i>		
Vosne Romanée 1er Cru, Beaumonts	£495.00	2014 – 2030+
<i>Slightly more affectionate than the Suchots with its warming spice, succulent black cherries and dried fig. Excellent intensity that lays down a good blanket of fruit and many unfolding layers.</i>		
Chambolle 1er Cru, Charmes	£560.00	2013 – 2026+
<i>Following its namesake, this 2009 oozes charm all the way through. Lovely sweetness with gentle curves and velvety tannins. Feminine and complete. Already drinking beautifully.</i>		
Vosne Romanée 1er Cru, Malconsorts	£395.00 per 6	2016 – 2034+
<i>Touching La Tâche, Malconsorts tends to be a more powerful and masculine 1er Cru. This 2009 shows this vineyard's gentle austerity (when young) but also its density, power and depth. Incredibly mineral and pure, it delivers a palate of glossy tannins and fantastic length. This wine is one for the patient.</i>		
Clos de Vougeot Grand Cru	£785.00	2014 – 2032+
<i>Clos de Vougeot seems to be one of the stars of the vintage and actually has been in the limelight over the past 5 vintages (all those jokes on its 'second-rate' quality and the location of a grower's vines will hopefully be silenced once and for all). Aromatic notes of roasted coffee, dark chocolate and black cherries contribute to this 2009's lower octave. It finishes incredibly velvety and long.</i>		
Romanée St Vivant Grand Cru	£925.00 per 6	2016 – 2035+
<i>A more delicate grand cru which still embodies lots of depth and complexity. The 2009 Romanée St Vivant opens up with a pretty, lifted palate of succulent and sweet red berry fruit that gently coats the palate in its superfine tannins and clean-cut minerality.</i>		
Richebourg Grand Cru	£1050.00 per 6	2016 – 2035+
<i>Poised yet more dense and intense than the RSV, the 2009 Richebourg is a star in the making. Aromatic with notes of exotic spice and smoky meat, it turns to a more seductive nature on the palate with its juicy bramble fruits and underlying dark chocolate.</i>		

DOMAINE SYLVAIN CATHIARD, Vosne Romanée

It is extraordinary to think that fifteen years ago Domaine Cathiard in Vosne Romanée was almost unheard of, and yet today, it is rightly considered one of the finest domaines in the whole of the Côte d'Or. This father and son team is now well-established. Sylvain's extensive knowledge of his vineyards is second to none following the adage that great wines can only be made from the finest vineyards and grapes. Sebastian's work experience in New Zealand provides an extra dimension in the winery. The 2009 vintage really supports the domaine's style, focusing on a wonderful purity and balance of fruit. Due to the high demand and limited availability of his wines, they will be offered to previous buyers first. DR

	£/case In Bond	Drinking Dates
Bourgogne Rouge	POA	2013 - 2017

Brilliant red in colour, this is a very approachable Bourgogne Rouge, with its soft red cherry flavours and delicate easy tannins. A wine that can be drink almost immediately.

Vosne Romanée	POA	2013 - 2023
----------------------	------------	--------------------

Open black berry aromas, this is a very easy gentle Vosne Romanée concentrating on the natural sweet berry flavours of the vintage, with a very appealing fresh vanilla finish.

Chambolle Musigny, Clos de l'Orme	POA	2013 – 2025
--	------------	--------------------

The deep purple colour is a natural indication of the rich dark berry fruit aromas and flavours that are to follow. This cuvée highlights the impact of old vines on a wine; with 50-year-old vines, this Clos de L'Orme has a wonderful depth of fruit.

Nuits St Georges 1er Cru, Aux Thorey (limited)	POA	2015 - 2026
---	------------	--------------------

Aux Thorey was planted by Sylvain's grandfather the year he was born 57 years ago, and as a result, it is a Cru very close to his heart. Sylvain describes it as a Nuits in Vosne clothing, with its delicious raspberry fruit aromas and flavours. It has a beautifully silky texture whilst remaining very intense and finishes very rich and full.

Nuits St Georges 1er Cru, Murgers (limited)	POA	2015 - 2026
--	------------	--------------------

Undoubtedly a contender for one of my wines of the vintage, this is a truly fabulous wine and shows why so many people are describing 2009 as a Nuits year. Lovely intense loganberry and raspberry aromas, this is full of intense ripe fruit, rich and flamboyant whilst also incredibly structured due to the tiny berries from these 70-year-old vines. A truly great wine in the making.



- | | £/case In Bond | Drinking Dates |
|---|----------------|--------------------|
| Vosne Romanée 1er Cru, Orveaux (limited) | POA | 2015 - 2024 |
| <i>Yet again another stunning 1er Cru en Orveaux from Sylvain. I love this cuvée with deliciously appealing red cherry flavours, it focuses on purity and freshness, with long and very fine direct flavours. A wine of real substance.</i> | | |
| Vosne Romanée 1er Cru, Reignots (limited) | POA | 2015 - 2024 |
| <i>Sweet, spiced wild berry fruit aroma, this relatively high 1er Cru above La Romanée has certainly benefited from its position in 2009. This is wonderfully rich, with a glorious breadth of fruit and tremendous volume whilst always remaining very fresh on the palate and the flavours seem to linger forever.</i> | | |
| Vosne Romanée 1er Cru, Suchots (limited) | POA | 2015 - 2026 |
| <i>Often Les Suchots is the hardest wine to taste from cask in Sylvain's cellar, but not in 2009. This wine has real intensity of fruit and the gentle vanilla and oak flavours are superbly supported by the weight and concentration of fruit on the finish.</i> | | |
| Vosne Romanée 1er Cru, Malconsorts (limited) | POA | 2015 - 2028 |
| <i>Superb earthy wild berry fruits, this is a naturally weighty and slightly more masculine Vosne Romanée. A wine of great structure whilst remaining beautifully harmonious. The layers of concentrated flavours make this wine potentially even better than Sylvain's brilliant 2005. A wine of real depth and class.</i> | | |



DOMAINE JEAN GRIVOT, Vosne Romanée

Despite remaining under the name of his father Jean, the estate is very much the son Etienne's who has been making the wines for over two decades now. In the 90s, Etienne was sometimes criticised for making his wines with slightly too firm a hand; however since the new millennium, he has added a gentler touch which is beautifully represented in 2009. Etienne's 2009s have tremendous refinement and balance and in the same way that Etienne has an air of contentment. One feels this flowing through into the wines, which are totally at ease and were wonderful to taste in November from barrel. Our chairman, who has been tasting Etienne's wines for at least the past 20 years, was so impressed that he fervently declared, 'The 2009s are the greatest and most approachable wines he's ever made.' DR

	£/case In Bond	Drinking Dates
Vosne Romanée	£295.00	2014 - 2024
Vosne Romanée Magnums	£305.00	2014 - 2024

Brilliant purple colour, this wine expresses a real succulence of fruit in the palate with its open red cherry flavours, whilst being supported by very well integrated tannins and a long vibrant finish.

Nuits St Georges, Aux Lavières	£295.00	2014 - 2024
---------------------------------------	----------------	--------------------

Sitting just below 1er Cru Boudots, this always makes a very intense and structured 'lieu dit'. A wine with plenty of deep dark fruit flavours and broad volume on the finish.

Vosne Romanée 1er Cru, Rouges	£560.00	2014 - 2025
--------------------------------------	----------------	--------------------

The higher aspect of this vineyard, means that this wine in '09 has preserved a beautiful freshness and bite. This is a very clean pure crisp Les Rouges, which accentuates the beautiful raspberry fruit characters which play such an important part in the wines this year.

Nuits St Georges 1er Cru, Boudots	£675.00	2015 - 2026
Nuits St Georges 1er Cru, Boudots Magnums	£690.00	2015 - 2026

A very silky opulent wine which coats the mouth with its natural richness and volume. Undoubtedly, one of the cellar crowd pleasers and the strongly spiced dark berry fruit flavours make this incredibly moreish. A very complete wine.

Vosne Romanée 1er Cru, Brûlées (limited)	£695.00	2015 - 2026
---	----------------	--------------------

Intensely spiced dark berry fruit nose, this wine concentrates on a richness and succulence of fruit. A broad wine, which has an almost juicy sweetness on the palate. A very appealing wine which will give a huge amount of pleasure in a relatively short period of time.

Vosne Romanée 1er Cru, Beaux Monts (limited)	£695.00	2015 - 2027
---	----------------	--------------------

One of Etienne's favourite vineyards, with its fine, intense and gamey wild berry flavours. This is a very broad wine with a structured intensity, providing it with great weight. The excellent ripeness of tannins help give it a very long and complete finish.

Clos de Vougeot Grand Cru	£395.00 per 6	2016 - 2029
Clos de Vougeot Grand Cru Magnums	£410.00 per 3	2016 - 2029

Possibly the star of the cellar, this is a Grand Cru in every way, showing immense breeding and potential. Full of sweet dark spiced black fruit aromas, on the palate it balances richness and succulence with a lovely central core of fruit, and the intense but ripe tannins, help to create the most perfect example of this famous Grand Cru. A tremendous wine.

Vosne Romanée 1er Cru, Suchots (very limited) £425.00 per 6 2015 - 2027

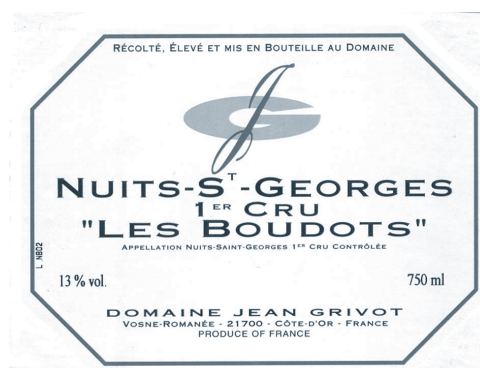
One of the great 1er Cru vineyards in Vosne adjoining two Grand Cru's, Richebourg and Romanée St Vivant. This is a very scented wine with real harmony. The volume and breadth of fruit create a real mouth filling sensation and the long sweet fruit finish helps to confirm that this is a wine of great distinction.

Echézeaux Grand Cru (limited) £550.00 per 6 2016 - 2029

Strong wild black and red currant fruit aromas, a very well-balanced wine where the ripeness of fruit is enhanced by the firmly structured grainy tannins. Quite a powerful Echezeaux which has real ageing potential

Richebourg Grand Cru (very limited) £1750.00 per 6 2016 - 2029

A truly outstanding wine, with subtle wild forest fruit aromas, on the palate it balances intensity with refinement. It has an extraordinary balance where not one thing dominates another and the natural sweetness of fruit gives it class and complexity. A great wine.



DOMAINE ANNE GROS, Vosne Romanée

Visiting Anne Gros' cellars in Vosne Romanée is always a wonderful experience. The style of her wines is a reflection of her charming quietly spoken relaxed manner. These are wines which do not shout from the roof tops but have incredible poise, and exude a natural class. The fruit characters of the 2009 vintage with the gentle bright berry flavours and delicate tannins highlight the style of the domaine, and this was a wonderful visit as always. DR

Hautes Côtes de Nuits Blanc (very limited) £/case In Bond POA Drinking Dates 2011 - 2015

The appealing bright tropical fruit flavours are supported by the gently fresh citrus acidity making this an open forward style, a classic Chardonnay with a true Burgundian feel.

Hautes Côtes de Nuits Rouge (very limited) POA 2012 - 2017

Bright red cherry colour and flavours. The warmth of the vintage very much suited the higher vineyards of the Hautes Côtes in 2009 and this is a very attractive Pinot style with purity and finesse for early drinking.

Chambolle Musigny, Combe d'Orveau (very limited) POA 2013 - 2020

Situated alongside the Grand Cru vineyard of Le Petit Musigny, this is a superbly positioned vineyard and this stunning 2009 exudes class. Brilliant purple colour, the striking raspberry fruit aromas are carried through into the palate. The gentle and silky tannins are helped by a subtle freshness of acidity to produce a wine with real volume and appeal.

DOMAINE MEO-CAMUZET, Vosne Romanée

Though Méo-Camuzet now has a world-wide reputation, twenty-five years ago they were 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. In less than 15 years, it has become one of the most respected in all of Burgundy. The 2009 reminds Jean-Nicolas of the 1989, a vintage of marvellous fruit, succulence and profound charm yet with grip. RK

Hautes Côtes de Nuits Blanc, Clos St. Philibert,	£/case In Bond	Drinking Dates
	£185.00	2012 – 2017

One of our favourite whites because though it is unmistakably Chardonnay, it tends to have some exotic flair dishing out delicious pineapples, mangos and vibrant acidity. The 2009 is just delicious with additional notes of ripe pear and salt caramels.

Bourgogne Rouge	£160.00	2013 – 2019
------------------------	----------------	--------------------

Dense and chewy, this 2009 Bourgogne Rouge packs a punch with its relatively powerful core of red and black fruits and excellent focus and purity. An impressive regional wine.

Marsannay	£215.00	2013 – 2020+
------------------	----------------	---------------------

A very fresh wine that has a lovely elegant structure and a fantastic balance. Behind the obvious red fruit is a certain earthiness that characterises this appellation from Méo. A good weight and length that leaves a gratifying finish.

Fixin 1er Cru, Clos du Chapitre (very limited)	£345.00	2014 – 2024+
---	----------------	---------------------

A gorgeous wine that tastes more like a Morey St Denis than anything north of Gevrey Chambertin. Spicy, round and velvety, this 2009 has a liqueur-like core of juicy fruit and polished tannins. Everything seems to flow beautifully together.

Nuits St. Georges 1er Cru, Boudots (limited)	£475.00 per 6	2014 – 2024+
---	----------------------	---------------------

Though tight on the nose, this 2009 is trying to express itself with its vibrant mouthfeel and notes of crunchy cranberry and sweet red cherry. Polished with good depth and attractive curves.

Vosne Romanée 1er Cru, Chaumes	£475.00 per 6	2015 – 2024+
---------------------------------------	----------------------	---------------------

This 1er Cru situated on the edge of Vosne and Nuits St Georges highlights the strength of both villages in 2009. The sweet intense dark chocolate aromas follow through on the palate to create a very complex wine with tremendous depth and fine length.

Clos Vougeot 'Près le Château' Grand Cru	£725.00 per 6	2016 – 2027+
---	----------------------	---------------------

Jean Nicolas' Clos Vougeot are some of the best situated in this very large Grand Cru. This is clearly shown in this superb wine, with its tremendous breeding and broad backbone of fruit, giving it real lift and depth on the finish. A superb example.

Corton Clos Rognet Grand Cru	£725.00 per 6	2016 – 2027+
-------------------------------------	----------------------	---------------------

A wine which shows real terroir characteristics. The firm, full earthy flavours are supported by a lovely flamboyance of fruit on the finish, to create a multi-textured wine of real class. A very good cuvée indeed.

Vosne Romanée 1er Cru, Brûlées (limited)	£1050.00 per 6	2015 – 2025+
---	-----------------------	---------------------

A very succulent and rich wine, with open fleshy berry fruit flavours. The tannins are present but beautifully hidden beneath a great volume of fruit and the subtle freshness on the finish uplifts the wine to give it tremendous appeal.

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, the wines practically make themselves which includes leaving in some of the stalks during fermentation and maceration for most vintages – a traditional technique which balances out the ripe fruit and gives the wine more structure for longer cellaring. The charming Oliver Leriche has been the cellar master and general manager at Arlot since the 2005 vintage. It is always one of the atmospheric places to visit as Oliver Leriche treats us as long lost family and their cellar is 'warm' and inviting. Like everywhere else, 2009 proved a rich vintage for Arlot, and so Olivier included up to 100% whole bunches in the fermentation tanks, lending an element of earthiness and freshness in the finished wines. RK

	£/case In Bond	Drinking Dates
Nuits St Georges Blanc, Cuvée La Gerbotte (very limited)	£249.00	2013 – 2020

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. The 2009 La Gerbotte delivers open-knit aromas of citrus zest paired with spicy pear. On the palate, it is focused with some roundness, finishing on mandarin orange and toasted almonds.

Nuits St Georges Blanc 1er Cru, Clos de l'Arlot (very limited)	£435.00	2013 – 2022
---	----------------	--------------------

The Clos de l'Arlot Blanc is another fine white from their Nuits St Georges vineyard. Rich with lemon curd, toasted brioche and minerality, its lovely density and richness that is lifted up by its fresh acidity. A beautiful and rare white that ages incredibly well.

Côtes de Nuits Villages, Clos du Châtepeau	£180.00	2013 – 2020+
---	----------------	---------------------

One of the last vineyards picked, Clos du Châtepeau tends to often be quite exuberant with lots of fleshy layers and this is also true of its 2009. Exuberant with red liquorice and wild herbs and spices. Some molasses and treacle notes lend an earthiness to the palate. Finishes velvety and ample with no hard edges.

Nuits St Georges, Petit Arlot	£225.00	2014 – 2022+
--------------------------------------	----------------	---------------------

Produced from the young vines grown in Clos de l'Arlot, the 2009 Petit Arlot was slightly shut down on the nose at the time of tasting but it showed a lovely velvety palate of fruit and lots of balance.

Nuits St Georges 1er Cru, Petits Plets	£260.00	2014 – 2024+
---	----------------	---------------------

Similar to Le Petit Arlot, the Petits Plets is produced from the young vines from Clos des Forêts. And similar to this latter wine, Les Petits Plets is a bit deeper and richer than Le Petit Arlot with a fine dense core and notable length.



Nuits St Georges 1er Cru, Clos de l'Arlot**£465.00****2014 – 2028+**

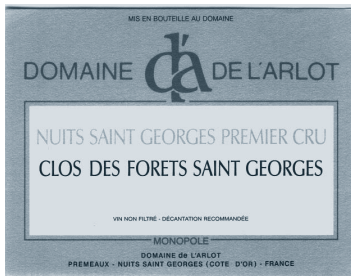
A bit of a diamond in the rough at this early stage, the 2009 Clos de l'Arlot is slightly reticent on the palate in terms of its flavours, but it has notable concentration and a beautiful sense of 'flow' from its entry to its fine-tuned finish. Fresh and vibrant.

Nuits St Georges 1er Cru, Clos des Forêts St Georges**£465.00****2015 – 2028+**

One of our annual favourites for its pronounced density and meaty core, the 2009 follows suit with previous vintages...and then some. Dark, velvety and spicy, it opens up with aromatic and heady scents of clove and star of anise before diving into its palate of dark velvety fruit.

Vosne Romanée 1er Cru, Suchots**£625.00****2015 – 2030+**

Beautifully poised in every way, this 2009 is an impressive wine at such a young stage, displaying seductive flavours of juicy red cherry and loads of finesse. This is rather more ethereal and lifted than the Clos des Forêts, and it reaches further in terms of complexity and length. Graceful and fine-tuned - like watching stones skipping across a smooth lake.



COTE DE BEAUNE

DOMAINE BONNEAU DU MARTRAY, Pernard Vergelesses

Domaine Bonneau du Martray planted its noble roots shortly after the French Revolution when vineyard land was swooped up from the church and often resold to the wealthy bourgeoisie. Over the years, bits and pieces were chiselled off due to family divisions to what remains of the estate today – 11 hectares. Despite its losses, it remains the largest vineyard holder in Le Corton climat (9.5 ha) and is the only domaine that produces exclusively Grands Crus. Since 1994, the domaine has been managed by Comte Jean-Charles le Bault de la Morinière, the great nephew to René Bonneau du Martray. Though the family owns a small amount of red Corton (which is treated as the spoiled baby of the family), their Corton Charlemagne is the wine for which they are celebrated. And one of the finest white Burgundies produced in the Côte d'Or. RK

	£/case In Bond	Drinking Dates
Corton Charlemagne Grand Cru	£415.00 per 6	2013 – 2018+
Corton Charlemagne Grand Cru Magnums (limited)	£425.00 per 3	2013 – 2019+

A big, fleshy mouthfilling wine that displays layer after layer of citrus zest, toasted brioche, hazelnut and butterscotch. Unctuous yet still fine-tuned with a slick core of minerality. Finishes on Corton Charlemagne's ubiquitous smoky gunflint.

DOMAINE SIMON BIZE, Savigny lès Beaune

With over 22 ha of vines and a total of 15 different cuvées (9 from Savigny-lès-Beaune), there are few better examples of terroir differences and its merits in the Côte d'Or than the famous house of Domaine Bize. A horizontal tasting of each of Patrick's cuvées in Savigny gives a fascinating impression of the style and characteristics of each of the appellations and a wonderful justification as to how the classification system was developed in the first place. In 2009, we have selected three beautiful Savignys with unique individuality. In addition, we have been lucky enough to get a small quantity of his only Grand Cru vineyard Latricières Chambertin. DR

	£/case In Bond	Drinking Dates
Savigny lès Beaune, Aux Grands Liards	£245.00	2013 - 2019

Very appealing pure dark fruit aromas, this Savigny balances intensity with texture. A wine with rounded and appealing tannins which finishes wonderfully fresh and clean. Not a wine for long-term ageing but will give huge pleasure.

Savigny lès Beaune 1er Cru, Les Marconnets	£295.00	2014 - 2022
---	----------------	--------------------

Les Marconnets in contrast to Vergelesses produces a very meaty and full wine. This '09 focuses on intense red cherry fruit flavours, a wine with structure and balanced intensity, and the lovely rich ripe fruit finish makes it a hugely appealing wine.

Savigny lès Beaune 1er Cru, Les Vergelesses	£325.00	2013 - 2022
--	----------------	--------------------

Les Vergelesses is famed for producing the most refined of all the Savigny 1er Crus and gentle sweet fruit characteristics of the 2009 vintage highlight this style to a maximum. A wine with stunning balance with its appealingly soft wild strawberry aromas and flavours with hints of spice on the mid-palate. This is a glorious wine balancing volume with refinement.

Latricières Chambertin Grand Cru (limited)	£550.00 per 6	2015 - 2027
---	----------------------	--------------------

Stunning wild strawberry aromas, on the palate this is very fine and layered. A wine of real complexity with tremendous depth of fruit aided by firm but very ripe tannins. This is a wine that will age superbly and has huge long-term potential.

DOMAINE CHANDON DE BRIAILLES, Savigny lès Beaune

The family château at Domaine Chandon de Briailles, situated in the heart of Savigny-lès-Beaune, is one of the prettiest in Burgundy and boasts gardens designed by André Le Nôtre of Versailles fame. Following the resurgence of the estate and the wines' quality under current owner Nadine de Nicolay, the wines continue to progress and are very much at the pinnacle of quality in the village under the stewardship of two of Nadine's children, François and Claude. The domaine likes to whole bunch press a proportion of their grapes, and they avoid the use of new oak, with the average age of their casks being 7 years old, to allow them to focus on purity and finesse in their finished wines. DR

	£/case In Bond	Drinking Dates
Savigny lès Beaune 1er Cru, Lavières	£225.00	2012 - 2019
<i>With 80 % of the fruit whole bunch pressed this wine has lovely spiced wild strawberry aromas and flavours. A really delicious wine which will give huge pleasure, with its gentle sweetness of fruit and subtle rounded tannins on the finish.</i>		

Corton Grand Cru, Maréchaudes (limited)	£445.00	2015 - 2026
<i>The dense black fruit aromas are followed through onto the palate. A very approachable style which will mature slightly ahead of the Bressandes, whilst nevertheless having the density of fruit to produce a wine of great distinction.</i>		

Corton Grand Cru, Bressandes	£520.00	2015 - 2028
<i>A real Grand Cru with huge poise. This wine is full of intense wild berry fruit flavours, and has real drive, with great structure and depth and the weight of flavours completely coat the mouth. A long and complete wine which has excellent ageing potential.</i>		



DOMAINE TOLLOT-BEAUT, Chorey lès Beaune

The wines of Tollot-Beaut are some of the best we taste every vintage. Uncomplicated, pure and 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 22-hectare domaine has been family-owned for years. The charming Nathalie Tollot manages the domaine with her brother, Jean-Paul (husband to Anne Gros) and cousins. Produced fairly traditionally with some whole bunches, the resulting wines are often opulent with noticeable density, always clean and superbly pure. Their 2009s just sang from the barrel. These are truly fine wines that will delight in all appellations. RK

	£/case In Bond	Drinking Dates
Bourgogne Rouge	£70.00 per 6	2014 - 2019
<i>This wine first came about in 2006 from the reclassification of Chorey lès Beaune vineyards when part of them did not make it into the cut. Now, it has become an established wine in its own right. A pretty and focused nose leads to a solid core of red and black fruits with nuances of treacle and brown sugar. Finishes on spice and gently textured tannins.</i>		
Chorey lès Beaune, Pièce du Chapître	£90.00 per 6	2013 – 2022+
<i>A delicious Chorey that is always reliable, the 2009 offers a juicy palate of sweet red cherries and grounding earthy notes, giving it an appealing balance of flavours. Its notable clarity of fruit guides it smoothly to a nice finish.</i>		
Savigny lès Beaune 1er Cru, Lavières	£120.00 per 6	2014 – 2025+
<i>Moderately tightly wound and masculine, this aromatic Savigny is a bit richer and more expressive with notes of tangerine peel, griotte cherries and dark chocolate. An impressive Savigny that looks to have quite a bit of punch.</i>		
Aloxe Corton 1er Cru, Vercots	£160.00 per 6	2014 – 2025+
<i>The Tollots make their Vercots with a blend of some of the domaine's oldest vines (80+ yrs) as well as some of the youngest (4 yrs). But the majority are the former and it is apparent in its intensity and length. Pure and focused with notes of red currant, cherries and milk chocolate. A fine and impressive Aloxe.</i>		
Beaune 1er Cru, Grèves	£170.00 per 6	2015 – 2028+
<i>A sleeker version of the Clos du Roi that offers a beautiful silkiness, with fine textured minerality, sweet raspberries and crunchy cherries. Excellent delineation that feels a bit corseted but in a fine and tailored manner. Stylish.</i>		
Beaune 1er Cru, Clos du Roi	£170.00 per 6	2014 – 2028+
<i>A slight attention seeker that is nonetheless charming and quality-driven. The 2009 Clos du Roi opens up with exuberant red fruits that offer lots of sweetness and succulence. A bit more full-throttle (but not necessarily more complex) than the Grèves, the Clos du Roi is for drinkers who like a bit of flesh in their wines.</i>		
Corton Bressandes Grand Cru	£265.00 per 6	2015 – 2030+
<i>A beautiful and zen wine that offers a delicious palate of velvety sweetness and alluring spiciness. Like a gentle giant, it is masculine and powerful yet with such a tender touch. One cannot help but take a step back to regard its quiet confidence and purity.</i>		

MAISON ROCHE DE BELLENE, Beaune

Maison Roche de Bellene is Nicolas Potel's new négociant company. 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 Bellene). We have never seen him happier. He chose the name 'Bellene' 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. RK

	£/case In Bond	Drinking Dates
Meursault 1er Cru, Genevrières	£445.00	2013 – 2018

This was a pure 'vedette' in 2009, delivering quintessential Meursault notes of gunflint, nectarine and fresh walnuts. Beautiful layers with delineation and freshness. Some grip on the finish suggest it is no shrinking violet but Genevrières through and through.

Puligny Montrachet 1er Cru, Folatières	£475.00	2013 – 2018
---	----------------	--------------------

Aromatic and lifted notes of yeasty and sweet pineapple soar out of the glass while the palate remains a bit reticent and shy. Nonetheless, there is wonderful concentration here that carries it through to its notable length. A Goedhuis exclusivity.

Corton Charlemagne Grand Cru	£365.00 per 6	2013 – 2018
-------------------------------------	----------------------	--------------------

This wonderful Corton Charlemagne was a stand out in the week and could hold ranks with some of the best white Burgundies that we tasted. Buttery but crunchy and fresh, it offered layers of sweet orchard fruit and toasted hazelnut. Poised and lacy like a ballet dancer.

Volnay Vieilles Vignes	£195.00	2014 – 2022+
Volnay Vieilles Vignes Magnums	£205.00	2014 – 2024+

Aromatic with notes of roasted coffee and zingy red currant, this medium bodied Volnay is a bit more structured in 2009 with its impressive concentration and more pronounced structure. But time will make this round, velvety and layered.

Volnay 1er Cru, Mitans	£240.00	2014 – 2023+
Volnay 1er Cru, Mitans Magnums (limited)	£250.00	2014 – 2025+

A lesser known 1er Cru, Mitans is due west of Brouillards. An impressive wine that delivers a beautifully rich, ripe and dense palate with polished tannins and a cornucopia of bramble fruits. One of the best 1er Crus Volnay's that we have tasted from Nicolas.

Nuits St Georges 1er Cru, Murgers	£335.00	2014 – 2025+
Nuits St Georges 1er Cru, Murgers Magnums (limited)	£345.00	2014 – 2027+

A more hesitant wine that is still kipping in terms of its outgoing flavour profile but very much awake regarding its admirable concentration and complexity. Firm and dense, one can still feel its enviable core of fruit and superfine tannins. Finishes on toasted spice and earthy notes.

Nuits St Georges 1er Cru, Boudots	£370.00	2014 – 2024+
Nuits St Georges 1er Cru, Boudots Magnums (limited)	£380.00	2014 – 2026+

A nicely opened Nuits St Georges with velvety tannins and a soft plump core of fruit. Succulent palate is fleshed out with sweet bramble fruit, red cherries and chocolate. Polished and pristine.

	£/case In Bond	Drinking Dates
Gevrey Chambertin 1er Cru, Champeaux	£395.00	2014 – 2024+
Gevrey Chambertin 1er Cru, Champeaux Magnums (limited)	£405.00	2014 – 2026+
<i>Earthy and dark, the 2009 Champeaux delivers brooding flavours of black cherries, treacle and warming vanilla spice. Its impressive concentration suggests that this will be for those who prefer more masculine styled Gevreys.</i>		
Vosne Romanée 1er Cru, Suchots	£485.00	2014 – 2025+
Vosne Romanée 1er Cru, Suchots Magnums (limited)	£495.00	2014 – 2027+
<i>A succulent Suchots that offers a wonderful balance between its core of fresh and crunchy fruit and sweet, smoldering earthiness. As the French say, there is a nice 'sucrosité' which adds a tender sweet spot to the palate and smooths everything over.</i>		
Clos St Denis Grand Cru	£365.00 per 6	2014 – 2025+
Clos St Denis Grand Cru Magnums (limited)	£375.00 per 3	2014 – 2027+
<i>A more tightly wound Grand Cru from Morey with its energised yet corseted and crunchy core and firm finish. Its fine, ripe tannins calm its zesty personality. Finishes on some oak flavours which will meld nicely, adding depth and complexity with a bit of cellaring.</i>		
Clos de la Roche Grand Cru	£365.00 per 6	2014 – 2025+
Clos de la Roche Grand Cru Magnums (limited)	£375.00 per 3	2014 – 2027+
<i>A delicious Clos de la Roche that is beautifully ample with notes of sweet cherries, caramel and aromatic spice. Pure and demonstrative, it was one of the most open of Nicolas' Grand Crus that was destined to please. Mineral tang finish.</i>		
Clos de Vougeot Grand Cru	£375.00 per 6	2014 – 2025+
Clos de Vougeot Grand Cru Magnums (limited)	£385.00 per 3	2014 – 2027+
<i>A big blustery wine that carries itself on stage with a voluminous palate of sweet Morello cherry, red currant and cocoa. Oak spice is slightly more prominent giving additional hints of clove, cinnamon and vanilla. 2009 proved an excellent vintage for Clos de Vougeots and Nicolas' is no exception.</i>		
Echezeaux Grand Cru	£375.00 per 6	2014 – 2026+
<i>A tightly wound Echezeaux which exhibits notes of sweet pink grapefruit, exotic spice and red currant. This offers lots of concentration, but it will require time to unwind and develop. Excellent potential.</i>		
Bonnes Mares Grand Cru (limited)	£625.00 per 6	2014 – 2026+
<i>A dark and brooding Bonnes Mares that displays notes of treacle, liquorice and wild herbal notes. Despite its shadowy flavours, the texture is nothing short of pure polish and velvet. A fine wine with a Heathcliff spirit.</i>		
Chambolle Musigny 1er Cru, Amoureuses (limited)	£645.00 per 6	2014 – 2025+
<i>One of the best Amoureuses that we have tasted from Nicolas, this 2009 delivers incredible depth of fruit with succulent wild strawberries, fresh (yet subtle) mint and fine silty tannins. Its mid-palate is more shy but its quality is transparent through its incredible length.</i>		
Chambertin Clos de Bèze Grand Cru (limited)	£695.00 per 6	2014 – 2026+
<i>A beautiful Clos de Bèze that has claimed her throne in 2009. Expressive and dense, there is an incredible amount of charm here that penetrates and lavishes the palate in an explosive core of sweet juicy fruit and fine velvety tannins. Exceptionally well done.</i>		

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. But the wines are superb as well – terroir-driven, classically styled and silky - they are hallmarks of top quality Côte de Beaune reds. For these reasons, we are huge fans of their wines. Not only are his 2009s just spectacular, but his older wines are too. We were kindly treated to a sumptuous feast to taste a multitude of older vintages (some in magnum) including the legendary 1990, the under appreciated but fine 1992 and the splendid 1964 Champans. We were so impressed that we've decided to offer all the selected wines in magnums. RK

	£/case In Bond	Drinking Dates
Volnay	£230.00	2014 – 2023+
Volnay Magnums	£240.00	2014 – 2025+

A beautiful Volnay that exhibits all the grace (and more) for which this village is known. Earthy, zen and suave, this refined 2009 delivers an attractive palate of raspberry and cherry enrobed with milk chocolate. Fresh and vibrant.

Volnay 1er Cru, Caillerets	£380.00	2013 – 2026+
Volnay 1er Cru, Caillerets Magnums	£390.00	2013 – 2028+

We always go back and forth between Brouillards, Caillerets and Frémiets to determine the more intriguing wine of the vintage amongst the three. Caillerets got the vote in 2009 but just by a feather. Beautifully ethereal with layered flavours of sweet red fruits and crunchy minerals. Delicate yet so present.

Volnay 1er Cru, Champans	£380.00	2014 – 2028+
Volnay 1er Cru, Champans Magnums	£390.00	2014 – 2030+

Champans is always a winner in our books and 2009 is no exception. Super smooth with marble-like polish, the 2009 Champans exudes succulent and sweet raspberry and red cherries. Crunchy and mineral, it finishes slightly firm on the finish. Just a beautiful wine.

Pommard 1er Cru, Pézerolles	£455.00	2014 – 2028+
Pommard 1er Cru, Pézerolles Magnums	£465.00	2014 – 2030+

We tasted multiple renditions of the Pézerolles from various barrels and each was just delicious, albeit slightly different. This looks to be an impressive wine with a spicy, opulent palate that offers a solid core of dark berry fruit and notes of brown sugar. Finishes discreet and stylish.

Pommard 1er Cru, Rugiens	£455.00	2013 – 2028+
Pommard 1er Cru, Rugiens Magnums	£465.00	2013 – 2030+

Often Rugiens is a bit more buxom than the Pézerolles and this looks to be true again in 2009. Lavish and round, this is power in a bottle yet with lots of glorious curves. All this gives it a slightly more feminine feel than the Pezerolles which might also make it slightly earlier drinking.

DOMAINE COMTE D'ANGERVILLE, Volnay

This 15 hectare domaine is unquestionably one of the greats of the Côte de Beaune. Following 50 years of stewardship under his father Jacques, Guillaume d'Angerville took over the running of the estate in 2003 and has continued the family philosophy of respecting their heritage and making the finest wines that their vineyards can produce. The most exciting development has been their move towards biodynamic viticulture in 2006. Guillaume's view further enhances this philosophy and the fruits of his hard work can clearly be seen in these excellent 2009s. DR

	£/case In Bond	Drinking Dates
Volnay (limited)	£295.00	2013 - 2022
<i>Gentle red fruit aromas, this is a very attractive and charming wine and everything that village Volnay should be, elegant, harmonious and beautifully delicate. This is a very pretty wine indeed expressing pure Pinot Noir flavours.</i>		
Volnay 1er Cru (very limited)	£335.00	2014 - 2025
<i>Gentle cherry fruit flavours with a subtle layered texture of fruit. A very good example of 1er Cru quality from this excellent village. Extremely enjoyable.</i>		
Volnay 1er Cru, Frémiets (limited)	£420.00	2014 - 2025
<i>A wine of great purity and harmony, this starts off with lovely velvety silky fruit, but it has a hint of firmness that one would expect from this neighbouring vineyard to Pommard. A wine of real distinction and a long full finish.</i>		
Volnay 1er Cru, Champans	£480.00	2014 - 2026
<i>With a colossal 4 ha of 1er Cru Champans, this is a hugely important vineyard for the domaine. Situated in the middle of the village, it shows the breadth and volume of great Volnay whilst possessing a firm central core which will allow this wine to age and make very fine old bones...</i>		
Volnay 1er Cru, Caillerets (very limited)	£480.00	2014 - 2026
<i>A very intense and structured wine, a wine which reflects the lack of top soil in the vineyard, this has a fine mineral directness, whilst retaining a great purity of red fruits. An excellent wine with a steely structure and very long finish indeed.</i>		
Volnay 1er Cru, Taillepieds (very limited)	£480.00	2014 - 2026
<i>Some wines on some days absolutely sing and this was very much the case for this Taillepieds on a cold dull November morning. This is quite simply a glorious wine that is totally at ease with itself, full of charm and purity with a lovely volume of fruit and a touch of masculinity and structure on the finish. A great 1er Cru Taillepieds.</i>		
Volnay 1er Cru, Clos des Ducs (limited)	£725.00	2014 - 2027
<i>This flagship wine for the domaine has sensational fruit flavours and is a wine of real quality. Bright open dark cherry aromas and flavours, this has delicious volume with a feeling of succulence. A sweet long finish and a real classic for the vintage.</i>		

DOMAINE COMTE ARMAND, Pommard

Benjamin Leroux took over the wine making at this Pommards' most famous domaine in 1999. Since then, he has set about raising the already very high bar set by his predecessors by converting it to follow organic viticultural practices. Now the domaine is fully accredited as biodynamic. He says one of the main benefits is that he now fully appreciates the differences in the geology across the estate, which allows him to pick and harvest on this basis rather than the age of vines. It is the geology which influences ripeness and levels of acidity in the grapes and therefore has become the driver for his wine making philosophy and style. His commitment and enthusiasm is a lesson to all young winemakers and the 2009s are exceptional. DR

Volnay £225.00 2013 - 2022
Wonderful raspberry and red cherry aromas, this wine focuses on purity with its silky sweet ripe tannins and a lovely layered texture of flavours. A delicious wine which will be irresistible almost immediately after bottling...

Volnay 1er Cru, Frémiets £395.00 2014 - 2024
A stunning wine with vibrant aromas and flavours of red cherries. This a really bright wine which warranted comments in my tasting book of 'stunning and dynamic'. A wine of huge class with its clean-driven flavours and well-balanced tannins. It will undoubtedly age extremely well.

Pommard 1er Cru, Clos des Epeneaux £295.00 per 6 2014 - 2029
Tasted initially as 4 separate cuvées, depending on the vines' location in the Clos and their age, and then as a final blend. This is a wine of real breadth and complexity. Full of sweet raspberry fruit flavours, this balances flamboyance and richness with great purity and drive. A fantastically complex wine with a deliciously long and exuberant finish. Top class.

DOMAINE FRANCOIS JOBARD, Meursault

This was my first visit to Domaine Jobard for ten years, and I was overwhelmed with the quality of the 2009s made by the young Antoine. Father François always made exceptional wines, but they always required a huge amount of patience before they reached maturity. However, his son Antoine, whilst maintaining the same quality and integrity of the domaine, has added a slightly more modern touch. These wines have a stunning structure but are also approachable and will give huge pleasure slightly earlier than any equivalent vintage made by his father. DR

Bourgogne Blanc £/case In Bond £170.00 Drinking Dates 2011 - 2015
A very open and bright Bourgogne Blanc, this is lively and fresh in an appealing forward style.

Meursault, En la Barre £355.00 2012 - 2016
A really delicious cuvée, this is ripe and opulent, with very broad fruit flavours in the palate. A wine with great intensity and fine freshness on the finish. Lovely.

Meursault 1er Cru, Poruzots £485.00 2013 - 2017
A fine balance between exotic ripe fruit flavours and a fine drive of minerality underneath. This is extremely well structured with good depth and a fine long finish.

Meursault 1er Cru, Genevrières £495.00 2012 - 2017
The most central 1er Cru in Meursault and for me the most classic. This is a wonderful example with its full creamy palate. A wine with ripeness whilst possessing a subtle terroir core and the gentle acidity uplifts the palate on the finish. Very good indeed.

DOMAINE JEAN-MARC BOILLOT, Pommard

Like many Burgundian vigneron, the Boillots are a long established and intertwined wine family. 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 Etienne Sauzet's vineyards (Etienne was Jean-Marc's grandfather). 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. 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. RK

	£/case In Bond	Drinking Dates
Montagny 1er Cru, Vieux Château	£140.00	2012 – 2016

We have long enjoyed Jean-Marc's Montagny because it is like a little Chassagne in its style with succulent orchard fruit and toasted brioche. Typical of the vintage, the 2009 displays notable power and density. A Montagny with muscle.

Puligny Montrachet	£295.00	2013 – 2019
---------------------------	----------------	--------------------

Produced from 9 different parcels with the largest being Enseignières, this 2009 Puligny offers a pretty nose of white flowers, sweet peach and pineapple. Lady like but with a fairly profound depth of fruit. Finishes round and soft but fresh.

Puligny Montrachet 1er Cru, Champs Canet	£495.00	2013 – 2020
---	----------------	--------------------

One of the most tender and approachable whites in Jean-Marc's cellar. Its layers beautifully unfolded on our palates with a delicious juxtaposition between salty and sweet. It was further enhanced by its lacy floral and almond notes and its core of minerality.

Puligny Montrachet 1er Cru, Garenne (very limited)	£495.00	2013 – 2019
---	----------------	--------------------

Succulent notes of sweet yellow plums, peaches and vanilla spice flesh out the palate of this round and opulent wine. Its oak is more apparent on the nose, but once it is integrated, it will have even greater depth of flavour and length.

Puligny Montrachet 1er Cru, Referts	£495.00	2013 – 2020
--	----------------	--------------------

Jean-Marc's Referts is a bit tighter on the nose with notes of orange marmalade, spice and yeasty notes. Despite its opulent richness, there is underlying muscle tone which carries it well, but it will need time to soften.

Puligny Montrachet 1er Cru, Combettes (limited)	£610.00	2013 – 2020
--	----------------	--------------------

One of the most famous vineyards from Puligny, Jean-Marc's Combettes has it all – incredible roundness, energising presence and structure but in a stylish, feminine way. Finishes on lovely flavours of sweet fresh apricot, lime zest and salt caramels.

Bâtard Montrachet Grand Cru (limited)	£725.00 per 6	2014 – 2022
--	----------------------	--------------------

Normally our Bâtard allocation is microscopic, so we were delighted to be increased to a tiny one instead! A structured Grand Cru that is nonetheless rich and fleshy with a wonderful depth of fruit that focuses on pineapple, pear and apricot. Toasty notes surface on the backdrop. Long and impressive finish.

Pommard 1er Cru, Jarollières	£395.00	2014 – 2024
-------------------------------------	----------------	--------------------

For Jean-Marc's reds, we usually try to pick out the cuvée that is the most melodious to our ears and this year it was his Pommard Jarollières (a recurrent choice). Fresh, lifted and polished, it offers a firm yet fine palate that delivers excellent clarity of fruit and open-knit layers. Bright and friendly with lingering notes of red cherry and chocolate, this will make fine drinking.

DOMAINE JEAN-PHILIPPE FICHET, Meursault

A meticulous vigneron, Jean-Philippe's cellar was built in 2000 using stones from an old demolished farm house in Auxey Duresses. The ceilings are lined with Douglas fir, a deterrent against any insect invasion, and then dressed in linseed oil, a non-intervening wood preservative that emanates wafts of clean, woody aromas reminiscent of cricket bats. A special 3-tier filtration system removes any chlorine, trace minerals and bacteria from the water before it is used in the winery. We at Goedhuis have an inside joke that if we were to move one of his perfectly aligned tools on his wall ever so slightly, it would take only seconds for him to notice. Yes, Jean-Philippe pays painstaking attention to detail, and it is this detail that is embraced in his pure and seamless wines. Though most of his wines are only 'lieux dits', they could easily be mistaken for Premier Crus. His 2009s seem to have the richness of his 2006s, but the vivacity of his 2007s. RK

	£/case In Bond	Drinking Dates
Bourgogne Blanc Vieilles Vignes	£145.00	2012 – 2016

Jean-Philippe's Bourgogne Blanc VV is one of the best you can find. He describes it as a 'mini Meursault' as the vines are located next to Premier Cru vineyards. The 2009 follows the same lineage – rich yet lifted with notes of lime curd and minerals. Pure and quite powerful, this stylish wine holds its own.

Meursault	£250.00	2012 – 2017
Meursault Magnums	£260.00	2012 – 2019

Gently fleshy with sweet sugarloaf pineapple and orchard fruit. Its fine-tuned minerality gives it a fresh delineation and laciness that other producers' Meursaults do not seem to possess. One of the most popular whites we sell.

Meursault, Meix sous le Château	£285.00	2012 – 2018
--	----------------	--------------------

Jean-Philippe's entry-level 'lieu dit' which is a step up in intensity and ripeness than his village Meursault. Spicy and round with a succulent core of peaches and salty minerality. Though not heavy, it has presence.

Meursault, Gruyaches	£325.00	2013 – 2018
-----------------------------	----------------	--------------------

Well-situated, Gruyaches is surrounded by 1er Charmes on all but one side. It is also one of the smallest, hence less seen on the marketplace. Having a neighbour of such class (and size), Gruyaches must give its all to stand out. And it's done just that in 2009. A slightly more masculine wine, Gruyaches delivers a solid core of exotic spice and dense orchard fruits. Long, grippy finish.

Meursault, Chevalières	£345.00	2013 – 2018
Meursault, Chevalières Magnums	£355.00	2013 – 2020

The Chevalières vineyard is highest on the slope and has the most limestone of all Jean-Philippe's Meursault vineyards. The 2009 is a starlet...but with the greatest of class. Incredibly precise with notes of white peach, lemongrass and smoky gunflint, it delivers an intriguing and super smooth palate that is penetrating yet light. Like a washed stone with fantastic minerality and depth.



Meursault, Tesson	£365.00	2012 – 2018
Meursault, Tesson Magnums	£375.00	2012 – 2020

We were divided as to which 'lieu dit' sang at the best pitch in 2009. Half of us chose Tesson while the other half chose Chevalières. More zen than Chevalières, the 2009 Tesson offers a round and sexy palate that coaxes and soothes. Yet, it still retains Fichet's taut style - quite an artform.

Puligny Montrachet 1er Cru, Referts	£495.00	2012 – 2018
Puligny Montrachet 1er Cru, Referts Magnums	£505.00	2012 – 2020

A complete change in direction and style, Jean-Philippe's Referts is a flirty, curvaceous wine that is balanced between its feminine core and its assertive, outgoing style. Juicy and fleshy, it still retains an impressive drive of minerality that keeps all its roundness in-line.

DOMAINE PATRICK JAVILLIER, Meursault

My visits to Patrick Javillier's cellars are always one of my favourites of the year. He makes wonderfully textbook wines, which for me are the most perfect reflection of the wines of Meursault. His wines have the natural exuberance that one expects from this the most exotic of the three famous white Côte de Beaune villages, whilst having a complexity of texture that only the very finest vineyards and producers ever seem to produce. In 2009, Patrick took the decision to start picking slightly earlier than some of his neighbours and this has certainly paid off, providing a lovely freshness to his wines supporting the ripe fruit flavours which characterise the vintage. DR

	£/case In Bond	Drinking Dates
Bourgogne Blanc, Cuvée Oligocene	£150.00	2011 - 2015

Lovely pure fruit nose with subtle citrus aromas. On the palate this wine balances the freshness of fruit with a lovely richness, a very stylish Bourgogne Blanc which fills the mouth and will give huge pleasure.

Meursault, Clos du Cromin	£285.00	2011 - 2016
---------------------------	---------	-------------

A gloriously opulent cuvée, with its beautifully open buttery fruit aromas. In the mouth it has concentrated clean fruit flavours, with a delicious level of richness. This is an extremely attractive Meursault with a long and full finish.

Meursault, Clousots	£325.00	2012 – 2016
---------------------	---------	-------------

This unusually named wine gets its origins from two vineyards Les Clous situated at the top of the hillside of Meursault and Les Crotots which lies next door to 1er Cru Porusots. This is an outstanding 09, full, rich and multi-layered, with great length and one of my favourites in Patrick's cellar this year.

Meursault, Tête de Murger	£430.00	2012 – 2018
---------------------------	---------	-------------

Patrick's prestige cuvée in Meursault is a wonderful example, brilliant golden yellow in colour; this is a full and flamboyant wine, with tremendous weight and power on this finish. Full of class and for lovers of Meursault this is an absolute must...

Corton Charlemagne Grand Cru	£390.00 per 6	2013 - 2019
------------------------------	---------------	-------------

Ripe honeyed fruit nose. This is a really attractive Corton Charlemagne with deliciously honeyed flavours. Naturally ripe with an appealing composed finish.

DOMAINE ETIENNE SAUZET, Puligny Montrachet

Another exceptional year for Gérard Boudot and his daughter Emilie at Sauzet with their wines firmly situated at the top of the 1er Division of white wines in the Côte de Beaune. The achievement is all the more remarkable when one considers the range of wines that they are producing and each one retains a natural individuality and expression. A delicious selection where buyers are very much spoiled for choice. The more limited wines will be offered to previous buyers first. DR

	£/case In Bond	Drinking Dates
Bourgogne Blanc, Tufera	£150.00	2011 - 2015

Quite a reserved Bourgogne Blanc, with a subtle Puligny styled minerality. This is clean fresh and vibrant.

Chassagne Montrachet, Enceignières (very limited)	£325.00	2011 - 2016
--	----------------	--------------------

Very attractive open buttery fruit aromas and flavours, this is a nicely weighted village wine which has the earthy depth one expects from this famous appellation.

Puligny Montrachet	£335.00	2012 - 2016
---------------------------	----------------	--------------------

With only 17% new oak in the vinification of this wine, it very much concentrates on the purity of fruit which is the hall mark of great Puligny. A lovely wine, with great balance and full of elegance and charm on the finish.

Puligny Montrachet 1er Cru, Combettes (limited)	£395.00 per 6	2013 - 2019
--	----------------------	--------------------

This is Gérard Boudot's favourite wine in his 1er Cru line-up. A wine which balances its clean vibrant citrus fruit aromas, with a full and creamy palate. Quite a powerful wine with wonderful layers of fruit and a great long finish.

Puligny Montrachet 1er Cru, Champs Gains	£475.00	2013 - 2017
---	----------------	--------------------

The gentle honeyed fruit aromas are carried through onto the palate with a feeling of richness and volume. A beautifully voluptuous wine which will give a huge amount of pleasure.

Puligny Montrachet 1er Cru, Clos de la Garenne	£475.00	2012 - 2017
---	----------------	--------------------

The relatively high altitude of the La Garenne vineyard certainly benefited this wine in 2009, and it is immediately expressed in the lively lime and citrus fruit aromas. This is a beautifully clean wine with fine minerality and tremendous length.

Puligny Montrachet 1er Cru, Perrières (very limited)	£495.00	2013 - 2018
---	----------------	--------------------

A gorgeous combination of spicy ripe fruit, incredible minerality and succulent curves, this 2009 is beautifully poised and flirty with notable polish and lift.

Puligny Montrachet 1er Cru, Referts (limited)	£495.00	2012 - 2017
--	----------------	--------------------

Situated between Les Perrières and the appellation of Meursault, it has slightly less chalk and more clay than its Puligny neighbours so whilst it has a pure minerality this is balanced with a hint of Meursault richness. A wine with a real bulk of fruit giving it a superbly warm mouthfilling finish.

Puligny Montrachet 1er Cru, Folatières (very limited)	£570.00	2013 - 2018
--	----------------	--------------------

Very open honeyed fruit aromas, a really graceful style with lovely harmony and balance, supported by a gentle creamy texture. This is deliciously forward and completed by a very appealing soft citrus lime cream finish.

Puligny Montrachet 1er Cru, Champs Canet (limited)	£570.00	2013 - 2018
---	----------------	--------------------

Brilliant lime green colour, this wine is full of rich ripe fruit, with gentle honeyed undertones. A wine with real depth and the level of intensity is exactly as one would expect from vines that are 60 years old. Very good indeed.

DOMAINE MAROSLAVAC-LEGER, Puligny Montrachet

We were delighted to stumble upon 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 in this Midas-touched region. 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. And with over 40 years winemaking experience under his belt, it is easy to see why. Roland's 2009s personified the vintage well – rich, fleshy and opulent yet they have kept their specific vineyard characteristics intact. RK

	£/case In Bond	Drinking Dates
Puligny Montrachet, Corvées des Vignes	£220.00	2011 – 2014

An excellently priced Puligny, the 2009 Corvées des Vignes is a pretty, delicate wine offering aromatic notes of almonds, peaches and a hint of salt caramels. On the palate, it is more heady and robust bridging the best of both worlds.

	£295.00	2011 – 2015
--	----------------	--------------------

Puligny Montrachet 1er Cru, Champs Gains

Spicy with notes of succulent and fresh hedonistic fruit, this opulent 2009 is true to its vineyard characteristics. Despite its richness, there is a precision to it that adds structure and a fine-tuned feel. Finishes on notes of butterscotch and ripe pear.

	£345.00	2011 – 2016
--	----------------	--------------------

Puligny Montrachet 1er Cru, Folatières

A more discreet and lifted wine than the Champs Gains. Candied lemon, white peach and grassy notes fill up the glass while white flowers and gentle toast carry it through to its delicious and mineral finish. Arguably the best known terroir in Puligny.

DOMAINE HUBERT LAMY, St Aubin

This fine 8 ha domaine is today run by Olivier, the latest in a long line of Lamys who can date their viticultural background back to the 1640s. With 18 different appellations under his control, it is vital that Olivier understands each and every one of them, their different soils and individual characteristics. It is these differences which always make this such a wonderful tasting; however, I always end up choosing St Aubin 1er Cru Frionnes and Clos de la Chatenière, two of my favourites from the village and the 09s are excellent. DR

	£/case In Bond	Drinking Dates
St Aubin Blanc 1er Cru, Frionnes	£225.00	2011 - 2016

A very attractive Frionnes, with long clean direct citrus fruit characters. A wine with great intensity and the cooling winds that race through the appellation help to provide a fine freshness of acidity on the finish.

	£295.00	2012 - 2018
--	----------------	--------------------

St Aubin 1er Cru, Clos de la Chatenière Blanc

Considered the village's greatest 1er Cru, this is a very structured and layered wine. It is intense and long with a clean minerality on the mid palate, whilst finishing very long with a real breadth of ripe fruit flavours. A very complex wine.

DOMAINE COLIN-DELEGER, 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 favourite 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. He is one of the kindest and most genuine people we know and this authenticity is transparent in what he produces. Michel is known for a more opulent style of wine but even within this frame, his wines retain an incredible amount of freshness and linearity – and this is notably true with his 2009s. For these reasons, his wines tend to age well. A Goedhuis exclusive for the UK. RK

	£/case In Bond	Drinking Dates
Chassagne Montrachet 1er Cru, En Remilly	£395.00	2013 – 2020

Round and smooth on the uptake, the 2009 En Remilly further delivers aromatic notes of honey, pineapple and peach. It displays wonderful concentration that is nonetheless centrifuged by its core of minerality that surfaces most notably on the finish.

Puligny Montrachet 1er Cru, Demoiselles	£415.00 per 6	2013 – 2021
--	----------------------	--------------------

Always one of the Goedhuis favourites on tasting trips, the 2009 has hit the sweet spot once again. Fresh yet utterly seductive with its exotic notes of passion fruit, pineapple and mango. Lovely intensity, persistence and freshness. Gentle almond notes on finish lend a grounding air to it, giving it excellent balance.

Chevalier Montrachet Grand Cru	£750.00 per 6	2013 – 2022
---------------------------------------	----------------------	--------------------

A richer styled wine which does not go over the line into complete opulence. Beautifully poised with notes of nectarine, Mirabelle plum and toasted brioche. Oak is more apparent than on Michel's other two wines, yet it is also very well integrated with only smoothness in sight. Finishes incredibly long.

DOMAINE HENRI PRUDHON, St Aubin

Henri Prudhon started his namesake 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 with them. 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. Gérard's sons Vincent and Philippe have now taken over following their father's recent semi-retirement. 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. Their wines have these same innate qualities. And besides their charming, sincere style, they also offer some of the best value for money. RK

	£/case In Bond	Drinking Dates
St Aubin 1er Cru, Rouges Gorges	£160.00	2013 – 2020

Rouges Gorges is our favourite cuvée year after year. Produced from 3 different old vine 1er Cru vineyards, the 2009 offers a discreet nose but a sumptuous, refined palate of raspberry, red cherry and chocolate. Silky yet crunchy with polished edges and a beautiful dense core. This will deliver lots of pleasure.

DOMAINE BRUNO COLIN, Chassagne Montrachet

Six years on from taking over a section of his father's domaine, Bruno Colin is now an established and experienced grower in Chassagne-Montrachet despite still being under 40. Bruno searches for minerality and freshness in his wines and even in a richer vintage such as 2009, this is still very much the characteristic of the domaine. Careful vineyard management and avoiding picking too late was crucial to the success of his wines this year, and this is a very successful range. DR

	£/case In Bond	Drinking Dates
Chassagne Montrachet	£225.00	2012 - 2016

Full of clean balanced fresh fruit flavours, this is not a big wine, but one of great poise and balance. An earlier maturing Chassagne which will give huge pleasure almost immediately.

Chassagne Montrachet 1er Cru, Chenevottes	£315.00	2012 - 2017
--	----------------	--------------------

Undoubtedly one of the village's greatest 1er Cru vineyards, lying almost next door to Grand Cru Le Montrachet, this wine exudes breeding. Its focus is on balance and structure, a very intense wine with subtle full nutty flavours supported by a very clean and complex minerality on the finish. A very good wine indeed.

Chassagne Montrachet 1er Cru, Maltroie	£315.00	2012 - 2016
---	----------------	--------------------

Situated in the centre of the village of Chassagne-Montrachet, this 1er Cru is always the most perfect example of the appellation's style. A big and full wine with a hint of earthy rusticity, providing a real terroir feel, this is strong and structured whilst always remaining fresh in the mouth. A classic Maltroie which will develop further in the bottle.

Chassagne Montrachet 1er Cru, Vergers	£315.00	2012 - 2016
--	----------------	--------------------

Gentle golden in colour, this is a wine full of refinement, with its delicate floral aromas and flavours. This is a gorgeous wine, so graceful, delicate and yet with a deceivingly long finish. Huge class and potential.

Chassagne Montrachet 1er Cru, Blanchot Dessus	£340.00	2012 - 2017
--	----------------	--------------------

Undoubtedly one of the great 1er Crus in Chassagne, which historically was strongly considered for Grand Cru classification. A very ripe full wine with real intensity and volume. It has stunning layers of fruit and the superb level of concentration gives it an extraordinarily long finish.

Puligny Montrachet 1er Cru, Truffières	£475.00	2012 - 2017
---	----------------	--------------------

It is wonderful to taste a Puligny in Bruno's cellar as I always feel that the purity which he strives for in his wine very much suits the appellation's style. This is a stunning example, with its bright citrus fruit aromas and flavours, a wine with immense charm and a long fine finish. Top class.



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 seducers, 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. Despite having slightly more richness, their 2009s still show incredible balance, poise and represent well their unique terroirs. RK

	£/case In Bond	Drinking Dates
St Aubin 1er Cru, Charmois	£180.00	2012 – 2016

A delicious St Aubin that pairs the refined house style with the richness of the 2009 vintage. Aromatic with upfront yeasty notes that diverge into orchard fruits and a sprinkling of citrus zest and toast. Finishes fleshy.

Chassagne Montrachet, Mazures	£235.00	2012 – 2017
--------------------------------------	----------------	--------------------

A fine 'lieu dit' which is situated just below Champs Gain, a prime location. Wonderfully fresh and lifted, the 2009 Mazures offers a beautiful nose of citrus zest, floral notes and lots of precision. Delicate but with backbone.

Chassagne Montrachet 1er Cru, Clos St Jean	£335.00	2012 – 2018
---	----------------	--------------------

Clos St Jean is probably the flagship cuvée of the Pillots as it is their largest vineyard as well as the wine that seems to best exemplify their wine style's balance and finesse. Aromatic with notes of gunflint and zesty citrus, on the palate this wine comes alive with its energy and fresh lift. A beautiful 2009.

Chassagne Montrachet 1er Cru, Caillerets	£365.00	2013 – 2019
---	----------------	--------------------

The 2009 vintage was able to coax a few curves out of Thierry's Caillerets this year, and we were soon taken under its spell upon tasting. Yet it still remains incredibly lacy and intensely mineral with intricate layers and notable lift and length. A soprano.

Chassagne Montrachet 1er Cru, Romanée	£440.00	2013 – 2020
--	----------------	--------------------

La Romanée is always the 'belle of the ball' in terms of its intensity and presence. Despite its more reticent nose, it displays incredible intensity on the palate with its core of sweet yellow plum, pink grapefruit and pineapple. Lots of sweet succulence and length.



DOMAINE MARC COLIN, Gamay

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 'débouillage' (draining the juice from its sediment) contributes to their pure, fresh flavours and impeccable balance. The domaine is now run by brothers 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. In 2009, they began picking slightly earlier than many other domaines which enabled them to retain exceptional freshness. They were just a delight to taste. RK

	£/case In Bond	Drinking Dates
St Aubin 1er Cru, En Remilly	£210.00	2013 – 2018

En Remilly is a vineyard that contains many white stones. These stones reflect light giving its wine exceptional richness yet also incredible minerality, blending together to create lots of density and depth. This could not be more true in 2009. A tight and powerful wine, this is one to watch.

St Aubin 1er Cru, Sur Le Sentier du Clou	£210.00	2012 - 2017
---	----------------	--------------------

A more gently plump wine than En Remilly, the 2009 Sentier du Clou delivers a poised and round palate with crunchy fruit and a salty tang core. Nicely balanced with a precise and clean feel. Finishes on peach, lemongrass and lingering spice.

Chassagne Montrachet, Enceignières	£260.00	2013 – 2018
---	----------------	--------------------

More of a baritone than a tenor, the Colin's Enceignières sings at a deeper octave with its spicy undertones and round core of fruit. Despite its richness, there is still a spark of light and freshness which carries it through to an attractive finish. One of the few 'lieux-dits' that touches a grand cru (Bâtard Montrachet).

Chassagne Montrachet 1er Cru, Champs Gains	£395.00	2013 – 2019
---	----------------	--------------------

A 'climat' that always produces slightly more exuberant wines, the 2009 Champs Gains is true to its reputation with its solid core of tropical fruit and sweet peaches. Mouthfilling yet still fresh, it keeps its balance with dignity and grace.

Chassagne Montrachet 1er Cru, Chenevottes	£395.00	2012 - 2019
--	----------------	--------------------

A lighter styled wine than Champs Gains, it stills delivers an exuberant punch with its delicious core of pineapple, yellow peaches and Mirabelle plums. Only moderately sculpted, it still keeps its freshness intact. In Damien's words, this is "très flatteur" or a very open, flattering wine.

Chassagne Montrachet 1er Cru, Vide Bourse	£395.00	2013 – 2020
--	----------------	--------------------

A Bâtard Montrachet styled 1er Cru, this wine is a notch up in intensity over the Champs Gains and Chenevottes. This Vide Bourse seems to have it all - mouthfilling, succulent and crunchy all within a stylish, suave frame. A beautiful wine that should age nicely.

Santenay Vieilles Vignes	£175.00	2014 – 2020
---------------------------------	----------------	--------------------

A recent tasting of both the 2005 and 2006 reminded us just how much we love the Colin's Santenays. Their Vieilles Vignes is produced from vines that are over 105 years old and this can be sensed in the wine's complexity, intensity and finesse. Very un-Santenay-like, this will hugely appeal to fans of more northerly persuasions.

DOMAINE JEAN-PIERRE CHARTON, Mercurey

Located in Mercurey, Jean-Pierre works his 21 hectares of vines with much care. His goal is to produce wonderfully friendly wines that offer all the appeal of juicy Pinot Noir without the rusticity that Mercurey has long been famed for. Clive Coates has listed Jean-Pierre as one of the best domaines in the region, and we have to concur. We absolutely fell in love at first taste with his Mercurey 1er Crus and so were inspired to offer them en primeur. They offer incredible value for money and, like his other wines, deliver beautifully velvety palates that are not typical of Mercurey. They are also some of the smallest cuvées he and his son Vincent make, so he tends to sell out of them quickly. RK

	£/case In Bond	Drinking Dates
Mercurey 1er Cru, Naugues	£150.00	2012 – 2020

Les Naugues is predominately composed of limestone soils which usually add a laciness as well as an element of upfront fruit to its wines. Deep in colour with spicy aromatics and sweet fruit on the nose, on the palate the 2009 Les Naugues offers loads of juicy yet crunchy fruit with lots of lift and energy. Quick-paced, pure and mineral.

Mercurey 1er Cru, Clos du Roi	£150.00	2012 – 2020
--------------------------------------	----------------	--------------------

A richer, denser wine than Les Naugues, this is deep and complex with lots of black currant, brown sugar and sweet black cherries. Once on the palate, its impressive core of fruit expands beautifully on the palate with its velvety tannins and succulent sweetness. So voluminous and charming.

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 of the whites in early summer 2011 and the reds in autumn 2011. On arrival, your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves, at a current 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 £20.25 per 12-bottle case and 20% respectively. Delivery will be charged at cost.

I HAVE BOUGHT FROM GOEDHUIS & CO FOR
NEARLY TWENTY YEARS. IT IS A JOY TO WORK WITH
THESE PEOPLE. THEIR ATTENTION TO DETAIL, FLOW
OF PRICELESS INFORMATION, IMMENSE KNOWLEDGE
AND SUPPORT MAKES GOEDHUIS THE IDEAL COMPANY
TO LOOK AFTER AND ADVISE YOU AT ALL TIMES ON
THIS MOST WONDEROUS OF LIFE'S LUXURIES.

Matthew Jukes of Expertwine.com

GOEDHUIS&CO

FINE WINE MERCHANTS

6 RUDOLF PLACE, MILES STREET, LONDON SW8 1RP
TELEPHONE : 020 7793 7900 FAX : 020 7793 7170
EMAIL : sales@goedhuis.com WEB : www.goedhuis.com