

BURGUNDY
2010
En Primeur





“2010 is shaping up to be a terrific vintage in both colours. The wines are completely classic and exceptionally transparent, which is to say that they reflect their respective terroirs impeccably well. Moreover, the reds are perhaps the most sophisticated wines since 2001 as the tannins are wonderfully fine, which is a very good thing given how pure the flavours are. Indeed about the only fault of the vintage is that there isn't much of it as it's a rather small crop. In sum, 2010 has all of the advantages of the 2008 and 2009 vintages with none of their disadvantages”

Allen Meadows, Burghound.com

Wine is a constantly changing living thing and this is very much the case with 2010 Burgundy. Visiting the estates in the Côte d'Or a year ago, growers were relatively reserved about the latest harvest. The talk at the time was quite naturally about the 2009 vintage and their more recent baby was somewhat overlooked. Twelve months on, it is screamingly obvious to producers and wine buyers alike that 2010 is a very special vintage indeed.

2010 is a Burgundy lover's dream and highlights particularly well the clear precise flavours of Pinot Noir. 2009 was a vintage in which climatic conditions dominated the fruit flavours over and above the individual styles of the appellation. 2010 is the polar opposite. It is a vintage where the unique “climats” from village to village shine through. The complex, tapestry-quilted structure of the vineyards for which Burgundy is famous has rarely been more evident. If ever a year explained this to consumers and invited experimenting with a range of different appellations it is 2010.

The Growing Season

As always, it is the growing season that is the crucial factor in determining the characteristics of a vintage. The climatic conditions throughout 2010 had a huge impact on both the style of wines and the volume of production. It was a testing twelve months for vigneron which may help explain their early reticence immediately after the harvest. In fact, there was probably just general relief to have picked clean and healthy grapes at all after the weather they had throughout the year.

The winter at the end of 2009 and the start of 2010 was very cold and snowy. This is never a bad thing as it allows

the vines to have a well-earned break after the rigours of the previous year. These cool conditions continued right up until the end of March, deferring the general bud break and any risks of frost. The first true sign of Spring came in April. With the sun the vines started their new vegetative cycle in good and healthy conditions. The fine weather continued right up to the crucial flowering at the end of May and early June when an unforeseen cold snap disrupted the flowering. The result was uneven flowering and very poor fruit set. The French call this “millerandage” and it was so extensive that it resulted in both extraordinarily low yields and extremely small berries. Every appellation in the Côte d'Or was affected although it was the higher and cooler vineyards of the Côtes which suffered the most. Whilst the tiny yields, in some instances down between 35-50%, are extremely disappointing, the small berries helped to produce wines with great concentration and flavour.

The months of June, July and August were very frustrating for all the growers. They were relatively cool and intermittently damp. However, in wetter summers, cool weather is a virtue as it avoids the risk of rot. The small bunches that remained on the vines were easy to manage and keep clean. This most certainly was not a year for green harvesting although it was important to manage the foliage to keep the vineyards healthy and allow maximum sunlight through to the grapes. September arrived and, as increasingly is the case, it became the all defining month. It was sunny and warm but not excessively hot. It was also very dry and this was crucial as it enabled growers to leave their fruit on the vines as long as was required for the grapes to achieve maximum ripeness. Meanwhile, the all-important cool nights allowed the acidity to remain which is so important in preserving freshness in the finished wines.



The Wines

2010 is a vintage for the purist and as is so often the case the finest and most rewarding red wines in Burgundy are produced in the cooler years. Pinot Noir at its best is about precision of fruit, freshness and balance. The 2010s have all of these things in abundance. The most common theme of flavours is bright red fruits, whilst certain warmer sites have good brambley (dark) fruit flavours. The core of the wines have vibrant clarity of red cherries, raspberry or strawberry fruits. The millerandage at flowering not only contributed to lower yields but the small berries helped to produce concentrated and superbly balanced wines. As Jean-Marie Fourrier explained to us in 2010, on average the berries had only one pip rather than the usual three with the result that the tannins, whilst present, are incredibly silky. Both silky and velvety were terms I used regularly in my tasting notes. Finally, the seasonal coolness helped to maintain a freshness and vibrancy in the wines allowing me to define them as being akin to the 2008s but even better. Whilst they have the purity and balance of the 2008s, there is a greater level of succulence and concentration which makes them quite exceptional.

The white wines combine ripeness and concentration with great drive and freshness. There seem to be two quite distinct styles of wines depending on the appellation. I found the Meursaults to be very classical with, in some

instances, quite high degrees of ripeness and opulence but without necessarily being high in alcohol. The cooler locations, such as St Aubin, have made characteristically bright and fresh wines and the Pulignys have their great virtue of honeyed finesse with gorgeous levels of purity and gentle minerality. In general, alcohol levels are quite low and the wines have an excellent balance of acidity, which will provide extremely rewarding wines for good mid-term drinking.

To conclude, 2010 was one of the most exciting primeur vintages that I have tasted. Whilst I had heard rumours before our comprehensive tastings in November that the growers were more than happy with their wines, I certainly hadn't expected them to achieve such heights. One morning as we finished our third tasting of the day and headed to lunch I was overheard saying, "that was the greatest morning's tasting I have ever had in 25 years in the trade". This is a great vintage which should not be underestimated and should form part of any Burgundy lover's cellar.

David Roberts MW

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

CHABLIS**DOMAINE POMMIER**

Chablis 1er Cru Côte de Lechet	£140.00	Page 8
Chablis 1er Cru Beauroy	£140.00	

DOMAINE JEAN-PAUL DROIN

Chablis	£120.00	Page 8
Chablis 1er Cru Montmains	£175.00	
Chablis 1er Cru Montée de Tonnerre	£190.00	
Chablis Grand Cru Les Clos	£345.00	

DOMAINE BILLAUD-SIMON

Chablis	£96.00	Page 9
Chablis 1er Cru Vaillons	£140.00	
Chablis 1er Cru Mont de Milieu	£170.00	
Chablis 1er Cru Montée de Tonnerre	£185.00	
Chablis Grand Cru Vaudésir	£340.00	
Chablis Grand Cru Les Preuses	£370.00	
Chablis Grand Cru Les Clos	£395.00	

CÔTE DE NUITS**DOMAINE DROUHIN-LAROZE**

Gevrey Chambertin	£275.00	Page 10
Gevrey Chambertin Magnums	£285.00	
Gevrey Chambertin 1er Cru Craipillots	£395.00	
Gevrey Chambertin 1er Cru Clos Prieur	£395.00	
Chapelle Chambertin Grand Cru	per 6	£325.00
Bonnes Mares Grand Cru	per 6	£385.00
Clos de Vougeot Grand Cru	per 6	£385.00
Clos de Vougeot Grand Cru		£770.00
Clos de Vougeot Grand Cru Magnums	per 3	£390.00
Chambertin Clos de Bèze Grand Cru	per 6	£440.00
Chambertin Clos de Bèze Grand Cru Magnums	per 3	£445.00
Musigny Grand Cru	per 3	POA

DOMAINE FOURRIER

Morey St Denis, Clos Solon	per 6	POA	Page 11
Gevrey Chambertin Vieilles Vignes	per 6	POA	
Chambolle Musigny	per 6	POA	
Vougeot 1er Cru Petits Vougeots	per 6	POA	
Gevrey Chambertin 1er Cru Cherbaudes	per 6	POA	
Gevrey Chambertin 1er Cru Champeaux	per 6	POA	
Gevrey Chambertin 1er Cru Combe aux Moines	per 6	POA	
Gevrey Chambertin 1er Cru Clos St Jacques	per 6	POA	

DOMAINE GEANTET-PANSIOT

Gevrey Chambertin 'Domaine'	£295.00	Page 12
Gevrey Chambertin Vieilles Vignes	£395.00	
Chambolle Musigny Vieilles Vignes	£430.00	
Gevrey Chambertin En Champs	£495.00	
Gevrey Chambertin 1er Cru Poissenot	per 6	£325.00
Chambolle Musigny 1er Cru Baudes	per 6	£335.00
Chambolle Musigny 1er Cru Feusselottes	per 6	£335.00
Charmes Chambertin Grand Cru	per 6	POA

DOMAINE DOMINIQUE GALLOIS

Gevrey Chambertin	£240.00	Page 13
Gevrey Chambertin 1er Cru Goulots	£350.00	
Gevrey Chambertin 1er Cru Petits Cazetiers	£350.00	
Gevrey Chambertin 1er Cru Combes aux Moines	£395.00	
Charmes Chambertin Grand Cru	£650.00	

DOMAINE DENIS MORTET

Bourgogne Blanc	£160.00	Page 14
Bourgogne Rouge Cuvée de Noble Souche	£195.00	
Marsannay Le Longeroies	£275.00	
Fixin Champs Pennebaut	£320.00	
Gevrey Chambertin	£475.00	
Gevrey Chambertin, Vieilles Vignes	£550.00	
Gevrey Chambertin En Champs	POA	
Gevrey Chambertin 1er Cru Lavaux St Jacques	POA	

DOMAINE SERAFIN PERE & FILS

Bourgogne Rouge	£195.00	Page 15
Gevrey Chambertin	£340.00	
Gevrey Chambertin Vieilles Vignes	£495.00	
Gevrey Chambertin 1er Cru Corbeaux	per 6	£290.00
Morey St Denis 1er Cru Millandes	per 6	£290.00
Chambolle Musigny 1er Cru, Baudes	per 6	£350.00
Gevrey Chambertin 1er Cru Fonteny	per 6	£350.00
Gevrey Chambertin 1er Cru Cazetiers	per 6	POA
Charmes Chambertin Grand Cru	per 6	POA

DOMAINE PONSOT

Morey St Denis Blanc Les Mont Luisants	POA	Page 16
Bourgogne Rouge Cuvée Pinson	POA	
Gevrey Chambertin	POA	
Chambolle Musigny Cuvée des Cigales	POA	
Chambolle Musigny 1er Cru Charmes	POA	
Morey St Denis 1er Cru Les Alouettes	POA	
Griotte Chambertin Grand Cru	POA	
Chapelle Chambertin Grand Cru	POA	
Clos de Vougeot Grand Cru	POA	
Clos de la Roche Grand Cru	POA	

DOMAINE DES LAMBRAYS

Morey St Denis	£355.00	Page 17
Morey St Denis Magnums	per 6	£365.00
Clos des Lambrays Grand Cru	per 6	£485.00
Clos des Lambrays Grand Cru Magnums	per 3	£495.00

DOMAINE LOUIS BOILLOT

Gevrey Chambertin	£245.00	Page 17
Volnay Villages Les Grands Poisots	£260.00	
Chambolle Musigny	£310.00	
Gevrey Chambertin Les Evocelles	£345.00	
Gevrey Chambertin 1er Cru Champonnets	£420.00	

DOMAINE GHISLAINE BARTHOD	Page 18	DOMAINE DE L'ARLOT	Page 25
Bourgogne Rouge	£165.00	Côtes de Nuits Villages Clos du Châpeau	£180.00
Chambolle Musigny	£375.00	Nuits St Georges Le Petit Arlot	£215.00
Chambolle Musigny 1er Cru Les Gruencher	per 6 POA	Nuits St Georges 1er Cru Le Petits Plets	£260.00
Chambolle Musigny 1er Cru Les Chatelots	per 6 POA	Nuits St Georges 1er Cru Clos de L'arlot	£465.00
Chambolle Musigny 1er Cru Beaux Bruns	per 6 POA	NSG 1er Cru Clos des Forêts St Georges	£465.00
Chambolle Musigny 1er Cru Les Cras	per 6 POA	NSG 1er Cru Clos des Forêts St Georges Mags	per 6 £475.00
		NSG 1er Cru Clos des Forêts St Georges Halves	per 24 £475.00
		Vosne Romanée 1er Cru Les Suchots	per 6 £315.00
DOMAINE HUDELLOT-NOELLAT	Page 19/20	CÔTE DE BEAUNE	
Bourgogne Rouge	£110.00		
Chambolle Musigny	£280.00	DOMAINE BONNEAU DU MARTRAY	Page 26
Vosne Romanée	£280.00	Corton Charlemagne Grand Cru	per 6 POA
Vougeot 1er Cru Les Petits Vougeots	£375.00		
Nuits St Georges 1er Cru Murgers	£425.00	DOMAINE SIMON BIZE	Page 26
Chambolle Musigny 1er Cru Les Charmes	£575.00	Savigny Lès Beaune Aux Grands Liards	£235.00
Vosne Romanée 1er Cru Beaumonts	POA	Savigny Lès Beaune Aux Grands Liards Mags	per 6 £245.00
Vosne Romanée 1er Cru Les Suchots	POA	Savigny Lès Beaune 1er Cru Les Fourneaux	£295.00
Clos de Vougeot Grand Cru	POA	Savigny Lès Beaune 1er Cru Les Vergelesses	£325.00
Vosne Romanée 1er Cru Malconsorts	per 6 POA		
Romanée St Vivant Grand Cru	per 6 POA	DOMAINE CHANDON DE BRIAILLES	Page 27
Richebourg Grand Cru	per 6 POA	Pernand Vergelesses 1er Cru Les Vergelesses	£215.00
		Savigny Lès Beaune 1er Cru Les Lavières	£240.00
DOMAINE SYLVAIN CATHIARD	Page 21	Corton Les Marechaudes Grand Cru	POA
Bourgogne Rouge	per 6 POA	Corton Bressandes Grand Cru	£545.00
Chambolle Musigny Clos de L'Orme	per 6 POA	Corton Clos du Roi Grand Cru	per 6 £360.00
Vosne Romanée	per 6 POA		
Vosne Romanée 1er Cru Aux Reignots	per 6 POA	DOMAINE TOLLOT-BEAUT	Page 28
Nuits St Georges 1er Cru Aux Thorey	per 6 POA	Bourgogne Rouge	per 6 £70.00
Nuits St Georges 1er Cru Aux Murgers	per 6 POA	Chorey Lès Beaune La Pièce de Chapitre Savigny	per 6 £90.00
Vosne Romanée 1er Cru Les Suchots	per 6 POA	Lès Beaune 1er Cru Les Lavières	per 6 £120.00
Vosne Romanée 1er Cru En Orveaux	per 6 POA	Aloxe Corton	per 6 £130.00
Vosne Romanée 1er Cru Malconsorts	per 6 POA	Aloxe Corton 1er Cru, Les Vercots	per 6 £160.00
Romanée St Vivant Grand Cru	per 6 POA	Baune 1er Cru Clos du Roi	per 6 £170.00
		Baune 1er Cru Grèves	per 6 £170.00
DOMAINE JEAN GRIVOT	Page 22/23	Corton Bressandes Grand Cru	per 6 £265.00
Nuits St Georges Les Lavières	£325.00		
Nuits St Georges Les Lavières Magnums	per 6 £335.00	MAISON ROCHE DE BELLENE	Page 29/30
Vosne Romanée 1er Cru Les Rouges	per 6 £340.00	Meursault 1er Cru Les Genevrières	£420.00
Nuits St Georges 1er Cru Roncière	£730.00	Volnay Vieilles Vignes	£190.00
Nuits St Georges 1er Cru Boudots	£775.00	Volnay Vieilles Vignes Magnums	per 6 £200.00
Vosne Romanée 1er Cru Aux Brûlées	per 6 POA	Volnay 1er Cru Mitans	£260.00
Vosne Romanée 1er Cru Les Beaux Monts	per 6 POA	Vosne Romanée Vieilles Vignes	£265.00
Vosne Romanée 1er Cru Les Suchots	per 6 POA	Nuits St Georges 1er Cru Boudots	£370.00
Clos de Vougeot Grand Cru	per 6 POA	Nuits St Georges 1er Cru Boudots Magnums	per 6 £380.00
Echézeaux Grand Cru	per 6 POA	Gevrey Chambertin 1er Cru Les Champeaux	£395.00
Richebourg Grand Cru	per 3 POA	Gevrey Chambertin 1er Cru Lavaux St Jacques	£395.00
		Vosne Romanée 1er Cru Les Suchots	£520.00
DOMAINE ANNE GROS	Page 23	Vosne Romanée 1er Cru Les Suchots Magnums	per 6 £530.00
Hautes Côtes de Nuits Blanc Cuvée Marine	POA	Clos St Denis Grand Cru	per 6 £425.00
Hautes Côtes de Nuits Rouge	POA	Clos de la Roche Grand Cru	per 6 £425.00
Chambolle Musigny La Combe d'Orveau	POA	Clos de la Roche Grand Cru Magnums	per 3 £430.00
		Echézeaux Grand Cru	per 6 £425.00
DOMAINE MEO-CAMUZET	Page 24	Echézeaux Grand Cru Magnum	per 3 £430.00
Fixin 1er Cru Clos du Chapitre	POA	Le Chambertin Clos de Bèze Grand Cru	per 6 £750.00
Nuits St Georges 1er Cru Aux Boudots	per 6 POA		
Vosne Romanée 1er Cru Les Chaumes	per 6 POA		
Clos de Vougeot Grand Cru Prés le Château	per 6 POA		
Corton Clos Rognet Grand Cru	per 6 POA		
Vosne Romanée 1er Cru Aux Brûlées	per 6 POA		

DOMAINE JOSEPH VOILLOT

Volnay Vieilles Vignes		£240.00
Volnay Village Magnums	per 6	£250.00
Volnay 1er Cru Brouillards		£390.00
Volnay 1er Cru Caillerets		£390.00
Volnay 1er Cru Champans		£390.00
Volnay 1er Cru Champans Magnums	per 6	£400.00
Volnay 1er Cru Fremiets		£390.00
Pommard 1er Cru Pézerolles		£455.00
Pommard 1er Cru Rugiens		£465.00
Pommard 1er Cru Rugiens Magnums	per 6	£475.00

DOMAINE MARQUIS D'ANGERVILLE

Volnay 1er Cru Frémets		POA
Volnay 1er Cru Champans		POA

DOMAINE COMTE ARMAND

Volnay		POA
Volnay 1er Cru Frémets		POA
Pommard 1er Cru Clos des Epéneaux	per 6	POA

DOMAINE FRANCOIS JOBARD

Bourgogne Blanc		£175.00
Meursault En la Barre		£370.00
Meursault 1er Cru Porozots		£520.00
Meursault 1er Cru Genevrières		£545.00

DOMAINE JEAN-MARC BOILLOT

Montagny 1er Cru Vieux Château		£140.00
Puligny Montrachet		£295.00
Puligny Montrachet 1er Cru Champs Canet		£495.00
Puligny Montrachet 1er Cru Les Referts		£495.00
Puligny Montrachet 1er Cru Les Combettes		£615.00
Pommard 1er Cru Les Jarollières		£395.00

DOMAINE JEAN-PHILIPPE FICHET

Bourgogne Blanc		£120.00
Meursault		£260.00
Meursault Magnums	per 6	£270.00
Meursault Meix Sous le Château		£295.00
Meursault Gruyaches		£345.00
Meursault Chevalières		£365.00
Meursault Chevalières Magnums	per 6	£375.00
Meursault Tesson		£395.00
Meursault Tesson Magnums	per 6	£405.00
Puligny Montrachet 1er Cru Referts		£540.00

DOMAINE PATRICK JAVILLIER

Bourgogne Blanc Cuvée Oligocene		£155.00
Meursault Clos du Cromin		£290.00
Meursault Les Clousots		£330.00
Meursault Cuvée Tête de Murger		£465.00
Corton Charlemagne Grand Cru	per 6	£390.00

Page 31**DOMAINE MAROSLAVAC-LEGER**

Puligny Montrachet Corvées des Vignes Puligny		£320.00
Montrachet 1er Cru Champs Gains Puligny		£295.00
Montrachet 1er Cru Folatières		£345.00

ETIENNE SAUZET

Puligny Montrachet		£345.00
Chassagne Montrachet Les Encégnières		£360.00
Puligny Montrachet 1er Cru La Garenne		£520.00
Puligny Montrachet 1er Cru Champ Gains		£520.00
Puligny Montrachet 1er Cru Les Referts		£560.00
Puligny Montrachet 1er Cru Les Perrières		£560.00
Puligny Montrachet 1er Cru Champs-Canet		£620.00
Puligny Montrachet 1er Cru Les Folatières		£620.00
Puligny Montrachet 1er Cru Les Combettes	per 6	£445.00

Page 36**Page 32****DOMAINE COLIN-DELEGER**

Chassagne Montrachet 1er Cru En Remilly		£395.00
Chevalier Montrachet Grand Cru Puligny		POA
Montrachet 1er Cru Demoiselles		POA

Page 37**Page 33****DOMAINE BRUNO COLIN**

Chassagne Montrachet		£225.00
Chassagne Montrachet 1er Cru, Chenevottes		£315.00
Chassagne Montrachet 1er Cru, Maltroie		£315.00
Chassagne Montrachet 1er Cru, Les Vergers		£315.00
Chassagne Montrachet 1er Cru Blanchot-Dessus		£340.00
Puligny Montrachet 1er Cru La Truffière		£480.00

Page 38**Page 33****DOMAINE PAUL PILLOT**

St Aubin Blanc 1er Cru Charmois		£190.00
Chassagne Montrachet Mazures		£245.00
Chassagne Montrachet 1er Cru Clos St Jean		£335.00
Chassagne Montrachet 1er Cru Caillerets		£375.00
Chassagne Montrachet 1er Cru Romanée		£460.00

Page 39**Page 34****DOMAINE MARC COLIN**

St Aubin 1er Cru En Remilly		£220.00
St Aubin 1er Cru Sur le Sentier du Clou		£220.00
Chassagne Montrachet Encegnières		£260.00
Chassagne Montrachet 1er Cru Vide Bourse		£385.00
Chassagne Montrachet 1er Cru Champs Gains		£395.00
Chassagne Montrachet 1er Cru Chenevottes		£395.00
Santenay Vieilles Vignes Champs Claude		£170.00

Page 40**DOMAINE HUBERT LAMY**

St Aubin 1er Cru Frionnes		£240.00
St Aubin 1er Cru Clos de La Chatenière		£295.00

Page 41**DOMAINE HENRI PRUDHON**

St Aubin Rouge 1er Cru Rouges Gorges St Aubin		£160.00
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Page 41**DOMAINE JEAN-PIERRE CHARTON**

Mercrey Vieilles Vignes		£130.00
Mercrey 1er Cru Clos du Roi		£150.00
Mercrey 1er Cru La Chassière		£150.00

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Dénis Pommier and his wife Isabelle are some of the nicest people in Burgundy. Originally created in 1990, when Dénis inherited several small parcels of vines from his grandfather, their estate now comprises 10 hectares. From these vineyards they produce various cuvées and several wines including a village Chablis and several Premier Crus. Their wines reflect their own personalities

● **Chablis 1er Cru Côte de Léchet**

£140.00 per 12 Bottles In Bond

Côte de Léchet is always a little more restrained and precise than the slightly more opulent Beauroy. The Pommiers' 2010 has an ethereal character of white flowers, sweet citrus zest and pineapple. Even more sculpted than Beauroy, this is driven by its mineral backbone and youthful energy. Drink: 2013 - 2016

as they are sincere, uncomplicated and friendly. 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 2010s as a blend of 2008 for its minerality and 2009 for its richness. RK

● **Chablis 1er Cru Beauroy**

£140.00 per 12 Bottles In Bond

Perfumed with notes of smoky gunflint, zesty lemon curd and a gentle salt caramel tang. Though it has a marked richness, the palate is still notably delineated and chiselled. Finishes slightly tight and mineral, but in a year's time this will be singing. Drink: 2012 – 2015

DOMAINE JEAN-PAUL & BENOIT DROIN Chablis

Historically the reputation of this domaine was for making outstanding Chablis, benefitting from quite marked barrel maturation. Since the arrival of Jean-Paul's son, Benoit, at the domaine, the level of oak élevage has been reduced quite considerably. Each cuvée is different, but on average the 1er Crus receive about 30% new oak and the Grand

● **Chablis**

£120.00 per 12 Bottles In Bond

Fine limey Granny Smith aromas. On the palate this is vibrant and fresh, with striking breadth and depth for a straight Chablis. A strong and pure wine, which will give huge pleasure. Drink: 2012 – 2016

● **Chablis 1er Cru Montmains**

£175.00 per 12 Bottles In Bond

Beautifully striking citrus fruit aromas, this is a wine of great purity balancing a creamy texture with an appealing and fully ripe fruit mouth feel. A really delicious style, balancing freshness and weight. This is lovely. Drink: 2012 – 2018

Crus receive approximately 40-50% oak, of which very little is new. As a result, these fine quality wines have great breadth whilst never losing the minerality and vibrancy that one looks for in classic Chablis. This is a domaine that justifies its reputation for being firmly placed amongst the top of premier league producers. DR

● **Chablis 1er Cru Montée de Tonnerre**

£190.00 per 12 Bottles In Bond

Benoit describes his Montée de Tonnerre as the Condrieu of Chablis. This is full of ripe peach fruit aromas, it is rich and luscious, but supported by great levels of structure and depth. A wine of real intensity and a true old vine feel. This is very high class. Drink: 2012 – 2018

● **Chablis Grand Cru Les Clos**

£345.00 per 12 Bottles In Bond

A very fine and harmonious Les Clos. This wine concentrates on balance and textured fruit with layers of fresh citrus and mineral flavours. Excellent concentration and a great long finish. A stunning wine. Drink: 2014 – 2022



Domaine Billaud-Simon has been producing as consistent a range of Chablis over the past decade as any estate in the appellation. Their style is to focus absolutely on purity. This is not a domaine which likes heavy handed wine making techniques. Bernard Billaud's view is to

● **Chablis**

£96.00 per 12 Bottles In Bond

Brilliantly clean, direct, bright lime fruit aromas. On the palate this is a charmingly textured wine, with soft white peach flavours and a gentle fresh finish. Drink: 2012 – 2015

● **Chablis 1er Cru Vaillons**

£140.00 per 12 Bottles In Bond

Vaillons is the most elegant and refined of all the 1er Crus in Chablis and this is a delicious example. With gentle, perfumed, floral fruit aromas, this is a wonderfully elegant style with refined pear fruit flavours. Great balance and length. Drink: 2012 – 2017

● **Chablis 1er Cru Mont de Milieu**

£170.00 per 12 Bottles In Bond

A beautiful contrast to the Vaillons, this outstanding 1er Cru is full of opulence and ripe peach fruit flavours. A succulent and full wine, with a long powerful finish. Drink: 2012 – 2018

● **Chablis 1er Cru Montée de Tonnerre**

£185.00 per 12 Bottles In Bond

Normally the most complex of the Chablis 1er Cru vineyards, this is extremely intense and concentrated with strong lines of earthy minerality driving through the palate. This is weighted, textured and has huge class. Drink: 2012 – 2018

get everything right in the vineyard and then allow the natural flavours of the terroir to be reflected in the wines to a maximum. As a result, they avoid the use of any oak in the élevage of their wines and these delicious 2010s are a beautiful reflection of the individual Crus. DR

● **Chablis Grand Cru Vaudesir**

£340.00 per 12 Bottles In Bond

A very crisp and mineral styled Grand Cru. This is intense and direct with a strong linear core. Vibrant and citrusy with a long firm finish. Drink: 2014 – 2019

● **Chablis Grand Cru Les Preuses**

£370.00 per 12 Bottles In Bond

Les Preuses has the reputation for making Grand Crus with tremendous longevity and this fine 2010 has all the hallmarks to achieve this. Subtle, pure fruit flavours, this is not necessarily big and powerful, but has very reserved weight with tremendous poise. A relaxed and classy wine. Drink: 2014 – 2020

● **Chablis Grand Cru Les Clos**

£395.00 per 12 Bottles In Bond

One of the few wines which have received a little bit of barrel aging, but only 20% and the fruit from these 50 year old vines can most certainly cope with it. Hints of lemon sherbet on the nose, this is a tightly integrated wine with superb power and structure. A big powerful wine, but very fine as well. Top class. Drink: 2014 – 2020



This 150 year old domaine is going from strength to strength under the management of the 5th and 6th generation of Drouhins. They almost have an embarrassment of riches of Grand and Premier Cru vineyards amongst their 12 ha of vines and they achieve

- **Gevrey Chambertin**

£275.00 per 12 Bottles In Bond

£285.00 per 6 Magnums In Bond

The fruit for this fine Gevrey Chambertin comes from 8 different parcels of vines around the village and therefore is a wonderful example of the appellation. A deep full-berried palate, supported by fresh appealing supple tannins. Drink: 2016 - 2021

- **Gevrey Chambertin 1er Cru Craipillots**

£395.00 per 12 Bottles In Bond

This vineyard situated just above the village has very good, bright and fresh red cherry fruit aromas and palate as one would expect. A nicely integrated wine with a gentle structured finish. Drink: 2016 - 2024

- **Gevrey Chambertin 1er Cru Clos Prieur**

£395.00 per 12 Bottles In Bond

Situated in the heart of the village, this is very classical in style with strong dark sweet berried fruit flavours. This wine focuses on balance and richness and has a very good, long, sumptuous finish. Drink: 2017 - 2025

- **Chapelle Chambertin Grand Cru**

£325.00 per 6 Bottles In Bond

The deliciously vibrant strong bramble fruit aromas carry naturally through into the palate. This is a wine full of clean, bright fruit flavours, with a long rounded finish. Drink: 2016 - 2026

a very classical expression of Gevrey Chambertin wines. The village reputation for making wines with power, depth and great richness of fruit is equally the hallmark of this domaine. These are fine and concentrated wines in the 2010 style. DR

- **Bonnes Mares Grand Cru**

£385.00 per 6 Bottles In Bond

Always a favourite of mine, this great Grand Cru has wonderfully aromatic spiced fruit aromas. On the palate it is rich and luscious, balancing a silky texture, with long intense flavours and a structured tannic finish. A wine with huge potential. Drink: 2017 - 2027

- **Clos de Vougeot Grand Cru**

£385.00 per 6 Bottles In Bond

£770.00 per 12 Bottles In Bond

£390.00 per 3 Magnums In Bond

A typically masculine Clos Vougeot, with strong, spiced and earthy dark berry fruit aromas and flavours. A tightly knit and structured wine, expressing warmth of fruit and great depth on the finish. Drink: 2017 - 2027

- **Chambertin Clos de Bèze Grand Cru**

£440.00 per 6 Bottles In Bond

£445.00 per 3 Magnums In Bond

Neighbouring Le Chambertin, Clos de Bèze is truly a great Grand Cru vineyard. This beautiful wine is full of flamboyant dark summer fruit flavours; it is a full and rich wine with excellent restrained power. A wine of real complexity and the wild dark berry fruits on the finish provide an added nuance of complexity. Drink: 2017 - 2028

- **Musigny Grand Cru (very limited)**

POA

A stunning Grand Cru, focusing on grace and harmony. The subtle intensity of flavours concentrates on sweetness and ripeness of rich dark berry fruits. A wine which is completely in balance and the last three words of my tasting notes in the Drouhin-Laroze cellar finished, "Lovely, lovely, lovely!!" Drink: 2017 - 2031

Though all of our Burgundy visits bring forth an admiration of seeing masters at work, Jean-Marie Fourier is yet another experience. Not only are his wines incredibly pure and fragrant – like delicate, lacy and incredibly layered perfume – he is also one of the most intellectually pensive and passionate producers. Each time we visit, he shares at least one fascinating and unique theory about winemaking, wine or viticulture. His stories are a true feast for the oenological intellectual. But regardless of our

discussions, his wines always speak for themselves. His 2010s were just breathtaking. They are so sculpted, fresh and yet succulent - an enlightened combination. Jean-Marie describes them as 'crystalline', meaning superbly transparent where everything is revealed including the nobleness of the tannins. Due to 2010's difficulty in flowering, his production is down by an unfortunate 40%, but they will be such a treat for the lucky few who can get them. RK

● **Morey St Denis Clos Solon (very limited)**

POA

This may be the best Morey St Denis we've ever tasted from Jean-Marie. Superbly juicy yet sculpted and lifted with sweet small red berried fruit and red plums. This was just singing at the time of tasting and launched an incredible start to a wonderful line up of wines. Drink: 2014 – 2026+

● **Gevrey Chambertin Vieilles Vignes (very limited)**

POA

Gevrey through and through, this Vieilles Vignes hits a lower octave following Clos Solon's soprano. Denser and deeper with notes of damson plums and black cherries, its structure is in place leading to a long finish and impressive power. This will require a bit more time in the cellar. Drink: 2016 – 2030+

● **Chambolle Musigny (very limited)**

POA

Aromatic notes of strawberries, raspberries and underlying spice kick off a fresh feminine nose, but the palate suggests a different personality. Like other Chambolles of the vintage, this is a more powerful, structured wine more reminiscent of Vougeot than Chambolle proper. But it remains incredibly pure and mineral. Drink: 2016 – 2030+

● **Vougeot 1er Cru Petits Vougeots (very limited)**

POA

Located just below Musigny, Jean-Marie explained that this wine receives all of its erosion so, in many ways, it is more like Chambolle than Vougeot. It also adds an element of pronounced minerality, and mineral it certainly is in 2010. Open aromatically with firm chalky tannins, it further displays a gently succulent core and a coy personality. Drink: 2016 – 2030+

● **Gevrey Chambertin 1er Cru Cherbaudes (very limited)**

POA

Jean-Marie describes this as a wine that achieved incredible phenolic ripeness yet with the acidity of 2008. On the palate, this 2010 Cherbaudes is energised with sweet crunchy red cherries, subtle smoke, pink grapefruit and blood oranges. Wonderful sweetness yet with lots of zest and lift. Drink: 2016 – 2032+

● **Gevrey Chambertin 1er Cru Champeaux (very limited)**

POA

Located due south of Combe aux Moines, the 2010 Champeaux is just a beautiful wine. Polished and lifted, this bright and focused 2010 delivers a succulent, crunchy core with sweet, sappy cherries, raspberries and cherry blossom. Powerful but floral and feminine. Drink: 2016 – 2034+

● **Gevrey Chambertin 1er Cru Combe aux Moines (very limited)**

POA

A more grounded wine than some of Jean-Marie's other offerings, the 2010 Combe aux Moines delivers an ample yet chiselled palate of earthy spice and roasted meat with zesty lingonberries and cherries. Very Gevrey with a wonderful balance of power and elegance. Drink: 2017 – 2036+

● **Gevrey Chambertin 1er Cru Clos St Jacques (very limited)**

POA

This 2010 seems to have everything; enticing aromas, a powerful presence with a ripe, deep core of fruit, toasted spice and savoury flavours. Though it is structured, its superfine tannins gently coat the palate while opening up to such lacy freshness. Muscular yet incredibly tender. Drink: 2018 – 2038+

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 seem to have nailed the formula. They are pleasure personified. Similar to other producers, they produced significantly less in 2010 (by a remarkable 50%) due to poor flowering as well as frost. The remaining berries produced some intense and

● **Gevrey Chambertin 'Domaine'**

£295.00 per 12 Bottles In Bond

The Geantets did not make any Jeunes Roi as the quantity was just too small so they blended it into a straight Gevrey Chambertin village simply called 'Domaine'. A delicious entry level Gevrey with crushed bramble fruits and aromatic spices. A delicious compilation of the defined vintage and the Geantets' friendly style. Drink: 2014 – 2027+

● **Gevrey Chambertin Vieilles Vignes**

£395.00 per 12 Bottles In Bond

A Gevrey Chambertin with presence, this 2010 Vieilles Vignes delivers an ample and broad palate of sweet damson plums, red cherries and toasted spice. The Geantet's style tends to be quite velvety and seductive but their 2010s have followed the vintage's characters and are nicely sculpted. Drink: 2015 – 2028+

● **Chambolle Musigny Vieilles Vignes**

£430.00 per 12 Bottles In Bond

A firmer Chambolle that nonetheless shows the exuberance of the village with its notes of red velvety cherries and succulent raspberries. Its core exudes lots of spice and silky vanilla flavours. This is a Chambolle that will age nicely. Drink: 2015 – 2028+

● **Gevrey Chambertin En Champs**

£495.00 per 12 Bottles In Bond

The 2010 En Champs was notably on form at the time of tasting with charming and succulent red and black cherries and sweet dark plums. Velvety yet crunchy. It finishes on lacy notes of cloves, cinnamon and aromatic tinges from its high quality oak barrels. Finishes fresh. Drink: 2016 – 2029+

exciting wines. In the words of Fabien Geantet, 'no one was expecting such a good vintage'. He could have taken the words straight out of our mouths. The wines had been bottled less than a week before our visit so did show some restraint at the time of tasting. But their incredible lengths suggest amazing quality (plus, a friend of ours tasted there right before bottling and described them as 'just stunning'). RK

● **Gevrey Chambertin 1er Cru Poissenot**

£325.00 per 6 Bottles In Bond

Located just above Lavaux St Jacques, the 2010 Poissenot could not be more Gevrey in character. Broad with an earthy feel and a core of grounded spice and roasted coffee. With time this impressively concentrated wine will open up beautifully, revealing additional notes of red and black fruits. Drink: 2016 – 2030+

● **Chambolle Musigny 1er Cru Baudes**

£335.00 per 6 Bottles In Bond

Located due south of Bonnes Mares, Baudes produced a wine of notable lift and poise in 2010. Aromatic with notes of sweet cherries, berries and orchard fruits, the palate is fresh and vibrant, balancing a certain amount of crunch with 2010's firmness. Lighter in style than the Feusselottes, but not in intensity. Drink: 2015 – 2030+

● **Chambolle Musigny 1er Cru Feusselottes**

£335.00 per 6 Bottles In Bond

Fabien Geantet describes the Feusselottes as a Chambolle with a Gevrey Chambertin personality. This is most likely due to the soil, reputed to be the richest and deepest of all 1er Cru Chambolles. The 2010 reveals the openness of Chambolle but with a firmer, tighter palate and structure. Drink: 2016 – 2032+

● **Charmes Chambertin Grand Cru (very limited)**

POA

The 'charme' in the Geantets 2010 is firmly in place displaying an ample, spicy core of fruit and lots of personality, zest and appeal. The palate is thoroughly Grand Cru, though with impressive depth and structure. Finishes firm and long and with glorious sweetness. Drink: 2016 – 2034+



This relatively young domaine started by former Dijon restaurateur Dominique Gallois is fast competing with the very best in the village. Traditionalist might be an understatement to describe his domaine and his wines. He has avoided fertilisers for the last 15 years, uses only indigenous yeasts and often a certain amount of stems during vinification. He does not fine and he limits his use

of new oak to around 30% so that the pure Pinot character can shine through. His slightly rustic style lends an air of realness and honesty to his wines. 'Salt of the earth' might be a way to describe his unpretentious bottles. Dominique said that his 2010 was harvested quite late around 21 September, but the grapes were healthy. RK

● **Gevrey Chambertin**

£240.00 per 12 Bottles In Bond

This straightforward village Gevrey offers a bright cherry-coloured hue and a sweet yet crunchy core of fruit. Nicely balanced between its tenderness and firm structure, there is a charm underneath which gives it a juicy appeal. Drink: 2014 - 2022+

● **Gevrey Chambertin 1er Cru Goulots**

£350.00 per 12 Bottles In Bond

Located further along the hill next to Combe aux Moines, 'Goulots' is an old word for 'running water'. This 2010 shows ample flavours and mouthfeel with roasted coffee, cherry compote and chocolate. Notably pure and focused. Drink: 2015 - 2025+

● **Gevrey Chambertin 1er Cru Petits Cazetiers**

£350.00 per 12 Bottles In Bond

Very few people produce Petits Cazetiers. Only .45 ha in size, it is actually an enclave within Combes aux Moines. In addition, Burgundy specialist and writer, Jasper Morris MW, describes Dominique as 'one sound source' for this vineyard (Inside Burgundy, 2010). Dominique's 2010 offers a wonderfully ripe and dense palate with layers of red and black fruits, vanilla and spice. Drink: 2015 - 2027+

● **Gevrey Chambertin 1er Cru Combes aux Moines**

£395.00 per 12 Bottles In Bond

Dense, spicy and deep, this fairly rich Combes aux Moines opens onto the palate with a zingy, spicy and ample presence. Minerals surface tightening up the core. This is a step up in intensity and finishes long and fresh. Drink: 2015 - 2029+

● **Charmes Chambertin Grand Cru**

£650.00 per 12 Bottles In Bond

A big Charmes that has quite a masculine feel. Its full-bodied palate balances out spicy, earthy characters with 2010's clear-cut fruit. This finishes on flavours of sweet, roasted coffee and minerals. This heftier wine will need a few years cellaring before it comes into its own. Drink: 2016 - 2031+

The deceased Denis Mortet would be very proud indeed of his young son, Arnaud. Denis was one of the finest viticulturists of his generation and he has most definitely passed on his magical touch to his son. Where the two possibly differ, is in their wine making style. Whilst

Arnaud's wines are not delicate, they have a more subtle touch than his father's and the balanced intensity which he achieves creates wines of great balance and refined power. These 2010s are very much Arnaud's wines and certainly reflect the start of a new era. DR.

● **Bourgogne Blanc**

£160.00 per 12 Bottles In Bond

Bright golden lemon colour. This has exuberant tropical fruit flavours, with balanced richness of fruit and an open crisp, fresh finish. Drink: 2012 - 2015

● **Bourgogne Rouge Cuvée de Noble Souche**

£195.00 per 12 Bottles In Bond

Bright red in colour, this has brilliantly striking red fruit aromas. A very attractive Pinot with lots of clean, harmonious loganberry fruit flavours and fine purity on the finish. Drink: 2013 - 2018

● **Marsannay Les Longeroies**

£275.00 per 12 Bottles In Bond

A little closed on the nose, but on the palate this has tightly integrated, sweet, dark berried fruit flavours. This is a long and concentrated wine, which highlights the young Arnaud Mortet's skill as one of the rising stars in the region. Drink: 2014 - 2020



● **Fixin Champs Pennebaut**

£320.00 per 12 Bottles In Bond

This relatively little known neighbour to Gevrey Chambertin is the red equivalent to St Aubin in the Côte de Beaune. Fast gaining a reputation for making wines comparable in quality to the leading appellations, this is a fine example. Full, rich and plump with lots of texture and moreish fruit flavours. Very good. Drink: 2014 - 2020

● **Gevrey Chambertin**

£475.00 per 12 Bottles In Bond

Brilliant purple colour, this has sweet raspberry fruit aromas. This is well structured with good breadth of fruit and gentle intensity and a firm crisp fruit finish. Drink: 2015 - 2023

● **Gevrey Chambertin Vieilles Vignes**

£550.00 per 12 Bottles In Bond

From vines averaging 70 – 80 years old, this wine possesses the natural old vine power and intensity that one would expect. A big brooding dark berried fruit wine with a strongly structured finish. Drink: 2016 - 2025

● **Gevrey Chambertin En Champs (very limited)**

POA

One of Gevrey's higher single vineyards on the borders of the village and its neighbour Brochon. This has the ability to age very well with its full, black fruited flavours and structured intense tannins. A big wine with lots of intensity. Drink: 2016 - 2025

● **Gevrey Chambertin 1er Cru Lavaux St Jacques (very limited)**

POA

Beyond the church at the top of the slopes in Gevrey Chambertin, this is a bold and big wine focusing on sweet ripe fruit and a fine freshness provided by its cooler vineyard location. A wine of huge potential with strong, full complex flavours on the finish. Drink: 2016 - 2027

Up until recently, if you ever wanted to get in touch with Christian, you'd either have to call on him as the rooster crows in the morning or long after the sun has set. The rest of the time, he was out working in the vines or deep in his cellars. However, as of 1 January 2011, he decided to retire from the vines (apart from tending Charmes Chambertin) and he now just focuses on the winemaking. Frédérique, his niece, tends most of the vines full-time now. Christian has been making wine for his family domaine since the

- **Bourgogne Rouge**

£195.00 per 12 Bottles In Bond

Christian's Bourgogne Rouge is always one of most expressive and powerful of our Bourgogne Rouges. The 2010 has lots of lift and bright, crunchy fruit. Its core is sweet and plump with notes of strawberries, raspberries and lingering spice. Drink: 2014 – 2020

- **Gevrey Chambertin**

£340.00 per 12 Bottles In Bond

Christian's straight Gevrey has lots of personality in 2010 with a friendly sweet core and ample fruit. A step up in intensity and concentration, this finishes firm but fresh. A fine Gevrey with lots of spice. Drink: 2015 – 2026+

- **Gevrey Chambertin Vieilles Vignes**

£495.00 per 12 Bottles In Bond

For us, Christian's Vieilles Vignes is the wine that represents his style the best. There is notable depth, breadth and layers that enable his richer style to shine through while still capturing Gevrey's masculine, aromatic terroir. This 2010 has lots of potential. Drink: 2015 – 2028+

- **Gevrey Chambertin 1er Cru Corbeaux**

£290.00 per 6 Bottles In Bond

Corbeaux has lots of personality in 2010. Aromatic with a scented palate of sweet vanilla, spice and blood orange. Succulent on the core but with a burly presence, this finishes with lots of definition and focus. Drink: 2015 – 2032+

- **Morey St Denis 1er Cru Millandes**

£290.00 per 6 Bottles In Bond

Though this Millandes is still fairly closed on the nose, it is bright and fairly explosive on the palate with lots of juicy, sweet fruit and subtle notes of almonds and spice. Its polished personality is Morey through and through. It finishes fresh and lifted. Drink: 2016 – 2034+

1960s when he took over the reins from his late father. A moderate traditionalist, Christian uses semi-organic methods in his vineyards, but 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 2010s have lots of power and exemplify Christian's spicy, fleshy style. RK

- **Chambolle Musigny 1er Cru Baudes**

£350.00 per 6 Bottles In Bond

Baudes is located due east of Bonnes Mares and as a result has more of a Morey personality than a thoroughbred Chambolle. The 2010 is firm yet notably broad and silky with notes of red cherries, strawberries and oaky spice. A fairly burly Chambolle, this will age beautifully. Drink: 2015 – 2034+

- **Gevrey Chambertin 1er Cru Fonteny**

£350.00 per 6 Bottles In Bond

Located next to Ruchottes Chambertin, Fonteny is produced from vines that are 50-55 years old and is one of most expressive in his cellar. Vibrant, dense and layered, the 2010 has impressive complexity that beautifully integrates all its new oak and carries it through to its long finish. Drink: 2016 – 2034+

- **Gevrey Chambertin 1er Cru Cazetiers (very limited)**

POA

Located on steep hillsides, Cazetiers is arguably the second most interesting 1er Cru vineyard in Gevrey Chambertin after Clos St Jacques. This deeply coloured and powerful wine delivers an open palate with lots of succulence, savoury notes and broad polished tannins. There is wonderful freshness and lift that makes this even more layered, tender and complex. Drink: 2016 – 2036+

- **Charmes Chambertin Grand Cru (very limited)**

POA

Spicy and opulent with notes of bourbon vanilla, sweet red cherries, strawberries and 'pêche de vigne'. This powerful Charmes Chambertin has all the intensity of 2010 and then some. Its chewy, firm tannins are beautifully enveloped in its impressive sweet core. This will age beautifully. Drink: 2016 – 2038+

Laurent Ponsot is his own man and makes the most individual wines in the two Côtes. His philosophy is to push boundaries to the maximum in order to bring out the finest and most complex flavours in each individual vineyard. He favours late picking so it is imperative for him that the fruit and soil speak most. He therefore avoids any new oak, with the average age of his casks

being ten years old or more and he likes the wines to rest on their yeast lees to gain additional layers of complexity and nuance. In 2010, his system of wine making has most definitely worked. This is a great selection of wines, which are totally unique and destined for long term keeping. DR

● **Morey St Denis Blanc Les Mont Luisants**

POA

A balance between lime fruits and subtle hazelnut aromas. This is a direct and striking wine with excellent concentration. Bright and fresh with an appealing vanilla finish. Drink: 2013 - 2018

● **Bourgogne Rouge Cuvée Pinson**

POA

This wine focuses on purity and clarity of fruit, with gentle aromas of fresh raspberries, totally reflecting the style of the vintage. A very high class Bourgogne Rouge that punches well above its weight. Drink: 2014 - 2020

● **Gevrey Chambertin Cuveé de l'Abeille**

POA

Brilliantly bright purple in colour, there are subtle hints of cocoa and spice on the nose. In the mouth this is full of power and intensity. A firm and structured, classically styled Gevrey Chambertin. Drink: 2016 - 2025

● **Chambolle Musigny Cuvée des Cigales**

POA

Open aromas of glacée cherries, this is a crisp and fresh style of Chambolle. The wine is balanced and harmonious with a lovely rounded sweet fruit finish. Drink: 2015 - 2025

● **Chambolle Musigny 1er Cru Charmes**

POA

This wine starts a little reserved, however it develops with a fine explosion of dark cherried flavours. There is tremendous intensity of fruit uplifted by the characteristic freshness of the vintage. Long, full and rewarding. Drink: 2015 - 2027

● **Morey St Denis 1er Cru Les Alouettes**

POA

Stunningly forward, open luscious, wild loganberry aromas. This is full of sweet wild fruit flavours which fill the mouth. A very special wine with strong ripe fruit flavours and bags of class. Delicious. Drink: 2015 - 2024

● **Griotte Chambertin Grand Cru**

POA

Deliciously intense black cherry flavours. This is a hugely layered wine with fabulous opulence and succulence of ripe juicy fruits. A wonderfully hedonistic style, but with all the breeding that only the very best Grand Crus have. Drink: 2016 - 2029

● **Chapelle Chambertin Grand Cru**

POA

Outstanding intensity of flavours, this wine has layers of concentrated dark fruit characters providing a structured masculinity. If a wine was to have muscles this would be it! It has tremendous potential and its almost brazen, jumping out of the glass style makes it hugely appealing. Drink: 2016 - 2031

● **Clos de Vougeot Grand Cru**

POA

The dense opaque colour provides the theme for this weighted black fruit flavoured wine. It possesses a natural class, but the sheer weight of fruit is still holding back some of the complexities of flavours that are clearly there. A powerful wine which shows why the Clos has such an outstanding reputation. Drink: 2016 - 2032

● **Clos de la Roche Grand Cru**

POA

Not many wines take up a full page of notes in my tasting book, but this certainly did, so here is the abbreviated version! Strong, deep, chocolate-coated fruit aromas. This is a sensational wine, full of succulence and beautiful lusciousness. It has an extraordinary balance between harmony and weight with an incredible weight of fruit. Impossible to fault this wine, the lovely juicy flavours are supported by a fine freshness of fruit. Sensational. Drink: 2017 - 2035

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.

2010 is Régisseur and Oenologist, Thierry Brouin's, 32nd vintage at Domaine des Lambrays and there can be no better example of continuity breeding success. In the same way that Sir Alex Ferguson's tenure at Manchester United is a testament to loyalty and stability so too is Thierry's reign at the Clos. Changes have occurred gradually; in 1991 he reintroduced the practice of whole bunch fermenting the grapes. In the current decade, his

selection has become even more rigorous, reducing yields and increasing the proportion of wine that goes into the 2nd wine, Morey-St-Denis Les Loups, when yields allow, having the natural effect of driving up both its quality and that of the Grand Cru. Sadly yields are dramatically down in 2010 at the Clos which is a massive shame for what is one of the finest vintages Thierry has made during his long tenure. DR

- **Morey St Denis**

£355.00 per 12 Bottles In Bond

£365.00 per 6 Magnums In Bond

The frighteningly small yields this year contribute towards making this a very concentrated, full and rich Morey St Denis. Full of tiny wild strawberry flavours, this is very harmonious, full of elegance and finesse. Drink: 2015 - 2021

- **Clos des Lambrays Grand Cru (limited)**

£485.00 per 6 Bottles In Bond

£495.00 per 3 Magnums In Bond

An incredibly layered wine, balancing traditionally pure Pinot Noir flavours, with an appealingly succulent mouth feel. A wine of real poise which is upliftingly fresh on the finish. Fine and long. Drink: 2017 - 2032

DOMAINE LOUIS BOILLOT Chambolle Musigny

The strength of the Domaine Louis Boillot wines is the extraordinary age of the vineyards - Louis' village Gevrey averages vines of 50 years old and certain of his 1er Crus are 90 years old! With the age of a vine one gets improved quality and greater depth of character as the roots make

their way through different rock strata and at the same time yields decrease as the vigour is reduced. All of which contributes to Louis' ability to make wines with an incredible personality and structure and his 2010s are a lovely example of the quality of his vineyards. DR

- **Gevrey Chambertin**

£245.00 per 12 Bottles In Bond

Deep berried fruit flavours, this is a full and structured Gevrey Chambertin with extremely generous sweet fruit on the finish. A fine example of village Gevrey at its best. Drink: 2015 - 2023

- **Gevrey Chambertin Les Evocelles**

£345.00 per 12 Bottles In Bond

Full of dark berried fruits, this is a rich and fleshy wine, with a mouth filling terroir feel. A wine of depth and gentle power which will age superbly. Drink: 2015 - 2025

- **Volnay Villages Les Grands Poisots**

£260.00 per 12 Bottles In Bond

Strikingly intense violet, floral aromas. On the palate, this has a small berried intensity with very good structure and sweet wild berried finish. Very good. Drink: 2014 - 2023

- **Gevrey Chambertin 1er Cru Champonnets**

£420.00 per 12 Bottles In Bond

Wild forest fruit aromas, this is a broad and structured wine, classically Gevrey with great depth of flavours, intensity and sweet gamey flavours on the finish. A wine with huge personality. Drink: 2016 - 2026

- **Chambolle Musigny**

£310.00 per 12 Bottles In Bond

Brilliantly bright purple colour, this is a village Beaux Bruns and the beautifully pure succulent red fruit flavours highlight this wine's excellent breeding. A succulent and extremely giving Chambolle. Drink: 2015 - 2023



I always try to make my visit to the Barthod cellar one of my first of the week when assessing a new vintage. Ghislaine's wines have a natural purity of fruit and few domaines reflect the true characteristics of a given year better at such an early stage. Her policy of minimal intervention in the wine making process is always key to

- **Bourgogne Rouge**

£165.00 per 12 Bottles In Bond

The village of Chambolle and its surrounding vineyards always produce the finest and most delicate Bourgogne Rouges and this is a lovely example. Pure, racy and clean, this has crisp, clean, cherry fruit flavours with an easy open finish. Delightful. Drink: 2014 - 2018

- **Chambolle Musigny**

£375.00 per 12 Bottles In Bond

Stunningly bright purple colour, this has great purity of fresh red fruits on the nose and palate. There is intensity and yet harmony, supported by a delicious sweetness of generous fruit on the finish. Very good. Drink: 2016 - 2025

- **Chambolle Musigny 1er Cru Les Gruenchers (very limited)**

POA

A bit of a tongue twister, this small centrally located vineyard is well worth the effort! Wonderfully crystalline fruit flavours, this has a silky fruit texture, with a hugely generous mouth feel and masses of Chambolle charm. Drink: 2016 - 2026

her success and the characteristics of the 2010 vintage absolutely suit the style of the domaine. As the late great Henri Jayer would say "the more you are a Vigneron, the less you have to be an Oenologist" and how right he was. These wines are a stunning example of the true grace of Chambolle Musigny. DR

- **Chambolle Musigny 1er Cru Les Chatelots (very limited)**

POA

This 1er Cru running up to Ghislaine's house has sweet intense red cherry fruits. A crisp and pure wine, with a delicate touch of minerality in the mouth. Great clarity of fruit with a long pure finish. Drink: 2016 - 2026

- **Chambolle Musigny 1er Cru Beaux Bruns (very limited)**

POA

The lower slopes of Beaux Bruns tend to be earlier ripening and the warmer soils help to produce a wine with deliciously full raspberry flavours. This is succulent and full with an appealingly long ripe fruit finish. Very stylish. Drink: 2017 - 2028

- **Chambolle Musigny 1er Cru Les Cras (very limited)**

POA

The cooler, longer ripening characteristics of 2010 allow for a wonderful expression of the higher sloped Les Cras fruit style. This balances wild dark fruits, with fresh clean red cherries. An intense and direct style, with fine length. Very good indeed. Drink: 2017 - 2028

Alain Hudelot must surely be very proud of his young Grandson, Charles Van Canneyt, who has arrived from Champagne with no wine background at all. After studying oenology at Beaune, he has taken over at the domaine and, whilst completely respecting his Grandfather's and winemaker Vincent Munier's traditional philosophy, he has quietly introduced a few subtle changes of his own. The domaine style is to let the vineyard do the

● **Bourgogne Rouge**

£110.00 per 12 Bottles In Bond

Situated around Chambolle Musigny in 18 different parcels, this is everything that fine Bourgogne Rouge should be. Sweet, generous Pinot flavours, focusing on red fruits with subtle spice. A wine which will give huge pleasure to all lovers of fine Burgundy. Drink: 2014 - 2018

● **Chambolle Musigny**

£280.00 per 12 Bottles In Bond

Brilliant, bright red brick colour, this is a clean and gentle Chambolle. This wine focuses totally on balance of fruit and grace, with gentle grainy tannins on the finish. Hugely appealing. Drink: 2015 - 2023

● **Vosne Romanée**

£280.00 per 12 Bottles In Bond

A wine of great balance and poise, the brilliance of red fruits creates a wine of tremendous clarity. Intense with a fine weight of natural fruit, there is nothing forced in this wine allowing it to be a very complete expression of Vosne Romanée. Drink: 2015 - 2024

● **Vougeot 1er Cru Les Petits Vougeots**

£375.00 per 12 Bottles In Bond

Lying just below the famous Amoureuses vineyard, this is a wine which has immense personality. Whilst not massively big it has an edgy masculine personality and the texture of strong fruits on the finish provide complexity and character. Drink: 2016 - 2026

talking and this very much continues today, but the wines possibly have a little more concentration and direction. My visit here to taste the 2010s was most certainly one of my highlights of the fortnight- a great name with extraordinary vineyards destined to achieve new heights. Grandfather and Grandson I am sure are both very pleased indeed with their 2010s. Watch this space for the future. DR

● **Nuits St Georges 1er Cru Aux Murgers**

£425.00 per 12 Bottles In Bond

The notoriously warm vineyard of Les Murgers has created a very plump and luscious wine at the domaine this year. It is full of layered, dark, wild berry flavours, whilst very long and harmonious. A mouth-filling wine which will appeal to all lovers of great red burgundy. Drink: 2016 - 2027

● **Chambolle Musigny 1er Cru Les Charmes**

£575.00 per 12 Bottles In Bond

Amazingly pure and elegant this certainly lives up to its name; it is full of charm and elegance and, whilst naturally so, there is tremendous volume in the mid palate and the long velvety finish makes this a very delicious 1er Cru. Drink: 2016 - 2026

● **Vosne Romanée 1er Cru Beaumonts (very limited)**
POA

With an average age of 55 years old, the great weight of fruit which there undoubtedly is in this wine meant that it was initially slightly closed on the nose. However, in the mouth it exploded with great brooding deep strawberry fruits. This is full and intense with fabulous ageing potential. Drink: 2016 -2028

● **Vosne Romanée 1er Cru Les Suchots (very limited)**

POA

This extraordinary vineyard includes vines planted at the end of the 19th century following the decimation of phylloxera in the region. A very structured and powerful wine, the hugely concentrated fruit flavours envelop the tannins and the cleansing freshness on the finish all contribute in creating a very special wine indeed. Drink: 2017 - 2028



- **Clos de Vougeot Grand Cru (very limited)**

POA

This is an extraordinarily charming Clos Vougeot and not the clumsy masculinity of some. A wine of volume and richness, with deliciously ripe, sweet fruit flavours. The layered undertones support the gently present tannins and there is masses of class and finesse on the finish. Drink: 2017 - 2030

- **Vosne Romanée 1er Cru Malconsorts (very limited)**

POA

Famed for making La Tache styled wines due to its close proximity to this great Grand Cru, this is a fine example. Full of broad flavours of wild berries, this has delicious volume of fruit, it is unctuous and yet powerful. A wine of huge intensity and great class. Drink: 2017 - 2028

- **Romanée St Vivant Grand Cru (very limited)**

POA

Bright, full, rich, pure, layered and complex. There is a ream of adjectives I could use for this brilliant wine. This is undoubtedly a great Grand Cru. It highlights the huge breeding of this vineyard, a wine which is totally complete and the extraordinarily textured palate guarantees that this will age to become a very special wine indeed. As one wine journalist would say – Bravo! Drink: 2017 - 2032

- **Richebourg Grand Cru (very limited)**

POA

Undoubtedly one of the wines vying for wine of the vintage in my books. A full page of notes hardly do it justice. The strong black berried fruit flavours are immediately striking; this is succulent and rich with hugely layered flavours. An exceptional wine, because of its total completeness. It is complex, fresh, harmonious and very very long. Exceptional in every way. Drink: 2017 - 2032

It is with some sadness that Sylvain announced that 2010 will be his last vintage at the helm of Domaine Cathiard and that the mantle has been passed on to his very capable 28 year old son, Sebastien. What a vintage though for Sylvain to finish with. The domaine style is to focus on fruit

● **Bourgogne Rouge (very limited)**

POA

Surprisingly deep colour and dense spiced black berried fruit flavours, for a Cathiard wine. This is a rich and full Bourgogne Rouge with masses of flavour. Drink: 2014 - 2019

● **Chambolle Musigny Clos de L'Orme (very limited)**

POA

A magical wine with delicious volume of fruit, this is silky and rich, with lovely gentle full raspberry flavours. Very, very pretty and just totally delicious... Drink: 2015 - 2024

● **Vosne Romanée (very limited)**

POA

A classical Vosne Romanée highlighting why the vintage has been such a huge success for the appellation as a whole. Clear, crisp red fruit flavours, with a rounded and full mouth feel. The tannins provide additional structure to make a very complete and totally balanced wine. Drink: 2015 - 2024

● **Vosne Romanée 1er Cru Aux Reignots (very limited)**

POA

Always a favourite of mine, with its lovely bright loganberry fruit aromas. The brilliance of colour carries through into the palate to create a wine of great clarity and precision. This is classically direct and full with a gloriously long, sweet, bright fruit finish. Drink: 2017 -2029

● **Nuits St Georges 1er Cru Aux Thorey (very limited)**

POA

Beautifully, broad, rich and opulent, everything Aux Thorey should be. The great fullness of palate creates a punchy and yet rounded wine. The gentle, ripe tannins combine to create a perfectly balanced wine with fine length and complexity. Drink: 2017 - 2029

and purity of flavours and there can be no better year than 2010 to highlight these characteristics. This is a fabulous selection balancing charm and concentration and the stunningly natural freshness in these wines will guarantee great ageing potential.

● **Nuits St Georges 1er Cru Aux Murgers (very limited)**

POA

Deep and yet bright red cherry colour. This wine is a fabulous mix between elegant silky Vosne red fruits as the wine enters the palate developing into strength and masculinity on the finish. This is a wine of real composure with masses of class. Drink: 2017 - 2029

● **Vosne Romanée 1er Cru Les Suchots (very limited)**

POA

A tightly knit Suchots, with very expressive wild berry fruit aromas. In the palate the wine has reserved depth whilst retaining the depth of flavours that is so typical of this fine vineyard. Drink: 2017 - 2030

● **Vosne Romanée 1er Cru En Orveaux (very limited)**

POA

Increasingly a favourite of mine this, one of Vosne's highest vineyards, has created a classical 2010. Bright, fresh and pure, this has extraordinary intensity, with great structure and yet remaining vibrant and charming. An absolute beauty with a gorgeously long finish. Drink: 2017 0 - 2030

● **Vosne Romanée 1er Cru Malconsorts (very limited)**

POA

For his last vintage at the domaine, Sylvain has finished with great style with his flagship wine. Dense, wild berry fruits, a full and powerful wine with masses of dense fruits. Long and plenty of potential. Drink: 2017 - 2032

● **Romanée St Vivant Grand Cru (very limited)**

POA

A Grand Cru in every way. This has poise, balance, grace and refinement in every way. Famously elegant this is a stunning Romanée St Vivant. The final three words of my tasting note was that this was, "so so good..." Drink: 2017 - 2032

Etienne's first vintage at Domaine Grivot was in 1987 but in respect to his father the wines somewhat confusingly continue to bear his name Jean on the label. Etienne is an extraordinary thinker and 25 years of vineyard and wine making experience have allowed him to gain a complete understanding of his individual parcels both in the vineyard and at the time of wine making. A more relaxed wine making approach in recent years has allowed him to craft wines which retain the density which he has historically

- **Nuits St Georges Les Lavières**

£325.00 per 12 Bottles In Bond
£335.00 per 6 Magnums In Bond

Situated just below the excellent 1er Cru Les Murgers on the Vosne side of Nuits St Georges, this has lovely, vibrant, pure red cherry flavours, with great balance of fruit and a gentle long finish. Drink: 2016 - 2025

- **Vosne Romanée**

£340.00 per 12 Bottles In Bond

Amazingly open, fresh, clean, pure red fruit flavours, almost a millefeuille of raspberries, cherries and strawberries, there is so much fruit in this wine. The finish is one of well-balanced tannins and gentle freshness. Classically Vosne. Drink: 2016 - 2024

- **Vosne Romanée 1er Cru Les Rouges**

£340.00 per 6 Bottles In Bond

A tightly knit 1er Cru with strong red fruit flavours. A wine of real purity and depth, which shows off the great appeal of Vosne Romanée as an appellation. Drink: 2016 - 2026

- **Nuits St Georges 1er Cru Roncière**

£730.00 per 12 Bottles In Bond

A wonderfully wild 'sauvage' style of wine, with strong brambly fruit flavours. This is a wine with depth and power; the finely structured tannins are supported by the natural weight of fruit making this an excellent long term keeping wine of high class. Drink: 2016 - 2024

achieved with a more gentle and refined touch in both perfume of aromas and expression of fruit. His 2010s have extraordinary life to them and possess the class that one would expect from such a respected estate and wine maker. Our fabulous tasting finished with a 1987 Echézeaux to mark the birth year of our latest recruit in the sales team, Hugo McMullen, who was with us; an extraordinarily generous gesture of Etienne's and what a lovely way to finish our days tasting at 7.00pm! DR

- **Nuits St Georges 1er Cru Boudots**

£775.00 per 12 Bottles In Bond

Adjoining Vosne Romanée Malconsorts, this is an exceptional vineyard and possibly Nuits' finest 1er Cru... A wine of extraordinary complexity with its strong ripe fruit flavours and great layers of subtle minerality, it exudes class and is a truly fine example of the vintage at its best. Drink: 2016 - 2025

- **Vosne Romanée 1er Cru Aux Brûlées (very limited)**

POA

A glorious wine from the minute Etienne placed it in our glasses. With its stunning, open, bright cherry aromas, this is a beautifully comfortable wine, balancing naturally fresh fruit flavours with gentle harmonious tannins and an appealingly fresh finish. Long direct cherry flavours remain the lasting sensation. Drink: 2016 - 2026

- **Vosne Romanée 1er Cru Les Beaux Monts (very limited)**

POA

A wine which balances harmony and breadth of fruit. This is a rich and broad wine which coats the mouth with a huge volume of fruit. A high class wine showing its great breeding and complexity. Drink: 2017 - 2028

- **Vosne Romanée 1er Cru Les Suchots (very limited)**

POA

This great 1er cru is always a little backward at the time of primeur tastings, but has an extraordinary level of power and weight of fruit. A very structured wine with massively dense fruit and great length of flavours on the finish. There is huge potential here. Drink: 2017 - 2029

- **Clos de Vougeot Grand Cru (very limited)**

POA

A wine of considerable intensity in both its deep brooding, dark berry fruit flavours and finely masculine tannins. Great Clos Vougeot should focus on the natural power of the fruit that the vineyard provides and this is very clearly expressed in this top quality 2010. Drink: 2017 - 2029

- **Echézeaux Grand Cru (very limited)**

POA

A gorgeously majestic wine, this is a beautiful example of Grand Cru Classification. A wine which balances extraordinary levels of refinement with hugely intense flavours. The expression of real class continues in the palate for a very long time indeed. Top class. Drink: 2017 - 2031

- **Richebourg Grand Cru (very limited)**

POA

A deep and concentrated wine focusing on a huge of volume of fruit. This is broad, intense and powerful all at once. The sheer concentration of flavours will guarantee that this is a long term wine to be enjoyed in some years to come. Drink: 2017 - 2033

 DOMAINE ANNE GROS Vosne Romanée

Anne Gros's quiet spoken nature is most certainly reflected in her wines. A visit to this small domaine in Vosne Romanée is always a highlight. Her wines are not big and powerful but totally focused on grace and finesse.

The precise and elegant fruit characters of this stunning vintage have fallen into the hands of Anne. Although volumes are tiny, this is a beautiful selection of wines with extraordinary balance and therefore natural longevity.

- **Hautes Côtes de Nuits Blanc Cuvée Marine**

POA

Striking "Pain Grillé" aromas, this is an open and ripe fruited style of wine with attractive crisp freshness on the finish. Ideal for current drinking. Drink: 2012 – 2015

- **Chambolle Musigny La Combe d'Orveau (limited)**

POA

Anne's style of wine making ideally suits the characteristics of Chambolle Musigny. This is a beautiful example, full of charm, elegance and harmony, both very 2010 and very Chambolle. Finishing with gentle succulence it is very irresistible indeed. Drink: 2014 – 2020

- **Hautes Côtes de Nuits Rouge**

POA

The higher slopes of the Hautes Côtes were badly affected by the cold flowering conditions hence quantities are down dramatically this year. What has been produced is incredibly concentrated with bright red fruit flavours and gentle freshness on the finish. Drink: 2012 – 2017

When Jean Nicolas Meo arrived in 1989, he had some very big shoes to fill following almost 40 years of vineyard management at the domaine by the famed Henri Mayer under a share cropping agreement with the Meo family. In the past twelve years, he has certainly lived up to

the challenge. Following very meticulous wine making processes, he creates wonderfully crafted wines with fine levels of concentration. This is yet another top domaine following organic practices in the vineyard and the benefits can very clearly be seen in this very fine range. DR

● **Fixin 1er Cru Clos du Chapitre**

POA

Lovely, sweet raspberry fruit aromas, this has excellent intense flavours, with gentle grainy tannins. An appealing wine for mid-term drinking. Drink: 2014 - 2020

● **Nuits St Georges 1er Cru Aux Boudots**

POA

Masses of red cherry fruits, this has bright crisp fruit flavours, with lots of deeply driven intensity. The end of the palate is sweet and long. Drink: 2015 - 2024

● **Vosne Romanée 1er Cru Les Chaumes**

POA

The only cuvée in the cellar to be partly whole-bunch fermented providing an added level of complexity with its gentle wild strawberry aromas and flavours. This is a very fine 1er Cru, full of charm and finesse. Drink: 2015 - 2026

● **Clos de Vougeot Grand Cru Prés le Château (very limited)**

POA

Jean-Nicolas' Clos de Vougeot comes from several different parcels, the largest by far being next to the Château. Hence it is one of the most impressive from the region. The 2010 is an notably intense version displays aromatic red cherries, spicy oak and smoky undertones. A dense, masculine and concentrated Vougeot.

● **Corton Clos Rognet Grand Cru (very limited)**

POA

Good, dense, dark black fruit flavours. This is a hugely structured wine, with lots of power and deliciously ripe, dark berried flavours. A wine which will reward patience. Drink: 2016 - 2030

● **Vosne Romanee 1er Cru Aux Brûlées (very limited)**

POA

Hints of cocoa and spice, this is a ripe and succulent wine, with a good rounded tannic mouthful combining superbly with the natural ripeness and sweetness of fruit. A wine with length and composure. Drink: 2016 - 2027



It was with some sadness that we heard this summer that 2010 was Olivier Leriche's last vintage at the domaine and he is moving on to pastures new to set up his own domaine in Provence. However, as they say, "every cloud..." as I was equally excited to hear that an old friend Jacques Devauges had been appointed his successor and the domaine is most certainly in good hands. He looked like

● **Côtes de Nuits Villages Clos du Châpeau**

£180.00 per 12 Bottles In Bond

Light red in colour, this has subtle wild strawberry fruit aromas. On the palate, it is a lovely harmonious wine with gentle polished flavours. A very appealing, relatively early drinking style of wine. Drink: 2014 - 2022

● **Nuits St Georges Le Petit Arlot**

£215.00 per 12 Bottles In Bond

From the young vines planted in 1998 and 2000, this is a very easy pleasant style of Nuits, concentrating on gently pure Pinot flavours. A forward, approachable style, which will give pleasure when young. Drink: 2014 -2022

● **Nuits St Georges 1er Cru Le Petits Plets**

£260.00 per 12 Bottles In Bond

From the Clos de Forêts vineyard, these 25 year old vines have produced a very concentrated wine full of red berry fruits. Bright, fresh and intense, this is a wine with great purity and a lovely deep finish. Drink: 2015 - 2024

● **Nuits St Georges 1er Cru Clos de L'Arlet**

£465.00 per 12 Bottles In Bond

Wonderfully clean, precise bright strawberry fruit aromas. This wine has immense class, concentrating on natural red fruits and a complexly textured palate. A tremendously refined Clos de L'Arlet with a deliciously velvety mouth feel. This is lovely. Drink: 2016 - 2027

● **Nuits St Georges 1er Cru Clos des Forêts St Georges**

£465.00 per 12 Bottles In Bond

£475.00 per 6 Magnums In Bond

£475.00 per 24 Halves In Bond

Dense and brilliantly bright purple in colour, this is an outstanding wine, balancing intensity and sweetness of dark berried fruits. An extraordinarily complete wine, with vibrance of fruit, richness, layered tannins and great length. The finish is vigorous and enticing. A very fine Clos des Forêts indeed. Drink: 2016 - 2030

the cat with the cream when we saw him in November, he was so excited at his new appointment. Olivier has truly left his mark in 2010, these are quite exceptional wines and some of the finest I have tasted at Arlot in 20 years. Their great poise and balance makes them destined to become truly great in years to come. DR

● **Vosne Romanée 1er Cru Les Suchots**

£315.00 per 6 Bottles In Bond

These 65 year old vines have created a Suchots with real backbone. This has great intense direct fruit flavours, a wine full of bright fruit and whilst finishing a little closed, there is huge ageing potential. Drink: 2016 - 2027



The only estate in Burgundy to produce solely Grand Cru wines, this historical domaine has its vineyards on the famous hills of Corton and concentrates on producing exemplary Corton Charlemagne. The winemaking style achieves an extraordinary balance between an open

richness for which the hillside is famous and a great layered minerality giving zest and life to the wines. The 2010 vintage highlights these characteristics to perfection and explains why the domaine is one of the most respected in the whole of the Côte d'Or. DR

● **Corton Charlemagne Grand Cru (very limited)**

POA

Delicious, pure, gentle, buttery aromas, on the palate this wine starts with huge levels of refinement, which open up into creamy nuttiness and great texture. This is subtle and graceful and yet powerful. This is a wonderful wine with a lovely fine mineral finish. Drink: 2013 – 2017

DOMAINE SIMON BIZE Savigny-lès-Beaune

Domaine Bize is one of the most famous names in the Côte de Beaune and today, whilst continuing under the name of his father, the estate is run by his charmingly articulate son Patrick. Patrick claims his education in vine growing and wine making was not done at wine school but in the cellars of his father's friends whose names read like a who's who of wine; Henri Jayer, the Marquis d'Angerville, Aubert de Villaine of Romanée-Conti and so the list goes

on... It is therefore no surprise that in Patrick's wines one scents passion rather than the science of wine making. Occasionally this can be risky but not in 2010; he has absolutely hit the jackpot producing wonderfully vibrant and exciting wines. With fourteen different vineyards, I could have bought them all so it took some willpower to restrict myself to my favourite three of the vintage this year. DR

● **Savigny Lès Beaune Aux Grands Liards**

£235.00 per 12 Bottles In Bond

£245.00 per 6 Magnums In Bond

Wonderfully open, wild, spiced dark berry fruit aromas. This is a really fine cuvée, balancing richness of fruit, with gentle sweet berried flavours. A full and rich mouth feel with soft tannins and great length on the finish. Drink: 2014 - 2021

● **Savigny Lès Beaune 1er Cru Les Fourneaux**

£295.00 per 12 Bottles In Bond

This wine is 100% whole bunch pressed and the lovely small wild strawberry flavours highlight this style of wine making. A very complex wine with a gently layered palate aided by a delicious volume of fruit on the finish. Excellent. Drink: 2015 - 2024

● **Savigny Lès Beaune 1er Cru Les Vergelesses**

£325.00 per 12 Bottles In Bond

Superbly positioned on the route to Pernand, this is a very concentrated 1er Cru, with a finely textured palate full of strong loganberry fruit and rounded complete tannins, to create a wine with excellent ageing potential. Drink: 2015 - 2024





The family team of mother, son and daughter at this stunning domaine is most definitely a winning one. Children, Francois and Claude, have been instrumental in progressing further this already very fine estate. Their biggest influence has been to convert the estate firstly to organic and now to biodynamic methods of viticulture

● **Pernand Vergelesses 1er Cru Les Vergelesses**

£215.00 per 12 Bottles In Bond

The later picking policy of the domaine in 2010 certainly helped this vineyard. A very gracious wine with concentrated red cherry flavours and a fine crisp freshness on the finish. A wine for mid-term ageing with lovely expressive Pinot Noir flavours. Drink: 2014 -2022

● **Savigny lès Beaune 1er Cru Les Lavières**

£240 per 12 Bottles In Bond

Gentle red brick colour. This is a deliciously harmonious wine, with its fine gentle strawberry fruit flavours, wounded tannins and subtle freshness. Clean, pure and long. Drink 2014 -2020

● **Corton Les Maréchaudes Grand Cru (very limited)**

POA

This lower lying Grand Cru on the hill of Corton benefits from being a naturally warm vineyard, which is superbly expressed in this fine wine. A nice generous mouth feel of strawberry fruits and an appealing mid palate succulence, ending with a long full finish. Drink: 2016 - 2026

and vinification. The wines focus on sensual flavours and refinement, these are not powerful, but the aged vines allow for wines of extraordinary texture and complexity. The 2010 vintage shows off these characteristics at their very best. DR

● **Corton Bressandes Grand Cru**

£545.00 per 12 Bottles In Bond

This 80% whole bunch pressed wine has very deep, dark cherry fruit aromas. In the palate it starts off very discreetly and then really blossoms to show all the potential of an outstanding Grand Cru. A wine with layered complex flavours of wild berry fruits and a long uplifting finish. This has true breeding. Drink: 2016 - 2028

● **Corton Clos du Roi Grand Cru**

£360.00 per 6 Bottles In Bond

Beautifully expressive, perfumed fruit aromas. This is an extraordinary mixture of both elegance and masculinity. On entering the mouth, this is a wine of real finesse, which develops into a powerfully structured wine with long, deep, dark fruit flavours on the finish. Tremendous poise. Drink: 2016 - 2028

Domaine Tolleot-Beaut has to be one of Burgundy's most consistent domaines. A member of the original group of estates to break away from selling their entire production in bulk, the family domaine was started in the early 1930s.

● **Bourgogne Rouge**

£70.00 per 6 Bottles In Bond

Everything a high class Bourgogne Rouge should be - bright, fresh and clean with lovely expressive red cherry fruit flavours. A forward style with masses of appeal. Drink: 2014 - 2019

● **Chorey Lès Beaune La Pièce de Chapître**

£90.00 per 6 Bottles In Bond

Sweet intense loganberry fruit aromas, this is a fresh lively wine in the palate with appealing, direct fruit flavours. A very good wine for early drinking. Drink: 2014 - 2020



They specialise in the northern Côte de Beaune vineyards and produce a beautifully open style of wine which is always accessible when young. These are very fine 2010s, which have a lovely reflection of Pinot Noir fruit. DR

● **Savigny Lès Beaune 1er Cru Les Lavières**

£120.00 per 6 Bottles In Bond

This fine, south facing vineyard has a bright brick red colour. It is a very bright, fresh style of wine, concentrating on purity of gentle strawberry fruits. A moreish style, with soft round tannins and long deep finish. Drink: 2015 - 2021

● **Aloxe Corton**

£130.00 per 6 Bottles In Bond

Good robust wild dark berry fruits, this is a firm and tightly structured Aloxe with excellent depth and length. Drink 2014 - 2020

● **Aloxe Corton 1er Cru Les Vercots**

£160.00 per 6 Bottles In Bond

The lower south facing slopes allow this vineyard to ripen ahead of most of its neighbours. This is naturally expressed in the 2010 with its strong dark wild berry fruits and breadth of volume in the mouth. An extremely well knit wine with masses of structure on the finish. Drink: 2015 - 2024

● **Beaune 1er Cru Clos du Roi**

£170.00 per 6 Bottles In Bond

Open ripe red berry fruits. This is full of perfume and charm. A classy Beaune red and a great representation of fine Pinot Noir. Drink: 2014 - 2023

● **Beaune 1er Cru Grèves**

£170.00 per 6 Bottles In Bond

If Beaune was to be awarded a Grand Cru, this fine vineyard would surely be a leading contender. A very flamboyant wine with strong dark wild berry fruits. A superbly balanced wine with great depth of flavour and structured dense finish. Extremely good. Drink: 2016 - 2023

● **Corton Bressandes Grand Cru**

£265.00 per 6 Bottles In Bond

Brilliant purple colour, this wine focuses on lovely ripe, red fruit flavours which carry through into the palate. A fine example of the vintage with its open fresh fruit style, creating a very uplifting mouth feel. Long and bright, this has great class. Drink: 2016 - 2026

Nicolas Potel grew up in the heart of the Côte de Beaune in Volnay and under the tuition of his highly respected father, Gerard, he had one the best trainings an aspiring wine maker could wish for. Following the unfortunate sale of the family domaine he set up a specialist negociant business focusing on buying only the best fruit and wines from the

peers and colleagues he grew up with. His relationship with some of the finest growers in the Côte d'Or are the secret to his succes and today under the name of Maison Rohe de Bellene he highlights his skill as one of the finest buyers of young wine in the region. These wines have fine individuality, with strong vineyard characteristics.

● **Meursault 1er Cru Les Genevrières**

£420.00 per 12 Bottles In Bond

Flamboyant, ripe, butter fruit aromas. This is a very full and typically styled Genevrières. Plenty of weight and power with ripe volume of fruit. Drink: 2013 - 2016

● **Volnay Vieilles Vignes**

£190.00 per 12 Bottles In Bond

£200.00 per 6 Magnums In Bond

Nicholas Potel has been sourcing this high class fruit from the old vines in Volnay for over 15 years now so he knows it well. A wine which always comes forward relatively early concentrating on the pure red cherry flavours of the appellation and this strong wine is very typical of this style. Drink: 2014 - 2020

● **Volnay 1er Cru Mitans**

£260.00 per 12 Bottles In Bond

Nicolas has been buying fruit from this appellation since 1996 and it is one of my favourites in his stable. A lower lying 1er Cru, it possesses gorgeous, pure strawberry aromas and flavours, rich in volume and deliciously ripe fruit on the finish. Lovely. Drink: 2015 - 2024

● **Vosne Romanée Vieilles Vignes**

£265.00 per 12 Bottles In Bond

A very fine Vosne Romanée, full of classically open red cherry fruit flavours. This is appealingly structured, with lots of weight and charm. It shows good levels of sweet ripe fruit on the finish, whilst remaining fresh and long. Drink: 2014 - 2022

● **Nuits St Georges 1er Cru Boudots**

£370.00 per 12 Bottles In Bond

£380.00 per 6 Magnums In Bond

The wild dark forest fruits in this wine give it personality and complexity. Quite a structured Boudots, with some firm tannins marrying well with the sweet ripe fruit flavours. A rewarding style. Drink: 2016 - 2025

● **Gevrey Chambertin 1er Cru Les Champeaux**

£395.00 per 12 Bottles In Bond

The last of Gevrey's 1er Crus before reaching Brochon, this is a lovely wine. Sweet, intense, dark loganberry aromas; in the mouth it has breadth with hints of wild, gamey dark berried flavours. A very interesting wine with true 1er Cru complexities. Drink: 2016 - 2025

● **Gevrey Chambertin 1er Cru Lavaux St Jacques**

£395.00 per 12 Bottles In Bond

This relatively high vineyard at the back of the village of Gevrey has great purity with strong driven fruit flavours. This is intense and fresh with a good masculine core. Drink: 2016 - 2026

● **Vosne Romanée 1er Cru Les Suchots**

£520.00 per 12 Bottles In Bond

£530.00 per 6 Magnums In Bond

This 100% whole bunch pressed wine is full of cherries and small wild strawberries. A wine of excellent intensity and yet poised and fine. As the French would say, this has huge "matière" and my final comments in my notes were, "This is very, very classy!" Drink: 2016 -2027

● **Clos St Denis Grand Cru**

£425.00 per 6 Bottles In Bond

This is a fabulous example of this great Grand Cru in Morey St Denis. Pure, bright red fruit aromas, this is a strong and intense wine, with fullness of fruit and a good structured finish. Contains the power of a great vineyard. Drink: 2017 - 2030

● **Clos de la Roche Grand Cru**

£425.00 per 6 Bottles In Bond

£430.00 per 3 Magnums In Bond

A very generous and rich wine. This is big and bulky with real breadth of sweet, ripe dark berried fruits. A wine which is true to its breeding and highlights why Clos de la Roche is such a hugely respected appellation. Drink: 2017 - 2030

● **Echézeaux Grand Cru**

£425.00 per 6 Bottles In Bond

£430.00 per 3 Magnums In Bond

Chocolate and vanilla oaked aromas. On the palate it has a silky texture and focuses more on elegance of fruit rather than power. A well rounded wine from this fine vineyard which received notoriety under the Cistercian monks as one of the very top Grand Crus. Drink: 2017 - 2031

● **Le Chambertin Clos de Bèze Grand Cru**

£750.00 per 6 Bottles In Bond

Whilst Chambertin has the reputation for power, Clos de Bèze is arguably the finer of these two great Grand Crus in Gevrey. This is a beauty with sweet, intense, small berried fruit flavours. There are superb levels of concentration and intensity. A wine with real depth and the complex grainy tannins provide additional nuances. Top class. Drink: 2017 - 2031



Although I have occasionally tasted the wines when visiting the region, my first real visit to Domaine Voillot was last year after I joined Goedhuis & Co. I was immediately struck by the charm and commitment of wine maker, Joseph, and his son in law Jean-Pierre Charlot. With 10 hectares of vines split between Pommard and Volnay, this is a superb address to gain a real feel for the differing

- **Volnay Vieilles Vignes**

£240.00 per 12 Bottles In Bond

£250.00 per 6 Magnums In Bond

Brilliant purple colour, this wine was a little backward on the nose, but in the palate opens up to produce quite a structured Volnay, tightly knit with intense tannins and clean red berry fruits on the finish. Drink: 2015 - 2022

- **Volnay 1er Cru Brouillards**

£390.00 per 12 Bottles In Bond

Situated on the very borders of Pommard, this is a wine which has some of the natural red fruit charm of Volnay supported by the power and depth of Pommard. A very good 1er Cru with plenty of red berry fruits and hints of freshly mown hay aromas. A wine with real potential. Drink: 2015 - 2023

- **Volnay 1er Cru Caillerets**

£390.00 per 12 Bottles In Bond

The most beautifully positioned of all the Volnay 1er Crus, this wine is an absolute beauty. On the nose it is a complex balance between bright cherry fruits and subtle gamey aromas. In the mouth it is a wine of great finesse aided by a long subtle mineral finish. Very fine indeed. Drink: 2016 -2026

- **Volnay 1er Cru Champans**

£390.00 per 12 Bottles In Bond

£400.00 per 6 Magnums In Bond

Situated slap bang in the middle of the village, this is quintessential Volnay. Brilliant purple colour, this is a wine with real breadth of fruit, balancing its sweet redcurrant flavours with a full and structured palate. A fine combination between harmony and weight. Very good indeed and a real star in the cellar. Drink: 2016 - 2025

styles between the two appellations and their various Crus. Jean-Pierre is very clear, he makes wines for drinking rather than points and these delicious wines will give as much pleasure as any other estate in the region. A fabulous expression of the Côte de Beaune's two finest red villages wines in 2010. DR

- **Volnay 1er Cru Fremiets**

£390.00 per 12 Bottles In Bond

Although neighbouring Pommard, this is a surprisingly charming 1er Cru. An extremely impressive wine, concentrating on rich intense fruit flavours, aided by a very uplifting and fresh spiced fruit finish. Drink: 2016 - 2025

- **Pommard 1er Cru Pézerolles**

£455.00 per 12 Bottles In Bond

A very flamboyant style of wine with rich and generous fruit flavours supported by excellent ripe fruit tannins. This is a very appealing style of wine which will give huge pleasure. Drink: 2016 - 2026

- **Pommard 1er Cru Rugiens**

£465.00 per 12 Bottles In Bond

£475.00 per 6 Magnums In Bond

The rich iron soils of Les Rugiens help to produce a very structured and intensely complex wine. Arguably Pommard's finest vineyard, this is a great example with its long tightly knit dark berried fruit flavours with lots of ageing potential. Drink: 2016 - 2026

Arriving at the family Château in Volnay and standing in the famed Clos des Ducs overlooking the village and its other 1er crus below always gives me a huge thrill. This is everything that Burgundy is all about; history dating back to 1507, and back to 1804 for the Angerville family and their ancestors, great breeding in some of the finest vineyards in

● **Volnay 1er Cru Frémiets (very limited)**

POA

Only 50 metres from the Clos des Ducs vineyard, this wine is a real beauty concentrating on sweetness of red berry fruits. A wonderfully balanced wine, with tremendous harmony and fine texture. Drink: 2016 - 2026

the Cote d'Or and finally an ability to make Pinot Noir at its very purist and best. Tasting here in 2010 was undoubtedly a highlight of the primeur tastings this autumn. So high is their quality, the only disappointment is that with yields down nearly 50%, there just is not enough to go around... DR

● **Volnay 1er Cru Champans (very limited)**

POA

The domaine's largest vineyard holding, despite being slightly backward at the time of tasting, the gently silky velvety texture was very much on show. This is a wine which will be generous and giving when mature and there is no finer example of the Volnay for this vintage than this hugely classy wine. Drink: 2016 - 2028

DOMAINE COMTE ARMAND Pommard

Having worked with Benjamin Leroux of Comte Armand for ten years, I am beginning to run out of compliments about his skill as a wine maker! No longer a rising star and still one of the youngest winemakers in the region, he is very much considered to be one of the very best in his trade. Attention to detail in everything he does is the secret to

● **Volnay (very limited)**

POA

This is a super village Volnay with a tremendous balance between ripe silky tannins and broad, dark cherried fruits. A wine with real volume, which coats the mouth with a hint of masculinity on the finish. Drink: 2014 – 2020

● **Volnay 1er Cru Frémiets (very limited)**

POA

Stunningly bright and aromatic on the nose with lots of open fresh red cherries. In the mouth this has huge complexity with subtly fine whole bunch pressed wild strawberry flavours. A wine with real complexity showing the class of this excellent appellation. Drink: 2014 – 2024

his success. He has overseen the move to biodynamic viticulture, a more delicate wine policy with reduced levels of new oak, for the estate's cuvées to allow the true terroir to express itself to a maximum. There is no better vintage than 2010 to show the new heights that the domaine has achieved during his period of management. DR

● **Pommard 1er Cru Clos des Epéneaux (very limited)**

POA

Very intense dark berried aromas. This is a hugely concentrated wine focusing on subtle power. It is structured and broad, with characteristically grainy tannins. Layered and full, it stands alongside the very best Grand Crus of the vintage. Drink: 2015 – 2029

François' son Antoine has been at the helm of the domaine since the 2005 vintage. The change has been apparent as their wines have become more accessible and aromatic earlier on while retaining their complexity and concentration. Antoine was in fantastic spirits at the time of our tasting, and it was easy to see why. His 2010s were

- **Bourgogne Blanc**

£175.00 per 12 Bottles In Bond

Broad and rich with notes of pineapple, orange and crème brûlée. Its secondary layer reveals almonds and honeysuckle. One of the most profound Bourgogne Blancs produced. Drink: 2012 – 2016

- **Meursault En la Barre**

£370.00 per 12 Bottles In Bond

A step up on the laciness scale, the 2010 En la Barre balances breath, depth and elegance well with its floral notes and orchard fruit. This finishes succulent and plump yet with notable definition. A delicious Meursault village. Drink: 2013 – 2017

beautifully balanced and succulent. He compares them to 2008s in terms of their tenderness and focus, but like other growers, they are much more intense. The malolactic fermentations did not finish until July, enabling the wines to gain complexity and finesse. RK

- **Meursault 1er Cru Poruzots**

£520.00 per 12 Bottles In Bond

Zesty and expressive with lacy citrus notes and stony fruits. Wonderfully refined and sculpted, the palate displays a gentle amplexness, a tender core and a marked femininity. Finishes long and poised. Drink: 2013 – 2018

- **Meursault 1er Cru Genevrières**

£545.00 per 12 Bottles In Bond

The Genevrières is a bombshell in 2010. Explosive on the palate with loads of fleshy fruit and minerality. It keeps all of its curves and intensity intact with incredible freshness, linearity and polish. A bit like Angelina Jolie... at church. Wonderful persistence. Drink: 2014 – 2019

DOMAINE JEAN-MARC BOILLOT Pommard

This is very much a family domaine, set up by Jean-Marc in 1985. He has since been joined by his son, Benjamin, and daughter, Lydie. With 11 hectares of some of the finest vineyards in Puligny, Volnay and Pommard, he has since expanded further taking his knowledge to Montagny

- **Montagny 1er Cru Vieux Château**

£140.00 per 12 Bottles In Bond

Brilliant golden yellow colour, this has very attractive creamy tropical fruit flavours. It is an excellent balance between ripeness and freshness. Masses of fruit and appeal. Drink: 2012 - 2016

- **Puligny Montrachet**

£295.00 per 12 Bottles In Bond

From 5 different locations all below Grand Cru vineyards, it is not surprising that this wine has so much volume and texture. Brilliant golden colour, this has gentle perfumed honeyed fruit flavours, with soft nutty undertones. A very pleasing and relaxed wine. Drink: 2013 - 2019

- **Puligny Montrachet 1er Cru Champs Canet**

£495.00 per 12 Bottles In Bond

The spring frost at this vineyard resulted in very low yields and an extremely concentrated wine this year. With rich exotic flavours and hints of ground almonds, this has great depth with fine succulent undertones. Flamboyant and fun. Drink: 2014 - 2020

and Rully where he buys grapes to make stunning white wines in the same mould as the domaines. The white wines always have lovely fullness of fruit and represent charmingly seductive fruit flavours of great appeal.

- **Puligny Montrachet 1er Cru Les Referts**

£495.00 per 12 Bottles In Bond

Warm flavours of honey and lychees, this is a more gentle style of Referts than some other producers. A very fine Puligny style with real purity and finesse but finishes very long and structured. A delightful style. Drink: 2014 - 2021

- **Puligny Montrachet 1er Cru Les Combettes**

£615.00 per 12 Bottles In Bond

A truly gorgeous 2010, the gentle orange peel aromas follow through into the palate to provide precision and brightness to the silky volume that coats the mouth. This is a layered wine with huge persistence on the finish. Drink: 2014 - 2020

- **Pommard 1er Cru Les Jarollières**

£395.00 per 12 Bottles In Bond

Dense opaque colour, this has wild and dark gamey fruit flavours, with hints of black toffee. A rich spicy wine with a sweet warm fruit finish. Drink: 2015 - 2024



Jean-Philippe Fichet is most certainly one of the Côte de Beaune's most meticulous winemakers. He is a great thinker, never wishing to stand still and always seeking ways to further improve the quality of his wines. The key to his wine making is to allow the natural expression of fruit in all his wines and to this end he is reducing both the level of new oak in his wine making and the period of barrel

● **Bourgogne Blanc**

£120.00 per 12 Bottles In Bond

Attractive open lime fruit aromas, in the palate it is rich and creamy with gentle buttery flavours. A very good Bourgogne Blanc. Drink: 2012 -2015

● **Meursault**

£260.00 per 12 Bottles In Bond

£270.00 per 6 Magnums In Bond

Open, opulent fruit aromas, this is a broad and harmonious Meursault, in a forward drinking style. Drink: 2013 - 2017

● **Meursault Meix Sous le Château**

£295.00 per 12 Bottles In Bond

Lovely, opulent, buttery fruit nose. In the mouth this is weighted and full, with great depth of soft creamy fruit and gentle freshness on the finish. Drink: 2013 - 2017

● **Meursault Gruyaches**

£345.00 per 12 Bottles In Bond

Just below Charmes on the edge of Meursault, this is a very good vineyard. Slightly reserved on the nose, but on the palate there is excellent depth and structure of fruit. A tightly knit style with a long charismatic finish. Drink: 2014 - 2019

levage for each of the cuvées. His reasoning is that 50 years ago, the fruit was picked earlier and therefore acids were higher and so 18 months in cask was imperative; today with riper fruit qualities it is only natural to reduce the time in oak. The weight of fruit and fine freshness in his wines this year certainly explain the tremendous reputation this vintage has for the white wines. DR

● **Meursault Chevalières**

£365.00 per 12 Bottles In Bond

£375.00 per 6 Magnums In Bond

An extremely well placed vineyard at the back of the village, making wines of great balance, with an open harmonious mouth feel. This is classically Meursault in style and is very rewarding indeed. Drink: 2014 -2019

● **Meursault Le Tesson**

£395.00 per 12 Bottles In Bond

£405.00 per 6 Magnums In Bond

Neighbouring Chevalières, the steep slopes of Tesson create a very rich and dense wine with subtle nutty flavours uplifted by a gentle minerality in the background. A class act. Drink: 2013 - 2018

● **Puligny Montrachet 1er Cru Les Referts**

£540.00 per 12 Bottles In Bond

A wine of purity and refinement. Jean-Philippe loves the challenge of making a Puligny and looking to preserve the elegance the appellation requires in contrast to the slightly bulkier Meursaults. This is a very fine example of how he has mastered the art. Drink: 2013 - 2020

Visits to Patrick Javillier's cellars are always a delight. His enthusiasm and passion for his subject and in particular the wines of Meursault are second to none. Like all great winemakers he has his own views as to how wines should be made and the benefits of ageing both in cask and bottle and everything is thought out meticulously with this in mind. In 2010, Patrick decided to defer harvest by a few days in comparison to some of his neighbours and as a result his Meursaults this year have an added level of flamboyance and richness and are truly delightful. DR

● **Bourgogne Blanc Cuvée Oligocene**

£155.00 per 12 Bottles In Bond

A very Meursault-esque Bourgogne Blanc, just as one would expect from vineyards as well positioned as these. There is ripeness and richness, with a lovely mature fruit feel in the mouth. Not for the long term, but will drink beautifully from an early age. Drink: 2012 -2015

● **Meursault Clos du Cromin**

£290.00 per 12 Bottles In Bond

Warm, ripe, buttery fruit aromas, in the palate it has volume and depth with very charming white peach flavours. A clean and full wine for mid-term ageing. Drink: 2012 - 2016

● **Meursault Les Clousots**

£330.00 per 12 Bottles In Bond

A fabulously rich and opulent style. The wine shows the natural ripeness of fruit achieved by Patrick's later picking policy in 2010, whilst maintaining structure and gentle freshness. A good forward style with huge appeal. Drink: 2013 - 2016

● **Meursault Cuvée Tête de Murger**

£465.00 per 12 Bottles In Bond

The honeyed ripe fruit aroma carries through into the palate. This has delicious volume of fruit, with an almost flamboyant opulence. A full and very hedonistic style. Drink: 2013 - 2018

● **Corton Charlemagne Grand Cru**

£390.00 per 6 Bottles In Bond

Layered nutty, toffee flavours, this has tremendous breadth and depth whilst keeping a great freshness of fruit throughout the palate. This is a very traditionally styled Corton Charlemagne, big, full and rich whilst having great structure underneath. Drink: 2014 - 2020

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

● **Puligny Montrachet Corvées des Vignes**

£220.00 per 12 Bottles In Bond

Corvées des Vignes is Roland's entry-level Puligny. Lacy and poised, it is quintessentially Puligny. The 2010 offers gentle yet zesty citrus and mineral notes. Finishes on a touch of perfume. Produced from 4 parcels of vines. Drink: 2012 – 2015

● **Puligny Montrachet 1er Cru Champs Gains**

£295.00 per 12 Bottles In Bond

A richer, spicier nose than either the Corvées des Vignes or the Folatières, which is typical of Champs Gain, yet on the palate it retains the elegance and purity of the 2010 vintage. Notably Burgundian with notes of gunflint, lime zest and salt caramels. A complete and delicious wine. Drink: 2013 – 2016

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 wonderful value too. He describes 2010 as similar in style to 2007 but with more power, freshness and concentration. RK

● **Puligny Montrachet 1er Cru Folatières**

£345.00 per 12 Bottles In Bond

Folatières is one of the rockiest and poorest soils in Puligny so its wines are also some of the most mineral and profound. Wonderfully elegant and dainty with notes of sweet orchard fruit and toasted brioche, this 2010 smoothly unfolds onto the palate with grace and gentility. Drink: 2013 – 2016

This is unquestionably a house which is on fire. The father and daughter duo of Gerard and Emilie Boudot make a wonderful team and the ease with which they work together flows through into their wines. All of the cuvées have a beautiful expression of their appellational origins and there isn't one wine in 2010 which I wouldn't wish to

● **Puligny Montrachet**

£345.00 per 12 Bottles In Bond

Aromas of lemons and limes, this is everything Puligny should be, harmonious, refined and pure. It almost has a silky texture which the honeyed fruit flavours provide, but so fresh and clean on the finish. This is exquisite. Drink: 2012 - 2017

● **Chassagne Montrachet Les Encégnières**

£360.00 per 12 Bottles In Bond

Attractive, soft, creamy hazelnut aromas, this is a beautiful contrast to Sauzet's Puligny. A bigger wine, which coats the mouth with its ripe juicy flavours. The length is good with an appealing freshness on the finish. Drink: 2013 – 2018

● **Puligny Montrachet 1er Cru La Garenne**

£520.00 per 12 Bottles In Bond

Gerard Boudot describes this vineyard as the “Chablis du maison” and how right he is. This is racy and pure with a feeling of tension in the mid palate, a classical Puligny with a long zesty finish. Drink: 2013 - 2019

● **Puligny Montrachet 1er Cru Champ Gains**

£520.00 per 12 Bottles In Bond

Brilliant shining lime green colour, this is silky and harmonious, with a generous honeyed fruit feel. A deliciously graceful wine with a fine hedonistic finish. A white wine lover's dream! Drink: 2013 - 2019

● **Puligny Montrachet 1er Cru Les Referts**

£560.00 per 12 Bottles In Bond

Always a full and weighted wine due to the high proportion of marl in the soil, this is a fine example. Big and tightly structured, this is a hugely integrated wine with grainy, mineral undertones. A long complex style which has the potential to age very well. Drink: 2013 - 2020

have in my own cellar and I could quite happily name them all as a “must buy”! For Burgundy lovers wishing to see and appreciate the different flavours of individual 1er Crus in Puligny there can be no better example than this famous estate and fine vintage. DR

● **Puligny Montrachet 1er Cru Les Perrières**

£560.00 per 12 Bottles In Bond

Les Perrières is a favourite of mine; the general lack of top soil and stony nature of this vineyard naturally contributes to making an extraordinarily pure and mineral wine. This is a beauty. Drink: 2013 - 2020

● **Puligny Montrachet 1er Cru Champs-Canet**

£620.00 per 12 Bottles In Bond

The cold snap at flowering time affected the Champs Canet vineyard more than most, hence yields are down considerably and this is an extraordinarily concentrated wine. The open orange peel aromas follow through into the palate. This is a full and dense wine with masses of length. Drink: 2013 - 2018

● **Puligny Montrachet 1er Cru Les Folatières**

£620.00 per 12 Bottles In Bond

This is an open flamboyant wine, with extraordinarily generous fruit flavours. A wine which concentrates on appealing zesty clementine fruits and has a gracious and appealing finish. Drink: 2013 - 2019

● **Puligny Montrachet 1er Cru Les Combettes**

£445.00 per 6 Bottles In Bond

Gerard Boudot's favourite vineyard and this stunning 2010 certainly shows why. A white wine with total balance, this is graceful and pure with strikingly direct citrus fruit flavours. There is nothing forced here and its immense central core of fruit gives it length and complexity. Drink: 2013 - 2021



Though Michel 'retired' several years ago, he still insists on keeping his passion alive by vinifying his three favourite parcels. As he says, 'It's my life and I cannot imagine it without making wine.' We are delighted that his tenacious drive has remained intact as we have been

working with him for so many years and did not want to see his delicious wines disappear. Michel is known for a more opulent style of wine but even within this frame, his wines retain a notable amount of freshness and zest. A Goedhuis exclusive for the UK. RK

● **Chassagne Montrachet 1er Cru En Remilly**

£395.00 per 12 Bottles In Bond

An aromatic and fleshy little number, En Remilly has hit its pinnacle with the 2010. Ample with notes of succulent pineapple, sweet mirabelles and spice. Despite its layers of fruit, its freshness cuts through the palate adding lift. Lots of concentration and intensity. Drink: 2013 – 2020

● **Chevalier Montrachet Grand Cru (very limited)**

POA

2010's intensity takes itself to another level with Michel's Chevalier. Exuberant yet very powerful, this offers a plethora of layers that range from sweet orange peel, toasted almonds, earthy spices and ripe pear. The prominent structure and impressive acidity level carries it to a firm, long finish. Drink: 2014 – 2024

● **Puligny Montrachet 1er Cru Demoiselles (very limited)**

POA

Always a daintier wine than the En Remilly, the 2010 Demoiselles yet again exudes a feminine air with lifted floral characters, lime zest and lemongrass. But its structure is more present than previous vintages due to 2010's concentration and condensed minerality. More of a lioness than a gazelle. Drink: 2014 – 2021



Bruno Colin's natural preference is to make very pure and linear Chassagnes rather than the big bruising style of some of his neighbours. The balance between ripeness and freshness of fruit is very evident in his wines this year.

● **Chassagne Montrachet**

£225.00 per 12 Bottles In Bond

Appealingly ripe fruit aromas; there is a gentle balance between citrus fruits and gentle nutty Chassagne flavours. Appealing and clean with good depth of flavours on the finish. Drink: 2012 - 2016

● **Chassagne Montrachet 1er Cru Chenevottes**

£315.00 per 12 Bottles In Bond

The cooler vineyard location of Chenevottes helps to create a wine of great structure and depth in this vintage. A lovely marriage between lemon fruits and gentle ripe honeyed texture. This wine has weight and finishes with a touch of masculine power. Drink: 2013 -2017

● **Chassagne Montrachet 1er Cru Maltroie**

£315.00 per 12 Bottles In Bond

Always a big and broad wine, this vineyard in the very heart of the appellation is generous and opulent with a fine richness of fruit. A strong and well balanced Chassagne with long lasting flavours. Drink: 2012 -2017

They have tremendous charm and he has crafted a lovely selection which will be accessible to drink relatively early and give huge pleasure. DR

● **Chassagne Montrachet 1er Cru Les Vergers**

£315.00 per 12 Bottles In Bond

A more elegant style of Chassagne than some of its bigger more powerful 1er Cru neighbours. This is superbly complete, balancing its charm, with gently flamboyant almond flavours and a great level of purity and freshness at the end. Very good indeed. Drink: 2013 -2017

● **Chassagne Montrachet 1er Cru Blanchot-Dessus**

£340.00 per 12 Bottles In Bond

The vigneron of Chassagne famously turned down the opportunity for this fine vineyard beside Le Montrachet and Criots Batard to be classified as Grand Cru; how their ancestors must regret it today. Nevertheless the great breeding of this location is clearly seen in this wine. Dense, rich and concentrated, this is hugely complex with great layers of fruit. Drink: 2013 -2018

● **Puligny Montrachet 1er Cru La Truffière**

£480.00 per 12 Bottles In Bond

Bruno's gentle winemaking touch certainly suits this lovely Puligny vineyard. Refined and elegant, with a delicious purity of fruit, this is a hugely attractive wine. Drink: 2013 -2018

We fell in love with Paul Pilot'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. Like certain other growers, Thierry compares their 2010 to 2007, but with more concentration and maturity while their production is 20-30% less. RK

● **St Aubin Blanc 1er Cru Charmois**

£190.00 per 12 Bottles In Bond

'Charmois' is actually a derivation of 'chaumes' (hill) rather than 'charmes' (charm), but what a charmer it always is. Peachy and plump, this 2010 delivers a clear-cut delineation of lemon zest, minerals and crisp acidity. This finishes with wonderful persistence. Drink:

● **Chassagne Montrachet Mazures**

£245.00 per 12 Bottles In Bond

Mazures is quite a famous 'lieu dit' in Chassagne that is located directly underneath Champs Gain yet on the same latitude as 1er Cru Morgeot, so Thierry considers this as a mini 1er cru. Wonderfully pure and focused, the 2010 offers lots of citrusy notes with some lacy floral nuances and a salty tang undercoat. Drink: 2013 – 2017

● **Chassagne Montrachet 1er Cru Clos St Jean**

£335.00 per 12 Bottles In Bond

Thierry's Clos St Jean is always a wonderfully balanced wine with just the right amounts of fruit, floral notes and minerality. It is just as delightful in 2010 with notes of zesty lemon curd, gentle notes of brioche and a silky mouthfeel. Super poised and pretty. Drink: 2013 – 2018

● **Chassagne Montrachet 1er Cru Caillerets**

£375.00 per 12 Bottles In Bond

Caillerets is always one of the most mineral white Burgundies due to its intensely stony soil. This 2010 Caillerets is super refined with lacy floral notes, succulent fruits and salty minerals. Though it is intense, it just melts on the tongue. Dignified and stylish. Drink: 2013 – 2020

● **Chassagne Montrachet 1er Cru Romanée**

£460.00 per 12 Bottles In Bond

With Caillerets, La Romanée is considered one of Chassagne's greatest terroirs, producing wines that are both opulent yet minerally precise. Drink: 2013 – 2022



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 yeasts, having a slow, cool fermentation and little 'racking' (draining the juice from its flavour rich and protective lees) 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

● **St Aubin 1er Cru En Remilly**

£220.00 per 12 Bottles In Bond

A stony vineyard that gives much minerality to its wines, En Remilly's 2010 is the laciest of the Colin's St Aubin blancs with a beautifully poised and lifted palate, offering notes of linden, lime zest and succulent peach. This finishes on tangy yet subtle sea salt. Drink: 2013 – 2018

● **St Aubin 1er Cru Sur le Sentier du Clou**

£220.00 per 12 Bottles In Bond

A fleshier and more exuberant wine than the En Remilly with crunchy Granny Smith apple, sea salt and passion fruit. Vibrant with textured minerals and lots of crunch and freshness, this wine is more energised than elegant, but still absolutely delicious. Drink: 2014 - 2019



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' tautness and mineral undertones. In 2010, the quantity of their whites was fortunately only decreased by 5-10%, though their reds were less lucky. The quality overall, however, is exceptional and followers of this desirable domaine will be impressed. RK

● **Chassagne Montrachet Enceignières**

£260.00 per 12 Bottles In Bond

Quite a noble 'lieu dit' which touches Bâtard Montrachet, but stylistically it is actually more like Bienvenues. Poised, uber silky and elegant, its floral notes open up to spicy undertones of cinnamon and sweet pears. Fresh but relaxed. A gentle soul. Drink: 2014 – 2019

● **Chassagne Montrachet 1er Cru Vide Bourse**

£385.00 per 12 Bottles In Bond

The starlet of the cellar, this 2010 is just beautiful. Aromatic yet subtle with floral notes intertwined with sweet Mirabelle plums, lemon curd and crushed minerals. Its core just sings with a laser-like precision and freshness. If this wine were a soprano, Mozart's 'Queen of the Night' would be its chosen aria. Wonderfully ethereal yet intense. Drink: 2013 – 2020

● **Chassagne Montrachet 1er Cru Champs Gains**

£395.00 per 12 Bottles In Bond

Located just below Les Caillerets, Champs Gains has more of a clay soil giving wines more breadth and texture than their more northerly neighbours. The 2010 offers a dense core of fruit with lots of texture and intensity. A lifted and long finish. Drink: 2014 – 2020

● **Chassagne Montrachet 1er Cru Chenevottes**

£395.00 per 12 Bottles In Bond

A spicy wine with toasty oak nuances and ripe tropical fruit. On the palate, it is explosive with lots of aromas and smoky minerals. According to Damien, Chenevottes always displays an exuberant toasty side in its youth but settles into a smooth, graceful wine after a few years. Drink: 2013 – 2019

● **Santenay Vieilles Vignes Champs Claude**

£170.00 per 12 Bottles In Bond

We have been buying the Colin's Santenay for several years now and it just seems to get better and better. Deep and flavoursome, the 2010 offers a palate of succulent red cherries with gently roasted cocoa and spice. Its core is tangy while its tannins are slightly grippy but notably polished. This has lots of potential. Drink: 2015 – 2023

The village of St Aubin for many years was overlooked. Whilst its vineyards adjoin the famous names of Chassagne-Montrachet and many of the growers in Chassagne owned vines in both villages, they found it easier to focus on the more marketable Montrachet name than struggle to promote the little known wines of St Aubin. It is only in recent years that it has started to

receive the true credit it deserves and thanks not least to the new generation of winemakers such as Olivier Lamy. Olivier, having succeeded his father, is now making some of the finest examples in the village. He is not only one of the most committed vigneron in the region, he is also an extraordinarily talented wine maker and his outstanding 2010s highlight this. DR

● **St Aubin 1er Cru Frionnes**

£240.00 per 12 Bottles In Bond

This south-east facing vineyard makes a very harmonious St Aubin with lovely breadth of white peach flavours. The wine is rich and honeyed without being over the top and has a characteristically striking freshness, uplifting the flavours on the finish. Drink: 2012 – 2017

● **St Aubin 1er Cru Clos de La Chatenière**

£295.00 per 12 Bottles In Bond

Arguably the appellation's finest 1er Cru, this wine has a fabulous mineral dimension which provides a central core to the lovely honeyed blood orange flavours. An absolute beauty with great distinction and class. Drink: 2013 – 2018

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 taken over much of the running of the family domaine. Always smiling and friendly, their wines have these same innate qualities. Plus, they also offer some of the best value for money. RK

● **St Aubin Rouge 1er Cru Rouges Gorges**

£160.00 per 12 Bottles In Bond

We have been buying the Rouges Gorges for several years now as we love its sweet open fruit and friendly palate. The 2010 provides notable density with its juicy layers of red and black cherries and red currants. Despite its fruit opulence, there is clear-cut definition to its structure which adds lift and layers. An impressive Rouges Gorges. Drink: 2014 – 2020+



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. Regularly winning top accolades in Le Guide Hachette, France's foremost annual wine buying review, his 1er Crus offer

incredible value for money and, like his other wines, deliver beautifully velvety palates that are not typical of Mercurey. They are also the smallest cuvées he and his son Vincent make, so he tends to sell out of them quickly. A new addition is La Chassière, a new vineyard that the Chartons bought last year whose red clay and limestone soils give lots of perfume and a silky texture to its wine – reminiscent of Côte de Nuits reds. RK

● **Mercurey Vieilles Vignes**

£130.00 per 12 Bottles In Bond

Pure and focused on the nose, Jean-Pierre's Mercurey Vieilles Vignes offers a delicious sappy Pinot fruit core and smooth polished edges. This is not your grandfather's Mercurey. A bright, shiny wine with lots of appeal, density and precision. Drink: 2013 – 2018 023

● **Mercurey 1er Cru Clos du Roi**

£150.00 per 12 Bottles In Bond

Clos du Roi is Jean-Pierre's 'flagship' 1er cru Mercurey that is always wonderfully appealing. Deep ruby in colour, this 2010 offers delicious, aromatic notes of black cherries, plums and roasted cocoa beans. Silky and sculpted on the palate, this is a stylish wine with apleness, succulence and depth. Drink: 2013 – 2021

● **Mercurey 1er Cru La Chassière**

£150.00 per 12 Bottles In Bond

Not a typical Mercurey; when Jean-Pierre blind tastes this wine to aficionados they think it's Chambolle Musigny! One can see why from its wonderfully silky texture, perfumed aromas and ever so slightly flirty personality. Damson plums, blackberries and savoury, spicy notes add a subtle Côte Rôtie touch. Drink: 2014 - 2021

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TERMS AND CONDITIONS

All wines are offered In Bond England (i.e. all shipping and bottling charges are included). We will arrange shipment from the domaines in Autumn 2012. On arrival, your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves, at a cost of £9.95 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 £21.71 per 12-bottle case and 20% respectively. Delivery will be charged at cost.

