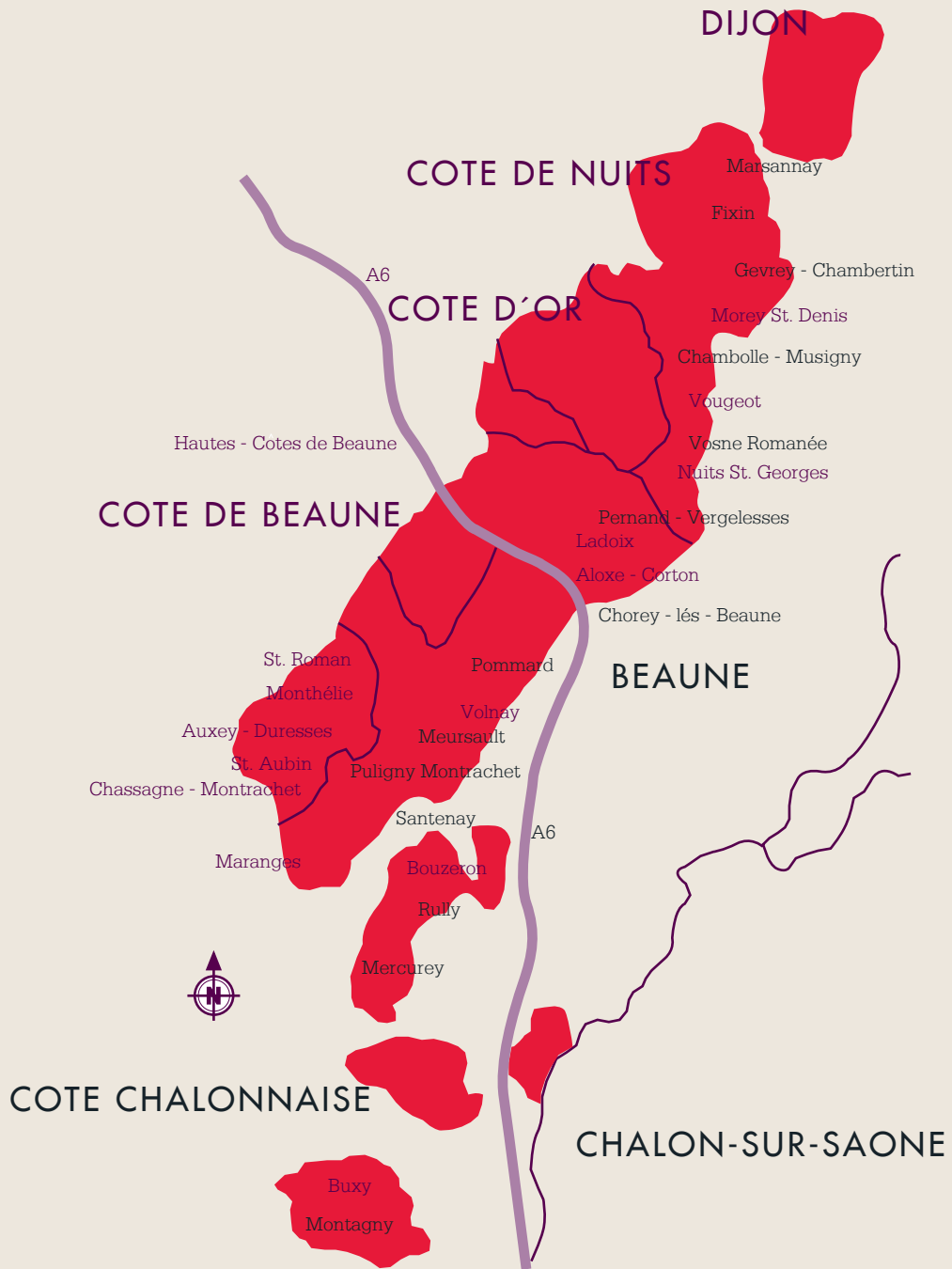


BURGUNDY
2011
En Primeur





I have been fortunate enough to visit Burgundy and taste the 2011s on three separate occasions. Each time I was struck by the beautiful accessibility of this delicious vintage. The red wines are a very fine representation of both the Pinot Noir grape and their appellational origins. Whilst nobody would claim that they are 2009s or 2010s, they have their own unique component - something that in my view is more important than any other - and that is 'drinkability'. These are wines that we will all enjoy drinking. They might not be the longest keepers of recent times but they are the perfect wines to fill the gap as you wait for your 2010s to mature. They will give extraordinary pleasure to all wine lovers. Purists will appreciate the individual appellational characters. Pinot Noir lovers from around the world will love their true representation of bright fruit characteristics for which the variety is so famous. For newcomers wishing to understand what all the fuss is about, there can be no better vintage with which to start your Burgundy cellar.

The Growing Season

As always, the weather is the driver for any vintage and wine style. The 2011s were initially defined by the relatively early flowering period in the second and third weeks of May. Subject to normal conditions this is the key guide to harvest dates. 100 days after flowering is the accepted view in the Côte d'Or. So, shortened summer holidays and an early harvest in the latter part of August were yet again being predicted! In reality, life is never so simple... Many of the growers I visited commented on the almost summer-like conditions between April and the start of July. So much so that the harvest dates were in danger of being brought even further forward. In July the weather changed and it wasn't necessarily for the best. During July and August the weather alternated between sun and rain and the skills of the best and most attentive growers were put to the test. The vines were continuously hydrated but it was imperative to manage the canopy and ripening of the berries to avoid the dangers of disease and equally importantly to encourage healthy photosynthesis. As one grower commented, it was a year where they really saw the benefits of the older, deeper rooting vines, which consistently produced their finest fruits.

The impact of these latter summer conditions was to delay the harvest. The majority of our growers started picking in the last few days of August. The core of the harvest was during the first and second weeks of September in essentially healthy and sunny late summer conditions, as is increasingly the case for the month of September. Yields were not high. So 2011 was yet another small crop, with many vineyards producing small berries of high concentration and relatively low acids. The fermentations in such conditions took place swiftly as did the all-important secondary malolactic fermentation. This meant the wine making process for most growers was finished by spring and the wines' development in cask was ahead of schedule in comparison to many other years. The result was that the recent cask tastings of these deliciously charming and forward wines in October and November were some of the most pleasurable I have ever done.



The Wines

Jacques Devaugue of Domaine de L'Arlot describes the red wines as, *'precise, neat wines with crunchy fruit and soft, elegant substance. They are fine, structured wines, with beautifully balanced acidity and which clearly gain depth and density when we come to wines from the old vines.'*

This is about as fine a summary of the vintage as I could give. They are delicious wines which have the gentle fruit appeal of the 2000 vintage but possibly with some of the 2001 substance and fine fruit character. They absolutely focus on their charm and sweetness of fruit, soft acids and forward drinking style. Whilst we never expect high alcohols from Burgundy, the levels this year are beautifully balanced which is the key ingredient for age worthiness of any vintage. If a wine is balanced when young, it will be so all its life. So, whilst I will be enjoying the youthful exuberance of many of these wines, I am also certain that they will give great pleasure with age.

The white wines are enormously appealing. I think the days of recommending laying down white wines for a decade or more are long gone. The 2011 vintage certainly suits this forward drinking attitude. They possibly don't have the crispness and directness of 2010 and have avoided the excessive plumpness that can be a criticism of the 2009s. In short, they are somewhere in between; they have an appealingly open and rich mouth feel with good volume and ripeness of fruit, whilst retaining a gentle freshness. This allows a strong reflection of the individual characteristics of single vineyards and appellations. They are very good wines indeed.

To conclude, I have really enjoyed tasting the 2011 wines from cask. They are wines that will give huge pleasure to all us Burgundy lovers and I can wholeheartedly recommend them. In the words of our Chairman (as a passing thought), *'There are only two things in life that you absolutely must lay down, firewood and Burgundy!'*

David Roberts MW

INDEX

CHABLIS

DOMAINE POMMIER

Chablis 1er Cru Côte de Léchet	£150.00
Chablis 1er Cru Beauroy	£150.00

DOMAINE DROIN

Chablis	£115.00
Chablis 1er Cru Montmains	£160.00
Chablis 1er Cru Montée de Tonerre	£180.00
Chablis Grand Cru Les Clos	£345.00

DOMAINE BILLAUD SIMON

Chablis	£96.00
Chablis 1er Cru Vaillons	£130.00
Chablis 1er Cru Mont de Milieu	£160.00
Chablis Grand Cru Vaudesir	£320.00
Chablis Grand Cru Les Preuses	£350.00
Chablis Grand Cru Les Clos	£370.00

DOMAINE PINSON FRERES

Chablis 1er Cru Montmains	£150.00
Chablis Grand Cru les Clos	£280.00

CÔTE DE NUITS

DOMAINE CHARLES AUDOIN

Marsannay Les Longeroies	£170.00
Marsannay Clos du Roy	£185.00
Marsannay Les Favieres	£195.00
Gevrey Chambertin	£275.00

DOMAINE DROUHIN-LAROZE

Gevrey Chambertin	£275.00
Gevrey Chambertin Magnums	per 6 £285.00
Gevrey Chambertin 1er Cru Clos Prieur	£395.00
Gevrey Chambertin 1er Cru Craipillots	£395.00
Chapelle Chambertin Grand Cru	per 6 £340.00
Bonnes Mares Grand Cru	per 6 £385.00
Clos de Vougeot Grand Cru	per 6 £390.00
Clos de Vougeot Grand Cru	per 12 £780.00
Clos de Vougeot Grand Cru Magnums	per 3 £400.00
Chambertin Clos de Bèze Grand Cru	per 6 £440.00
Musigny Grand Cru	per 3 £595.00

DOMAINE FOURRIER

Morey St Denis Clos Solon	per 6 £130.00
Gevrey Chambertin Vieilles Vignes	per 6 £140.00
Chambolle Musigny	per 6 £140.00
Vougeot 1er Cru Petits Vougeots	per 6 £220.00
Gevrey Chambertin 1er Cru Cherbaudes	per 6 £275.00
Gevrey Chambertin 1er Cru Champeaux	per 6 £350.00
Gevrey Chamb. 1er Cru Combe aux Moines	per 3 POA
Gevrey Chambertin 1er Cru Clos St Jacques	per 3 POA
Griotte Chambertin Grand Cru	per 3 POA

DOMAINE GEANTET-PANSIOT

Gevrey Chambertin 'Domaine'	£295.00
Gevrey Chambertin Vieilles Vignes	£385.00
Chambolle Musigny Vieilles Vignes	£395.00

Gevrey Chambertin En Champs	£480.00
Gevrey Chambertin 1er Cru Poissenots	per 6 £325.00
Chambolle Musigny 1er Cru Baudes	per 6 £335.00
Chambolle Musigny 1er Cru Feussellottes	per 6 £335.00
Charmes Chambertin Grand Cru	per 6 £520.00

DOMAINE DENIS MORTET

Bourgogne Rouge Cuvée de Noble Souche	£190.00
Marsannay Les Longeroies	£275.00
Fixin Champs Pennebaut	£295.00
Gevrey Chambertin	£425.00
Gevrey Chambertin Vieilles Vignes	£495.00
Gevrey Chambertin En Champs	£590.00
Gevrey Chambertin 1er Cru Lavaux St Jacques	£890.00

DOMAINE SERAFIN PERE & FILS

Bourgogne Rouge	£195.00
Gevrey Chambertin	£325.00
Gevrey Chambertin Vieilles Vignes	£495.00
Gevrey Chambertin 1er Cru Corbeaux	per 6 £275.00
Morey St Denis 1er Cru Millandes	per 6 £275.00
Chambolle Musigny 1er Cru Baudes	per 6 £345.00
Gevrey Chambertin 1er Cru Fonteny	per 6 £350.00
Gevrey Chambertin 1er Cru Cazetiers	per 6 £425.00
Charmes Chambertin Grand Cru	per 3 £310.00

DOMAINE PONSOT

Morey St Denis Blanc Les Mont Luisants	POA
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	£365.00
Morey St Denis Magnums	per 6 £375.00
Morey St Denis 1er Cru	POA
Morey St Denis 1er Cru Magnums	per 6 POA
Clos des Lambrays Grand Cru	per 6 £495.00
Clos des Lambrays Grand Cru Magnums	per 3 £505.00

DOMAINE LOUIS BOILLOT

Gevrey Chambertin	£245.00
Volnay Village Les Grands Poisots	£245.00
Chambolle Musigny	£295.00
Gevrey Chambertin Les Evocelles	£340.00
Gevrey Chambertin 1er Cru Champonnets	£420.00

DOMAINE GHISLAINE BARTHOD

Bourgogne Rouge	£170.00
Chambolle Musigny	£375.00
Chambolle Musigny 1er Cru Les Gruenchers	per 6 £310.00
Chambolle Musigny 1er Cru Les Chatelots	per 6 £315.00
Chambolle Musigny 1er Cru Beaux Bruns	per 6 £315.00
Chambolle Musigny 1er Cru Les Cras	per 6 £340.00

INDEX

DOMAINE HUDELLOT-NOELLAT	Page 20-21	NSG 1er Cru Clos des Forêts St Georges Hlvs per 24	£460.00
Bourgogne Rouge	£120.00	Vosne Romanée 1er Cru Les Suchots per 6	£295.00
Chambolle Musigny	£285.00		
Vosne Romanée	£285.00		
Nuits Saints Georges 1er Cru Bas de Combes	£285.00		
Vougeot 1er Cru Les Petits Vougeots	£425.00		
Nuits Saints Georges 1er Cru Murgers	£475.00		
Chambolle Musigny 1er Cru Les Charmes	£575.00		
Vosne Romanée 1er Cru Beauxmonts per 6	£285.00		
Vosne Romanée 1er Cru Les Suchots per 6	£295.00		
Clos de Vougeot Grand Cru per 6	£420.00		
Vosne Romanée 1er Cru Malconsorts per 6	£625.00		
Romanée St Vivant Grand Cru per 6	£1,075.00		
Richebourg Grand Cru per 6	£1,250.00		
DOMAINE SYLVAIN CATHIARD	Page 22		
Bourgogne Rouge	POA		
Chambolle Musigny Clos de L'Orme	POA		
Vosne Romanée	POA		
Vosne Romanée 1er Cru Aux Reignots	POA		
Nuits St Georges 1er Cru Aux Thorey	POA		
Nuits St Georges 1er Cru Aux Murgers	POA		
Vosne Romanée 1er Cru Les Suchots	POA		
Vosne Romanée 1er Cru En Orveaux	POA		
Vosne Romanée 1er Cru Malconsorts	POA		
Romanée St Vivant Grand Cru	POA		
DOMAINE JEAN GRIVOT	Page 23-24		
Vosne Romanée	£350.00		
Nuits St Georges Les Lavières	£360.00		
Nuits St Georges 1er Cru Roncière	£745.00		
Vosne Romanée 1er Cru Les Rouges per 6	£375.00		
Nuits St Georges 1er Cru Les Boudots	£885.00		
Vosne Romanée 1er Cru Aux Brûlées per 6	£450.00		
Vosne Romanée 1er Cru Les Beaux Monts per 6	£460.00		
Clos de Vougeot Grand Cru per 6	£560.00		
Vosne Romanée 1er Cru Les Suchots per 3	£295.00		
Echézeaux Grand Cru per 3	£350.00		
Richebourg Grand Cru per 3	£1,250.00		
DOMAINE ANNE GROS	Page 24		
Hautes Côtes de Nuits Blanc Cuvée Marine	POA		
Hautes Côtes de Nuits Rouge	POA		
Chambolle Musigny La Combe d'Orveau	POA		
DOMAINE MEO-CAMUZET	Page 25		
Marsannay	POA		
Fixin 1er Cru Clos du Chapitre	POA		
Nuits St Georges 1er Cru Aux Boudots	POA		
Vosne Romanée 1er Cru Les Chaumes	POA		
Corton Perrières Grand Cru	POA		
Corton Clos Rognet Grand Cru	POA		
Clos de Vougeot Grand Cru	POA		
Vosne Romanée 1er Cru Aux Brûlées	POA		
DOMAINE DE L'ARLOT	Page 26		
Côtes de Nuits Villages Clos du Châpeau	£180.00		
Nuits St Georges Le Petit Arlot	£220.00		
Nuits St Georges 1er Cru Le Petits Plets	£260.00		
Nuits St Georges 1er Cru Clos de L'Arlet	£450.00		
NSG 1er Cru Clos des Forêts St Georges	£450.00		
NSG 1er Cru Clos des Forêts St Georges Mags per 6	£460.00		
CÔTE DE BEAUNE			
DOMAINE BONNEAU DU MARTRAY	Page 27		
Corton Charlemagne Grand Cru	£795.00		
DOMAINE SIMON BIZE	Page 27		
Savigny Lès Beaune Aux Grands Liards	£235.00		
Savigny Lès Beaune Aux Grands Liards Mags per 6	£245.00		
Savigny Lès Beaune 1er Cru Les Fourneaux	£290.00		
Savigny Lès Beaune 1er Cru Aux Talmettes	£290.00		
Savigny Lès Beaune 1er Cru Les Vergelesses	£310.00		
Savigny Lès Beaune 1er Cru Aux Guettes	£325.00		
DOMAINE CHANDON DE BRIAILLES	Page 28		
Pernand Vergelesses 1er Cru Les Vergelesses	£220.00		
Savigny Lès Beaune 1er Cru Les Lavières	£240.00		
Corton Les Maréchaudes Grand Cru	£475.00		
Corton Bressandes Grand Cru	£540.00		
Corton Clos du Roi Grand Cru per 6	£345.00		
TOLLOT-BEAUT	Page 29		
Bourgogne Rouge per 6	£70.00		
Chorey Lès Beaune La Pièce de Chapitre per 6	£90.00		
Savigny Lès Beaune per 6	£95.00		
Savigny Lès Beaune 1er Cru Les Lavières per 6	£120.00		
Aloxe Corton per 6	£130.00		
Aloxe Corton 1er Cru Les Vercots per 6	£155.00		
Beaune 1er Cru Grèves per 6	£165.00		
Beaune 1er Cru Clos du Roi per 6	£165.00		
Corton Bressandes Grand Cru per 6	£260.00		
MAISON ROCHE DE BELLENE	Page 30		
Vosne Romanée Vieilles Vignes	£265.00		
Volnay 1er Cru Mitans	£280.00		
Nuits St Georges 1er Cru Boudots	£370.00		
Gevrey Chambertin 1er Cru Les Champeaux	£395.00		
Gevrey Chambertin 1er Cru Lavaux St Jacques	£395.00		
Vosne Romanée 1er Cru Les Suchots	£550.00		
Echézeaux Grand Cru per 6	£460.00		
Clos St Denis Grand Cru per 6	£475.00		
Clos de la Roche Grand Cru per 6	£475.00		
Latricières Chambertin Grand Cru per 6	£475.00		
Chambertin Clos de Bèze Grand Cru per 6	£840.00		
DOMAINE JOSEPH VOILLOT	Page 31		
Volnay Vieilles Vignes	£240.00		
Volnay Vieilles Vignes per 6	£120.00		
Volnay Vieilles Vignes Magnums per 6	£250.00		
Pommard Village	£260.00		
Volnay 1er Cru Brouillards	£380.00		
Volnay 1er Cru Carelles sous la Chapelle	£380.00		
Volnay 1er Cru Champans	£380.00		
Volnay 1er Cru Champans Magnums per 6	£390.00		
Volnay 1er Cru Fremiets	£380.00		
Volnay 1er Cru Caillerets	£385.00		
Volnay 1er Cru Taillepiets	£385.00		
Pommard 1er Cru Pézerolles	£415.00		
Pommard 1er Cru Pézerolles Magnums per 6	£425.00		
Pommard 1er Cru Rugiens	£425.00		

INDEX

Pommard 1er Cru Rugiens Magnums	per 6	£435.00	ETIENNE SAUZET	Page 37
Pommard 1er Cru Epenots		£425.00	Bourgogne La Tufera	£145.00
			Puligny Montrachet	£330.00
DOMAINE MARQUIS D'ANGERVILLE			Chassagne Montrachet Les Encégnières	£350.00
Volnay		£315.00	Puligny Montrachet 1er Cru La Garenne	£495.00
Volnay 1er Cru		£360.00	Puligny Montrachet 1er Cru Champ Gains	£495.00
Volnay 1er Cru Frémiets		£450.00	Puligny Montrachet 1er Cru Les Referts	£560.00
Volnay 1er Cru Caillerets		£530.00	Puligny Montrachet 1er Cru Les Perrières	£560.00
Volnay 1er Cru Champans		£530.00	Puligny Montrachet 1er Cru Champs-Canet	£630.00
Volnay 1er Cru Clos des Ducs	per 6	£395.00	Puligny Montrachet 1er Cru Les Folatières	£630.00
			Puligny Montrachet 1er Cru Les Combettes per 6	£430.00
DOMAINE COMTE ARMAND			DOMAINE COLIN-DELEGER	Page 38
Auxey Duresses 1er Cru		£215.00	Chassagne Montrachet 1er Cru En Remilly	£395.00
Volnay		£240.00	Puligny Montrachet 1er Cru Demoiselles per 6	£395.00
Pommard 1er Cru		£380.00	Chevalier Montrachet Grand Cru per 6	£750.00
Volnay 1er Cru Frémiets		£440.00		
Pommard 1er Cru Clos des Epéneaux per 6		£350.00	DOMAINE BRUNO COLIN	Page 39
Pommard 1er Cru Clos des Epéneaux Mags per 6		£745.00	Chassagne Montrachet	£225.00
			Chassagne Montrachet 1er Cru Maltroie	£315.00
DOMAINE DE COURCEL			Chassagne Montrachet 1er Cru Chenevottes	£325.00
Pommard 1er Cru Grand Clos des Epenots		£595.00	Chassagne Montrachet 1er Cru Les Vergers	£325.00
Pommard 1er Cru Rugiens per 6		£360.00	Chassagne Montrachet 1er Cru Blanchot-Dessus	£350.00
			Puligny Montrachet 1er Cru La Truffière	£495.00
DOMAINE JEAN-MARC BOILLOT			DOMAINE PAUL PILLOT	Page 40
Montagny 1er Cru Vieux Château		£130.00	St Aubin Blanc 1er Cru Charmois	£190.00
Puligny Montrachet		£295.00	Chassagne Montrachet Mazures	£250.00
Puligny Montrachet 1er Cru La Garenne		£475.00	Chassagne Montrachet 1er Cru Clos St Jean	£330.00
Puligny Montrachet 1er Cru Les Referts		£475.00	Chassagne Montrachet 1er Cru La Grande Montagne	£350.00
Puligny Montrachet 1er Cru Champs Canet		£480.00	Chassagne Montrachet 1er Cru Caillerets	£375.00
Puligny Montrachet 1er Cru Les Combettes		£595.00	Chassagne Montrachet 1er Cru La Romanée	£465.00
Pommard 1er Cru Les Jarollières		£395.00		
DOMAINE JEAN-PHILIPPE FICHET			DOMAINE MICHEL NIELLON	Page 40
Bourgogne Blanc Vieilles Vignes		£155.00	Chassagne-Montrachet 1er Cru Champ-Gains	£395.00
Auxey Duresses		£190.00	Chassagne Montrachet 1er Cru Chenevottes	£395.00
Meursault		£270.00		
Meursault Halves	per 12	£145.00	DOMAINE MARC COLIN	Page 41
Meursault Magnums	per 6	£280.00	St Aubin 1er Cru En Remilly	£220.00
Meursault Meix Sous le Château		£295.00	St Aubin 1er Cru Sur le Sentier du Clou	£220.00
Meursault Gruyaches		£365.00	Chassagne Montrachet	£260.00
Meursault Chevalières		£380.00	Chassagne Montrachet 1er Cru Vide Bourse	£395.00
Meursault Chevalières Magnums	per 6	£390.00	Chassagne Montrachet 1er Cru Champs Gains	£395.00
Meursault Tesson		£395.00	Chassagne Montrachet 1er Cru Chenevottes	£395.00
Meursault Tesson Magnums	per 6	£405.00	Santenay Vieilles Vignes Champs Claude	£170.00
Puligny Montrachet 1er Cru Referts		£550.00		
PATRICK JAVILLIER			DOMAINE HUBERT LAMY	Page 42
Bourgogne Blanc Cuvée Oligocène		£155.00	St Aubin 1er Cru Frionnes	£240.00
Meursault Clos du Cromin		£290.00	St Aubin 1er Cru Derriere Chez Edouard	£240.00
Meursault Les Clousots		£340.00	St Aubin 1er Cru Clos de La Chatenière	£295.00
Meursault Cuvée Tête de Murger		£470.00		
Corton Charlemagne Grand Cru	per 6	£390.00	DOMAINE JEAN-PIERRE CHARTON	Page 42
			Mercurey Vieilles Vignes	£150.00
DOMAINE ANTOINE JOBARD			Mercurey 1er Cru La Chassière	£150.00
Bourgogne Blanc		£175.00	Mercurey 1er Cru Clos du Roi	£160.00
Meursault En la Barre		£370.00		
Meursault 1er Cru Poruzots		£530.00		
Meursault 1er Cru Genevrières		£550.00		

**Under £200**

	£/cs In Bond
Chablis 1er Cru Vaillons Billaud Simon	£130.00 per 12
Chablis 1er Cru Montmains Pinson Freres	£150.00 per 12
Mercurey 1er Cru La Chassière Jean-Pierre Charton	£150.00 per 12
Bourgogne Blanc Cuvée Oligocène Javillier	£155.00 per 12
Chorey Lès Beaune La Pièce de Chapître Tollot-Beaut	£90.00 per 6
Chablis 1er Cru Montée de Tonerre Droin	£180.00 per 12
Bourgogne Rouge Serafin	£195.00 per 12

£200 – £300

Nuits St Georges Le Petit Arlot Domaine de L'Arlet	£220.00 per 12
St Aubin 1er Cru Sur le Sentier du Clou Marc Colin	£220.00 per 12
Savigny lès Beaune 1er Cru Les Lavières Chandon de Briailles	£240.00 per 12
Volnay Villages Les Grands Poissots Louis Boillot	£245.00 per 12
Chassagne Montrachet Mazures Paul Pillot	£250.00 per 12
Gevrey Chambertin Drouhin Laroze	£275.00 per 12
Chambolle Musigny Hudelot-Noellat	£285.00 per 12
Meursault Clos du Cromin Javillier	£290.00 per 12
Savigny Lès Beaune 1er Cru Les Fourneaux Simon Bize	£290.00 per 12
Puligny Montrachet Jean-Marc Boillot	£295.00 per 12
Meursault Meix Sous le Château Fichet	£295.00 per 12
St Aubin 1er Cru Clos de La Chatenière Hubert Lamy	£295.00 per 12

£300 – £400

Fixin Champs Pennebaut Denis Mortet	£295.00 per 12
Chassagne Montrachet 1er Cru Maltroie Bruno Colin	£315.00 per 12
Beaune 1er Cru Grèves Tollot-Beaut	£165.00 per 6
Puligny Montrachet Eitienne Sauzet	£330.00 per 12
Gevrey Chambertin Les Evocelles Louis Boillot	£340.00 per 12
Chablis Grand Cru Les Clos Droin	£345.00 per 12
Chablis Grand Cru Les Preuses Billaud Simon	£350.00 per 12
Nuits St Georges Les Lavières Grivot	£360.00 per 12
Meursault Chevalières Fichet	£380.00 per 12
Chambolle Musigny Ghislaine Barthod	£375.00 per 12
Volnay 1er Cru Champans Joseph Voillot	£380.00 per 12
Gevrey Chambertin 1er Cru Lavaux St Jacques Maison Roche de Bellene	£395.00 per 12

£400 – £600

Vougeot 1er Cru Les Petits Vougeots Hudelot-Noellat	£425.00 per 12
Gevrey Chambertin Denis Mortet	£425.00 per 12
Pommard 1er Cru Rugiens Joseph Voillot	£425.00 per 12
Nuits St Georges 1er Cru Clos des Forêts St Georges Domaine de L'Arlet	£450.00 per 12
Puligny Montrachet 1er Cru Les Referts Jean-Marc Boillot	£475.00 per 12
Nuits St Georges 1er Cru Aux Murgers Hudelot-Noellat	£475.00 per 12
Corton Bressandes Grand Cru Chandon de Briailles	£540.00 per 12
Vosne Romanée 1er Cru Les Suchots Maison Roche de Bellene	£550.00 per 12
Meursault 1er Cru Genevrières Jobard	£550.00 per 12
Morey St Denis 1er Cru Millandes Serafin	£275.00 per 6

£600 – £1000

Puligny Montrachet 1er Cru Champs-Canet Eitienne Sauzet	£630.00 per 12
Gevrey Chambertin 1er Cru Poissenot Geantet-Pansiot	£325.00 per 6
Chapelle Chambertin Grand Cru Drouhin Laroze	£340.00 per 6
Vosne Romanée 1er Cru Les Rouges Grivot	£375.00 per 6
Echézeaux Grand Cru Maison Roche de Bellene	£460.00 per 6
Clos des Lambrays Grand Cru Domaine des Lambray (limited)	£495.00 per 6

Dénis Pommier and his wife Isabelle are some of the nicest people in Burgundy. Their domaine was originally created in 1990 when Dénis inherited several small parcels of vines from his grandfather. Over the years, they have added to their original holdings by buying vineyards from his aunt. They now have 10 hectares from which they produce various cuvées including a Petit Chablis, Village Chablis

- **Chablis 1er Cru Côte de Léchet**

£150.00 per 12 Bottles In Bond

A strong wine with real intensity, this has a great terroir feel to it with a lively citrus minerality. A fine example of the Domaine's quality. Drink: 2014 - 2018

and several Premier Crus. Over the past few years, they have been working their vineyards more organically which has enabled their wines to gain more minerality and depth. As always a very appealing range.

- **Chablis 1er Cru Beauroy**

£150.00 per 12 Bottles In Bond

Appealing honeyed fruit aromas, this is a very floral style with hints of peaches and nectarines. An open and easy drinking style ideal for youthful drinking. Drink: 2013 - 2017

DOMAINE JEAN-PAUL & BENOIT DROIN Chablis

The reputation for this Domaine in the 1990s under the management of Jean-Paul was for making outstanding Chablis, benefiting from quite marked barrel maturation. Since the arrival of his son, Benoit, at the Domaine, the level of oak élevage has been reduced quite considerably. Each cuvée is different, but on average the 1er Cru receive about

- **Chablis**

£115.00 per 12 Bottles In Bond

Truly classical, chalky gun flint Chablis nose, on the palate it is vibrant and fresh, with a long direct and mineral mid palate. As benchmark as you can get for an unoaked Chablis. Lovely. Drink 2013 – 2018

- **Chablis 1er Cru Montmains**

£160.00 per 12 Bottles In Bond

Lying to the west of the river Serein, Montmains always makes reserved and mineral wines with a hint of masculinity. This is an excellent example with its deeply weighted and structured palate. A wine which finishes with style and great length. Drink: 2014 – 2021

30% new oak and the Grand Crus receive approximately 40-50% oak, but very little new oak. 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 one of my very favourite estates in the region and the 2011s are quite outstanding.

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

£180.00 per 12 Bottles In Bond



Situated on the right bank of the river almost directly opposite the Montmains vineyards, Montée de Tonnerre produces arguably the most complete of all the 1er Cru wines in Chablis. Tremendously intense citrus and mineral fruit flavours, this is a wine which balances power with ripeness and depth of fruit. Long, rich, concentrated and very structured. Drink: 2015 - 2022

- **Chablis Grand Cru Les Clos**

£345.00 per 12 Bottles In Bond



The grandest of all the Grand Cru vineyards in Chablis, (although slightly reserved and closed at this early stage, something one would expect for a wine of such pedigree) this is an incredibly complete wine. It has real breeding, powerful and structured whilst always remaining poised. There is richness and weight with the strong earthy undertones that one expects in the very best of Chablis. Top class. Drink: 2015 – 2024



The cellars of Domaine Billaud-Simon are beautifully situated on the edge of the river Serein that flows around the outskirts of the town of Chablis. The domaine is superbly managed by Bernard Billaud who has an absolute desire to make wines with total typicity for the region.

● **Chablis**

£96.00 per 12 Bottles In Bond

A slightly more fruit driven style in comparison to Benoit Droin's Chablis. This is a wonderfully appealing wine with its light citrus fruit flavours, gentle rounded palate and uplifting freshness on the finish. A polished early drinking style. Drink: 2013 – 2017

● **Chablis 1er Cru Vaillons**

£130.00 per 12 Bottles In Bond



Always one of my favourite 1er Crus. The Vaillons vineyard is not necessarily one for long term keeping; it is all about gentle precision and delicately perfumed florality. This is a beauty with its soft white peach flavours and huge charm. Drink young and enjoy the sensitivity of its primary fruit flavours. Drink: 2014 – 2019

● **Chablis 1er Cru Mont de Milieu**

£160.00 per 12 Bottles In Bond

The red clay soil contributes to the weightiness of this very prestigious 1er Cru. Starting off with hints of lemon sherbet on the nose, it is the power and structure on the palate that is the most striking characteristic in this excellent wine. Full and long with real depth, this possesses the hallmarks required for real 1er Cru status. Very good. Drink: 2015 – 2022

The philosophy of the domaine is to avoid the use of oak, and therefore he makes wines with immense purity and wonderful reflection of the appellational style. These are very fresh and driven wines, balancing elegance with a fine crispness of fruit.

● **Chablis Grand Cru Vaudesir**

£320.00 per 12 Bottles In Bond

Diametrically the opposite to their Grand Cru Les Preuses. This wine is 100% vinified and matured in oak because in Bernard's view it requires the longest period of ageing before it reaches its peak. The full creamy aromas carry through into the palate. Whilst it has elegant undertones, there is a clearly defined intensity and structure on the finish. Full and concentrated. Drink: 2015 – 2024

● **Chablis Grand Cru Les Preuses**

£350.00 per 12 Bottles In Bond



Vinified and matured on its lees in tank rather than oak casks this is a hugely rewarding and natural style of Grand Cru. The clean pure white peach fruit flavours reflect the stony soil structure at Les Preuses. A wine with huge amounts of class. It is textured, long and fresh with excellent ageing potential. As always, a delicious and highly successful cuvée from Bernard Billaud. Drink: 2015- 2023

● **Chablis Grand Cru Les Clos**

£370.00 per 12 Bottles In Bond

The one wine in this outstanding cellar which receives 100% barrel fermentation and maturation. The weight of fruit for this powerfully structured Grand Cru certainly supports it. Rich creamy fruit, with subtle lime fruit flavours. This is hugely stylish and very complex indeed. Drink: 2014 - 2020

Whilst I have worked with Laurent Pinson for a number of years, this is a new estate for Goedhuis & Co and it is a truly exciting addition. The Pinson name is one of the most established in the town of Chablis with documents dating back to 1640. Laurent and his brother, Christophe, have been at the helm since the mid 1980s and they make

extraordinarily classical Chablis. They like the benefits of barrel maturation but always in mature casks so there is no prominence of oak in the palate, but they feel their wines gain weight and texture as a result. These wines are a fine representation of the class that the estate achieves.

● **Chablis 1er Cru Montmains**

£150.00 per 12 Bottles In Bond



A flagship 1er Cru from the Domaine. Brilliant lime green colour, there are hints of citrus fruits. A beautifully harmonious style. A wine full of charm rather than power. This is very attractive for mid-term drinking. Drink: 2014 – 2018

● **Chablis Grand Cru les Clos**

£280.00 per 12 Bottles In Bond

Just one Grand Cru at the Domaine but they have 2.5 hectares of it! A wine of huge intensity and weight, it balances citrus fruit flavours with the strength of true earthy terroir texture. A class act. Drink: 2016 - 2024

CÔTE DE NUITS

DOMAINE CHARLES AUDOIN, Marsannay-la-Côte

This summer I decided to tread a few un-trodden paths in the vineyards of Burgundy and headed up to the unsung village of Marsannay, next door to Gevrey-Chambertin, and hit upon this absolute gem of an estate, Domaine Charles Audoin, run by Charles and his extremely dynamic rugby loving son, Cyril. We really feel we have hit the jackpot with this fabulous 14 hectare estate covering 14 different appellations in the villages of Gevrey, Fixin and Marsannay. Their attention to detail both in the vineyard

and the winery is second to none and the quality sings out in this fabulous range of wines. In 2011, Cyril delayed his harvest by a week in comparison to many of his neighbours and started picking on September 6th giving, in his view, added levels of ripeness allowing him to use 50% whole bunch fermentation for some cuvées to produce increased complexity and nuances in his wines. A stunning addition of great value wines to our list of Burgundy growers.

● **Marsannay Longeroies**

£170.00 per 12 Bottles In Bond

A powerfully structured Marsannay with tightly knit tannins. This naturally masculine feel is softened by the appealing whole bunch pressed wild strawberry flavours. This finishes very long and with lots of class. Drink: 2015-2024

● **Marsannay Les Favieres**

£195.00 per 12 Bottles In Bond

If Marsannay was to have a Grand Cru, this would be it according to Cyril. Positioned in the central slopes in the middle of the appellation, his 2011 is a deeply concentrated wine with strong summer berry flavours. This manages to balance its natural feeling of volume and richness with a lovely touch of finesse and refinement. A real star in the making. Drink: 2014 - 2023

● **Marsannay Clos du Roy**

£185.00 per 12 Bottles In Bond

At the northern tip of the appellation, this royally named vineyard produces a wine with great intensity of dark berry fruit flavours. This is a wine with density and volume and highlights why Marsannay is set to become considerably more prominent on our tables in years to come. Drink: 2014 - 2021

● **Gevrey Chambertin**

£275.00 per 12 Bottles In Bond

A delicious Gevrey Chambertin full of opulent wild forest berry flavours. This is a very bold style with broad textured structure and a long layered finish making a very complete wine indeed. Drink: 2015-2024

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 hectares of vines and they achieve a very classical expression for the wines from the

● **Gevrey Chambertin**

£275.00 per 12 Bottles In Bond
£285.00 per 6 Magnums In Bond



Lots of deep spiced black fruits; this is full and structured, with appealing balance, finishing sweet and broad. Very good. Drink: 2015 - 2020

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

£395.00 per 12 Bottles In Bond

With only 3 casks produced in 2011 this is a tiny cuvée, which is such a shame as it is truly delicious. Full of dark black forest fruits, this is a really pleasing style with its rounded tannic structure, gentle acidity and long blackberry finish. Drink: 2016 – 2026

● **Gevrey Chambertin 1er Cru Craipillot**

£395.00 per 12 Bottles In Bond

With only 3 proprietors marketing this 1er Cru, it is relatively unheard of. Close to the village, it is a classical Gevrey, with its strong brooding wild berry fruit flavours and firmer tannic structure. Consistently reliable and deserves greater recognition. Drink: 2017 – 2028

● **Chapelle Chambertin Grand Cru**

£340.00 per 6 Bottles In Bond



Chapelle Chambertin can sometimes be criticised for being a bit too fine, but not this lovely cuvée from Philippe Drouhin in 2011 of which he is rightly very proud. Deep purple in colour, this is full of bright dark cherry flavours. It almost has a glycerol like texture, the tannins are supple and there is a delicious volume on the finish. A lovely wine. Drink: 2016 - 2028

village of Gevrey Chambertin. Tasting with Philippe is always enjoyable and his incredible openness about his wines and a vintage is wonderfully refreshing and yet I suppose it is easy when you have nailed every wine in your cellar for a given vintage as they seem to have done in 2011.

● **Bonnes Mares Grand Cru**

£385.00 per 6 Bottles In Bond

Stunningly open, spiced, wild berry aromas. In the mouth this has a rich succulence and flamboyance one expects from Bonnes Mares, with real breadth. A generous and multi layered wine with an everlasting finish. This is delicious. Drink: 2017 – 2030

● **Clos de Vougeot Grand Cru**

£390.00 per 6 Bottles In Bond
£780.00 per 12 Bottles In Bond
£400.00 per 3 Magnums In Bond

A very classical traditional styled Clos de Vougeot, full of masculine power and structure. This is intense and concentrated with tight bramble terroir fruit flavours. A wine that will age well to highlight the Clos' sturdy reputation. Drink: 2017 – 2030

● **Chambertin Clos de Bèze Grand Cru**

£440.00 per 6 Bottles In Bond

Rightly considered the senior statesman of the Grand Crus in Gevrey along with Le Chambertin. This is a hugely stylish wine, with great levels of finesse. Yet it remains succulent and the fruit texture coats the mouth. An exquisite style defining the higher echelons that the best Grand Crus achieve. Drink: 2017 - 2031

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

£595.00 per 3 Bottles In Bond

Officially the most valuable plot of land in the wine world, 1/20th of a hectare sold in the summer for the equivalent of 55million euros a hectare. Not bad for a piece of farmland! Is it worth it in terms of wine flavours? Yes. This 2011 highlights the sensational characters it achieves. Succulent, elegant, poised, refined and yet intense, all appeared in my tasting notes – a truly great wine. Drink: 2017 – 2030

If I was to recommend a newcomer to the wines of the Côte d'Or to visit just one estate in the region to gain a feel and understanding for both its absolute pleasures and its extraordinary intricacies, without a doubt it would be Domaine Fourrier and an hour with the current family member, Jean-Marie. Not only does he speak fluent English married to an English girl from Lavenham, he is also the

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

£130.00 per 6 Bottles In Bond

From the lower slopes of the village, this vineyard has produced a plump and sumptuous wine with lots of bright berry fruits. An incredibly pleasurable style which will be accessible young. Drink: 2015 - 2021

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

£140.00 per 6 Bottles In Bond

This vineyard was planted in the year my father was born, 1928, so I cannot help but think it is a bit special. A wine of real class with its appealingly spiced loganberry and raspberry fruit flavours. There is an excellent central tannic core finishing with real breadth in the palate. Drink: 2015 - 2022

● **Chambolle Musigny (very limited)**

£140.00 per 6 Bottles In Bond

An absolute beauty, this has all the finesse and succulence that all Chambolle should have. Brimming with pure raspberry fruit flavours, this is a beautifully clean style with gentle sweet fruit flavours and silky tannins. A glorious Chambolle. Drink: 2014 - 2021

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

£220.00 per 6 Bottles In Bond

Just outside the walled boundaries of the Clos, this is a very fine 1er Cru. Deep purple in colour, this has crisp direct red fruits in the palate, a bright and harmonious wine with finely textured layers and natural complexity. Drink: 2016 - 2025

most eloquent man in the region on both the particulars of vineyard management and wine making talking with passion and enthusiasm. It is therefore unsurprising that this estate makes some of the purist and most complex wines from the Côte de Nuits, with stunning levels of grace. These are a must in any cellar.

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

£275.00 per 6 Bottles In Bond

A wine of real elegance and finesse, this is a gloriously harmonious wine with lovely pure raspberry fruit flavours. A real cracker. Drink: 2016 - 2024

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

£350.00 per 6 Bottles In Bond

Brilliantly bright purple colour, this is full of sweet loganberry fruits, with a fresh lively palate and the classic Domaine hallmark of purity and persistence. A very lovely wine indeed. Drink: 2015 - 2025

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

POA

Considered one of Gevrey's most consistent 1er Crus, it has a reputation for longevity and power. This is a nicely structured wine, with strong dark berry fruit flavours, the weight of tannins support the fruit very well and it finishes fresh and long. Drink: 2016 - 2025

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

POA

The finest of Gevrey's 1er Crus, this is a fabulously expressive wine, with great broad wild berry fruit flavours. Intense and driven, the tightly knit tannins are coated with powerful fruit flavours and the soft acidity provides a feeling of harmony and suave class. A very exciting wine. Drink: 2017 - 2028

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

POA

With fewer than 3 hectares under vine, this is a very small Grand Cru producing a wine of great opulence. This has deliciously succulent summer fruit flavours, with great breadth and volume in the mouth supported by an intense grainy tannic structure. A complex and classy Grand Cru. Drink: 2017 - 2028



Father and son, Vincent and Fabien, at this well established Domiane make a winning wine making team. Their goal is to express and preserve the fruit in their wines and to this end they like to bottle ahead of many of their neighbours to

maintain the natural flamboyance which they seek in each of their cuvées. Such a policy has most definitely paid off in 2011 enhancing the plentiful fruit flavours of the vintage.

- **Gevrey Chambertin 'Domaine'**

£295.00 per 12 Bottles In Bond

The decision to pick later than many of their neighbours allows this wine to express its deep black fruit flavours. A wine of intensity and great concentration with broad Gevrey flavours. Drink: 2015 - 2020

- **Gevrey Chambertin Vieilles Vignes**

£385.00 per 12 Bottles In Bond

The 65 year old vines have created a very profound wine with delicious aromas of loganberries and summer fruits. A big rich style with mouth filling fruit flavours and good intense tannins. Drink: 2015 - 2021

- **Chambolle Musigny Vieilles Vignes**

£395.00 per 12 Bottles In Bond

Dense black forest fruit aromas, this is a strong and rich wine with appealing sweetness of fruit and balanced rounded tannins. A forward drinking style which will be very enjoyable in its youth. Drink: 2014 - 2020

- **Gevrey Chambertin En Champs**

£480.00 per 12 Bottles In Bond

The vines for this wine must qualify as some of the oldest in the Côte, having been planted in 1903! The tight intense fruit flavours and firm texture highlight the low yield and small berry sizes as a result of the vines' age. A very concentrated and intense wine with great length. Drink: 2016 - 2021

- **Gevrey Chambertin 1er Cru Poissenot**

£325.00 per 6 Bottles In Bond



Lying above Clos St Jacques, this is full of wild dark berry fruits. It has almost gamey characteristics and is extremely dense with a massively full palate. One of the star wines in this superb Domaine's cellar, a wine of great class. Drink: 2016 - 2024

- **Chambolle Musigny 1er Cru Baudes**

£335.00 per 6 Bottles In Bond

For some, this reflects more the characteristics of its neighbour, Morey St Denis than Chambolle. This is deep and intense with strong black forest fruits. A very open wine, balancing weight and harmony with a lovely long finish. This is delicious. Drink: 2016 - 2025

- **Chambolle Musigny 1er Cru Feusselottes**

£335.00 per 6 Bottles In Bond

The deep warm soils naturally contribute to the volume and succulence of this beautifully full and rich wine. Although slightly closed on the palate, its weight of fruit coats the mouth and makes it very appealing indeed. Drink: 2016 - 2025

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

£520.00 per 6 Bottles In Bond

Deep opaque colour, this has the breadth and fullness of fruit that all fine Grand Cru should have. A deliciously ripe style with lots of charm and a strong spicy finish. Drink: 2017 - 2028

It takes time for an estate to change a perception of views. Arnaud Mortet's father's wines were of exceptional quality, but they weren't always for the faint hearted. They were big powerful and quite heavily worked wines. His son, Arnaud, has taken his foot off the gas and is slowly making

a more restrained style of wine with increased purity of fruit and refinement. There has been no better vintage to move further in this direction than 2011 and he is rightly pleased with the finished results. A strong range of very high class wines.

● **Bourgogne Rouge Cuvée de Noble Souche**

£190.00 per 12 Bottles In Bond

Sweet ripe dark berry aromas. A fabulous fruit bomb of a wine, with hints of coffee and spice. Rich and open with long black forest fruit flavours on the finish.

Drink: 2014 - 2019

● **Marsannay Les Longeroies**

£275.00 per 12 Bottles In Bond

Bright purple colour, this has gentle raspberry fruit flavours with hints of chocolate and oak. A very appealing and forward style from this later ripening vineyard which will give a lot of pleasure. Drink: 2014 - 2021

● **Fixin Champs Pennebaut**

£295.00 per 12 Bottles In Bond



From 80 year old vines, this is an extremely well balanced wine from the lesser known appellation of Fixin. The dark black fruit flavours are beautifully supported by a gentle freshness of acidity and finely structured tannins.

Drink: 2014 - 2021

● **Gevrey Chambertin**

£425.00 per 12 Bottles In Bond



Spiced black cherry and wild strawberry aromas. This is a finely focused wine with its carefully crafted fruit enhanced with rounded ripe tannins and open freshness. This wine finishes with lovely long sweet black fruit flavours and is full of generosity. Drink: 2015 - 2023

● **Gevrey Chambertin Vieilles Vignes**

£495.00 per 12 Bottles In Bond

As one would expect from a wine that includes grapes from vines over 90 years old, this is a wine of great power and concentration. A classically big Gevrey, the strong black cherry flavours are in keeping with the tight tannins and long intense finish. Drink: 2015 - 2025

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

£590.00 per 12 Bottles In Bond

The Mortet family vines in this respected lieu-dit are just below Champeaux and are positioned in a naturally warm location. This is a sweet and generous style which will give huge pleasure to all lovers of this fine village's wines.

Drink: 2015 - 2024

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

£890.00 per 12 Bottles In Bond

From vines situated high up behind the church of Gevrey, this is a complex and finely tuned wine. With dense black fruit flavours, there is an appealing bite of freshness, with the lasting sensations of sweet ripe fruits and firm rounded tannins. Drink: 2016 - 2028



TO ORDER

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The new structure at this fine Domaine, of Christian concentrating on winemaking and his niece, Frederique, tending the vines, most definitely works. After almost 50 years of hard graft in the vines Christian decided last year to pass the mantle on to the younger members of the family. Having just returned from a week in the Côte d'Or with temperatures at -3 and pruning in full flow, I can fully

understand his decision! In the cellar, Christian favours new oak which he feels is an integral part in bringing out the characteristics of Pinot Noir and the individual cuvées. Their 2011s are wonderfully expressive with extraordinary breadth of fruit and great depth. In Clive Coates MW's words "this is a very good address indeed".

● **Bourgogne Rouge**

£195.00 per 12 Bottles In Bond



A very flashy Pinot Noir style, with hints of coffee and chocolate. This sweet and enticing wine will be at its best young when the expression of its youthful fruits are at their peak. Drink: 2014 - 2020

● **Chambolle Musigny 1er Cru Baudes**

£3450.00 per 6 Bottles In Bond

Sweet dark berried fruit aromas with hints of vanilla-ed oak. A much layered wine, balancing its succulence of ripe fruit with tightly knit tannins and an attractively long fresh and uplifting finish. Very Chambolle in style. Drink: 2015 - 2023

● **Gevrey Chambertin**

£325.00 per 12 Bottles In Bond

Hints of cocoa and vanilla on the nose, this is an approachable and forward style. Whilst not necessarily big on power it is nicely concentrated, with a good central core of fruit. Drink: 2015 - 2023

● **Gevrey Chambertin 1er Cru Fonteny**

£350.00 per 6 Bottles In Bond

A small but highly regarded 1er Cru adjoining Ruchottes Chambertin. This warm and well exposed vineyard has produced a strong and deeply coloured wine. Full of dark fruits and great density, this is rich and flamboyant with length and structure. Drink: 2016 - 2025

● **Gevrey Chambertin Vieilles Vignes**

£495.00 per 12 Bottles In Bond

A wine of succulence and volume. This wine is firm and concentrated with strong flavours of loganberries and spice. A dense wine with a long full finish. Drink: 2016 - 2025

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

£425.00 per 6 Bottles In Bond

A wine full of strong dark black forest fruit flavours. This is concentrated and powerful with an intense direct mid palate. A masculine and structured Gevrey which has excellent ageing potential. Drink: 2016 - 2025

● **Gevrey Chambertin 1er Cru Corbeaux**

£275.00 per 6 Bottles In Bond

A wine full of freshly squeezed strawberry flavours. This is a lively and pure wine supported by good grainy tannins. A classic example of the 2011 vintage with its lovely layered flavours and excellent balance. Drink: 2016 - 2025

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

£310.00 per 3 Bottles In Bond

A sumptuous and generous wine, this is a full and rich style with lots of bright berry fruit flavours. Flamboyant and textured, the tannins are coated with a real breadth of fruit and it is deliciously rewarding on the finish. Masses of class. Drink: 2017 - 2030

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

£275.00 per 6 Bottles In Bond



Morey's most central 1er Cru and therefore arguably its most benchmark in style. A fine balance between Gevrey density and Chambolle succulence. A very good style with sweetness, length and a lovely moreish finish. Delicious. Drink: 2015 - 2023

Laurent Ponsot's wines rightly reach cult status in certain segments around the world. He is not a follower of fashion and seeks to make some of the most individual wines in the Côte d'Or. His philosophy is to push boundaries to the maximum to bring out the finest and most complex flavours in each individual vineyard. He favours late picking; it is imperative for him that the fruit and soil speak most and therefore he 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. This year I was fortunate enough to have a private tasting with Laurent's oenologist who carefully explained the importance of treating each wine totally differently to bring out its true characteristics. A truly stimulating tasting of wines of very fine quality.

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

POA

Light lime green colour, this is an appealing mix between vibrant citrus fruits and hints of hazelnuts and almonds. A pure and vibrant wine, with gentle pear drop flavours, crisp clean and lively on the finish. Drink: 2014 - 2020

● **Bourgogne Rouge Cuvée Pinson**

POA

Striking flavours of freshly picked strawberries, this is quite a sturdy Bourgogne Rouge that will benefit from a few years in bottle as the tannins soften to produce a complex mature Pinot Noir. Drink: 2014 - 2021

● **Gevrey Chambertin**

POA

Light brick colour and an appealing palate of fresh damson fruits, this is intense with good Gevrey power, natural firmness and length on the finish. Drink: 2015 - 2023

● **Chambolle Musigny Cuvée des Cigales**

POA

A fresh and lively Chambolle, with lots of crisp redcurrant fruit flavours. A bright and open wine, with good intense tannins and a long refreshing finish. Drink: 2015 - 2023

● **Chambolle Musigny 1er Cru Charmes**

POA

Classically precise direct red cherry fruit flavours. A wine which balances an initial directness of fruit, with an enticing coat of richness and the subtle acidity at the end provides true complexity to this very fine wine. Drink: 2016 - 2025

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

POA

A very concentrated and dense Morey, with hints of morello cherry flavours. A mouth filling wine with tight tannins and natural weight of fruit that will allow the wine to age extremely well indeed. Drink: 2016 - 2026

● **Griotte Chambertin Grand Cru**

POA

Deep purple colour, this has flavours of strong dark berried cherries, with hints of coffee and spice. The intense and very structured fruit flavours are uplifted by the lively acidity. A big, broad wine which will benefit from ageing. Drink: 2017 - 2030

● **Chapelle Chambertin Grand Cru**

POA

A sweet and exuberant Grand Cru, with deliciously open black fruit flavours with hints of cocoa and spice. This is a super cuveé; the broad volume of fruit is enhanced by the crisp but subtle acidity. An absolute star in the making, very special indeed. Drink: 2017 - 2030

● **Clos de Vougeot Grand Cru**

POA

Dense purple colour. A deep and concentrated style with hints of nutmeg and spice. A very full and mouth-coating wine, with great levels of intensity. Firmly structured with all the tell-tale masculine characteristics for which this appellation has gained a reputation. Drink: 2017 - 2031

● **Clos de la Roche Grand Cru**

POA

Dense, almost opaque colour. A very scented spiced nose, this a fabulous Grand Cru, full of showy exuberant blackberry flavours. Rich and concentrated, with great layers of flavours. There is no doubting this vineyard's standing when one tastes such a wine. This is something very special in the making. Quite simply stunning. Drink: 2017 - 2031

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

There was a time when, very wrongly, this fine estate was being overlooked behind some of its more famous neighbours in the village of Morey St Denis. Today it is rightly achieving its full acclaim as one of the great estates in the Côte de Nuits. Managing Director and wine maker, Thierry Brouin has been at the estate for over 30 years and it is an absolute endorsement that with time, knowledge and consistency

- **Morey St Denis**

£365.00 per 12 Bottles In Bond
£375.00 per 6 Magnums In Bond

Aromatic wild strawberry aromas, so typical of whole bunch fermentation. This is a beautifully scented wine, with a grainy tannic structure and open fruit finish. Drink 2015 – 2020

- **Morey St Denis 1er Cru**

POA

Characteristically open red cherry fruit aromas; this is a lively wine concentrating on bright red fruits, whilst always possessing a fine volume and gentle acidity. An appealing earlier drinking style, highlighting the approachable character of this vintage. Drink: 2016 - 2023

great quality naturally comes. Having worked at the Domaine for so long he knows every parcel of land to perfection and how it performs in any given climatic year. His view is very simple: get the quality of fruit right in the vineyard and the winemaking then becomes easy and most importantly each vintage must be allowed to express its own personality and characteristics. His 2011s are an absolute joy.

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

£495.00 per 6 Bottles In Bond
£505.00 per 3 Magnums In Bond



Bright red fruit aromas, in the mouth there is a lovely blend of red currants and wild strawberries. This wine balances the power of its Grand Cru origins with a subtleness and grace, but the lingering feeling at the end is a wine of great substance and depth. Lots of class. Drink: 2017 - 2029

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

- **Gevrey Chambertin**

£245.00 per 12 Bottles In Bond

Lovely layered sweet black fruit aromas and flavours. This is a rich and flamboyant wine, with masses of depth and highlights why Gevrey Chambertin can be the most rewarding of wines in the Côte de Nuits. Drink: 2015 - 2022

- **Volnay Villages Les Grands Poisots**

£245.00 per 12 Bottles In Bond



With yields in Volnay in 2012 down on average by 70% due to harsh weather conditions which hit the village, it would be wise to seize such wines as this in 2011. Lovely intense vibrant berry fruits, it has a full velvety texture and is rich and graceful on the finish. A lovely wine. Drink: 2015 - 2021

- **Chambolle Musigny**

£295.00 per 12 Bottles In Bond

A fresh bright red fruit style. This fine village cuvée comes from the Beaux Bruns lieu-dit below its 1er Cru namesake. This is a fragrant and perfumed wine; very typically Chambolle. Drink: 2015 - 2021

time yields decrease as the vigour is reduced. It is for this reason that Louis's wines are some of the most terroir orientated in the Côte d'Or and what better year to express his style than in a vigneron's vintage such as 2011 when the expression of the appellations has never been more important.

- **Gevrey Chambertin Les Evocelles**

£340.00 per 12 Bottles In Bond



Deep purple colour, this is a vibrant and intense wine with tremendously direct and deep dark fruit flavours. A full, firmly concentrated Gevrey from these higher vineyards close to the village of Brochon. Drink: 2016 - 2024

- **Gevrey Chambertin 1er Cru Champonnets**

£420.00 per 12 Bottles In Bond

Situated at the top of the village, this is an underrated 1er Cru and this lovely wine from Louis highlights its quality. Strong intense black fruit flavours, this has good grainy tannins, it is rich and full with very good breadth and length. Drink: 2016 - 2025



Unquestionably one of the most welcoming estates in the Côte. Always beaming with a smile, Ghislaine obviously gains a natural pleasure in showing her young wines from cask and it is easy to see why. Her cellars always seem to be a few degrees cooler than many of her neighbours,

- **Bourgogne Rouge**

£170.00 per 12 Bottles In Bond

Brilliant purple colour, this is full of crisp red cherry fruits, vibrant and open and will be ready for drinking almost immediately following bottling. Lovely! Drink: 2014 - 2020

- **Chambolle Musigny**

£375.00 per 12 Bottles In Bond



A pleasant and harmonious wine, with masses of grace, this is refined and generous with lovely sweet succulent cherry fruit flavours. A stunning expression of Chambolle Musigny. Drink: 2014 - 2022

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

£310.00 per 6 Bottles In Bond

A lovely balance between ripe rounded succulent fruits and crisp crunchy redcurrant freshness. This is an open appealing wine with nicely integrated tannins. A wine of harmony and brightness. Drink: 2015 - 2025

which she feels is an advantage as it extends the “élevage” and seems to accentuate the preciseness of fruit characters that she achieves. This is the benchmark Domaine for Chambolle Musigny.

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

£315.00 per 6 Bottles In Bond

This central 1er Cru makes a very pure and refined Chambolle concentrating on red fruits and vibrancy. This is clean and direct, with subtle intensity. This has lovely balance and subtle richness on the finish. Drink: 2015 - 2025

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

£315.00 per 6 Bottles In Bond

A very good dark-berry flavoured Chambolle, this is full and rich with a lovely velvety texture, rounded tannins and very gentle acidity. The beautiful balance to this finished wine will allow it to show well when young but age with grace. Drink: 2016 - 2027

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

£340.00 per 6 Bottles In Bond

One of Ghislaine's prize vineyards from the higher slopes of the village. This is a beautiful wine with brilliantly fresh red fruit aromas, in the mouth it exudes class with its natural weight of fruit, and soft crisp finish. A wine which fully justifies the vineyard's reputation. Drink: 2016 - 2027

TO ORDER

GOEDHUIS & CO LONDON OFFICE: 6 RUDOLF PLACE MILES STREET LONDON SW8 1RP / SALES@GOEDHUIS.COM

Alain Hudelot's wines have always been held in high esteem by his peers in the region, but grandson, Charles Van Canneyt, is moving the estate to another level. He is not making dramatic changes and values the advice of his grandfather and winemaker Vincent Mugnier, but his youthful enthusiasm provides alternative ideas and

views which come through in the wines. This is a fine range which focuses on fruit and the vines origins. A selection which, with their fine balance, has a natural approachability without discarding the fact that they can develop even greater complexity with age.

● **Bourgogne Rouge**

£120.00 per 12 Bottles In Bond

A gem of a Bourgogne from vines surrounding the village of Vosne Romanée. Everything it should be with bright red cherry flavours, this is a soft gentle style with subtle sweetness and will give enormous pleasure. Drink: 2014 – 2019

● **Chambolle Musigny**

£285.00 per 12 Bottles In Bond



Everything Chambolle should be, this is a real beauty with its elegant seductive raspberry flavours. It has warmth to it in the mouth and finishes with fresh crystalline fruit flavours. Delicious. Drink: 2015 - 2023

● **Vosne Romanée**

£285.00 per 12 Bottles In Bond

Stunning aromas of fresh strawberries, this is a wine of intensity and balance. Very clean and structured, with pronounced fruits on the palate. The fine length highlights the origins of the fruit for this wine from Maizières just below Les Suchots. Lots of class. Drink: 2015 - 2027

● **Nuits Saints Georges 1er Cru Bas de Combes**

£285.00 per 12 Bottles In Bond

An excellent vineyard touching the boundary of Vosne Romanée so always quite a prettily styled Nuits St Georges. The pleasant charming fruit characters are supported by some quite tight grainy tannins which give gentle weight to the finish of this pleasant wine. Drink: 2016 – 2026

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

£425.00 per 12 Bottles In Bond



An intense and well structured wine, with ripe broad shouldered fruit, this has the great layers of weight one expects in the finest wines from this famous vineyard and will age very well. Drink: 2017 - 2028

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

£475.00 per 12 Bottles In Bond



One of Nuits' most respected 1er Cru vineyards famed for making wines with breadth and richness. This is a fine example with a lovely ample fruit character whilst possessing a strong muscular core. Drink: 2016 – 2027

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

£575.00 per 12 Bottles In Bond

A beautifully attractive and pleasing style with its silky tannins and graceful raspberry and strawberry fruit flavours. As its names suggest it is full of charm and will be very rewarding indeed. Drink: 2016 - 2025

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

£285.00 per 6 Bottles In Bond

An exquisite cuvée that was singing at the primeur tastings in the cellars. Deep intense Pinot Noir aromas. A wine with presence and breeding, this is full and structured, with subtle gamey flavours. Lots of harmony and class on the finish. Drink: 2016 – 2029

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

£295.00 per 6 Bottles In Bond

A pronounced wine with excellent purity, initially slightly deceiving then the natural backbone of Les Suchots comes through to create a wine of great complexity and length. Very fine indeed. Drink: 2017 - 2028



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

£420.00 per 6 Bottles In Bond

A very refined Clos de Vougeot rather than the heavy handed style one sometimes sees. This is great mix between charm and complexity, with full deep dark fruit flavours and defined tannins. Will age well.

Drink: 2017 – 2028

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

£625.00 per 6 Bottles In Bond

One of the most giving wines in the cellar. This is everything 1er Cru Malconsorts should be. With its sweet juicy plummy fruit flavours, it is beautifully exuberant, with delicious succulence and jumps out of the glass to be enjoyed almost instantly. A wonderful wine.

Drink: 2016 -2030

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

£1,075.00 per 6 Bottles In Bond

Stunning aromas of sweet small wild strawberries. This has beautiful balance with no single character dominating another. The fruit is in perfect harmony with the tannins and acidity. This is a delicious Grand Cru that will be enjoyed over a long period of time. Drink: 2018 – 2035

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

£1,250.00 per 6 Bottles In Bond

A more discreet style this year than the Romanée St Vivant, this has very good weight, with lots of dark berry fruits, and tightly knit tannins. This has subtle power and is very textured and long. Drink: 2018 – 2035

TO ORDER

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2011 is 28 year old Sebastien Cathiard's first complete vintage at the helm of this famous Domaine since assuming total responsibility for the wine making from his father, but rest assured nothing has changed. The attention to detail is still very much there, having grown up

● **Bourgogne Rouge (very limited)**

POA

A deep dark-fruited Bourgogne Rouge, full of liquorice and spice. Rounded tannins with soft acidity and a pleasant juicy finish. Drink: 2014 - 2020

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

POA

Structured blackcurrant fruit flavours, this is a broad and giving wine with hints of spiced vanilla-ed oak, focusing on ripeness of fruit and a soft clean finish.

Drink: 2015 - 2022

● **Vosne Romanée (very limited)**

POA

A stunning Vosne Romanée, full of classical red cherry fruit flavours. This has a lovely silky undertone so typical of the Domaine's style. A very special wine in the making.

Drink: 2015 - 2023

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

POA

The most youthful of Cathiard's 1er Crus, therefore he uses slightly less new oak in the maturation. This has intense red cherry fruit flavours, a crisp open fresh style, with masses of purity and reflects the charm that one seeks in the best wines of Vosne Romanée. Drink: 2016 - 2025

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

POA

On the Vosne side of the town of Nuits St Georges this is a very fine 1er Cru indeed. A little reserved at the time of tasting, but it has noticeable weight and structure supported by red fruits and sweet chocolate vanilla-ed oak flavours. A wine with lots of potential. Drink: 2015 - 2028

in the vines with his parents he knows every detail of all his vineyards and the sparkling new winery allows him to make as precise wines as ever. This is a superb selection of gracious and rewarding wines as one always expects to find from this great estate.

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

POA

The most expressive of the two Nuits when tasting, this is a rich plush wine full of perfumed scented dark forest fruits. A lovely wine with great volume and the soft tannins and acidity complete the puzzle to highlight that this is a special wine in the making. Drink: 2016 - 2028

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

POA

A lovely contrast to the Orveaux, this is a powerful and structured wine which balances its initial succulence of fruit with structured masculine tannins. A wine very much in its early stages of youth, but possesses the components to be top of its class. Drink: 2017 - 2030

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

POA

A favourite 1er Cru of mine, sitting above Echezeaux on the border of Chambolle Musigny. This wine balances the precision of fruit in Vosne with the volume and finesse of Chambolle. A very stylish wine with lots of ageing potential. Drink: 2016 - 2029

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

POA

The most expressive and giving 1er Cru in the village and for many people the finest. As always this is a very open wine, with lots of broad dark berry fruit flavours. This wine coats the mouth with its natural richness and depth of flavours. A textured and very complex wine. Drink: 2017 - 2030

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

POA

An absolute joy, this is so graceful and fine, with stunningly pure soft raspberry fruit flavours. This wine, despite all its finesse and subtlety, has an extraordinary level of intensity. As a result it is surprisingly powerful. A very long and complete wine exuding class and its origins. Drink: 2017 - 2031

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

● **Vosne Romanée**

£350.00 per 12 Bottles In Bond

Although a little closed on the nose, in the palate this wine really reflects the new found philosophy of Etienne Grivot searching for elegance and finesse. This is a very pretty wine full of bright red berry fruits. Drink: 2015 - 2024

● **Nuits St Georges Les Lavières**

£360.00 per 12 Bottles In Bond



At the Vosne Romanée end of Nuits St Georges, this is a balanced and harmonious wine, focusing on elegance and finesse rather than the power of the Nuits the other side of town. A very graceful wine which will be very rewarding young but possesses the balance to age with style. Drink: 2015 - 2024

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

£745.00 per 12 Bottles In Bond

An appealing and flattering style from this early maturing vineyard south of the town. Sweet ripe fruit flavours, with strong rounded tannins and gentle levels of acidity. A wine which will give a lot pleasure. Drink: 2016 - 2026

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

£375.00 per 6 Bottles In Bond



Lying just above Echezeaux with a strong red gravel soil. Although the name comes from the soil, it nevertheless always produces a very red fruit orientated wine. This is a fine example with strongly intense direct flavours, bright full and fresh. Drink: 2016 - 2026

craft wines which retain the density which he historically achieved with a more gentle and refined touch in both perfume of aromas and expression of fruit. The 2011 vintage, more than any other in recent years, has allowed Etienne to emphasise this new approach and he has made a beautifully gracious selection of wines this year, without losing any of their famous poise and intent.

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

£885.00 per 12 Bottles In Bond

The most powerful and masculine of Etienne's Nuits St Georges wines. There is a naturally chunky firmness to this wine and it will benefit from ageing. A strong wine balancing fruit, tannins and freshness. Drink: 2016 - 2025

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

£450.00 per 6 Bottles In Bond

A fabulously expressive wine when tasting from cask, full of striking luscious strawberry and wild forest fruits. A wine which balances warmth with grace, ably supported by the noticeable tannins on the finish. A wine with real flair and energy. Drink: 2016 - 2027

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

£460.00 per 6 Bottles In Bond

Beaux Monts is a relatively large 1er Cru but the excellent position of Etienne's vines highlights its potential as an exceptional vineyard. Initially reserved, the strong black cherry flavours give way to a fine crystalline fruit character. This is an uplifting wine with pronounced tannins and freshness and has very good ageing potential. Drink: 2016 - 2028

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

£295.00 per 3 Bottles In Bond

A firm and structured Les Suchots, the scented red fruit flavours are given an added dimension by the natural power and intensity of this complex wine. This balances firmness of fruit with lovely ripeness and length. Drink: 2017 - 2029

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

£560.00 per 6 Bottles In Bond

Wild gamey dark black fruit aromas. This is a firm and weighty style which one expects from this famous Grand Cru. There is tremendous volume and it has a warm mouth filling finish. Long and concentrated. Drink: 2017 - 2030

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

£350.00 per 3 Bottles In Bond

A real gem, this is everything a great Grand Cru should be; elegant, refined and round. There is an almost silky viscous texture to this delicious wine and the length of flavours on the finish is exceptional. Drink: 2016 - 2030

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

£1,250.00 per 3 Bottles In Bond

Ripe loganberry and dark wild berry aromas. This is a hugely flamboyant wine, very giving in style with a natural generosity of fruit on the mouth. A wine of exceptional potential, it is just such a shame there is so little available. Drink: 2017 - 2032

DOMAINE ANNE GROS, Vosne Romanée

It is lovely to see the female line continuing at this stunning family estate in Vosne Romanée. At my tastings in December I was jointly looked after by Anne and her young daughter, Julie, who has just completed her studies in viticulture and had started full time work at the Domaine a month before. Whilst harvesting started early

on the 30th August, with their Grand Cru Echezeaux, it actually took 3 weeks, such is Anne's attention to detail and so determined is she to pick each field at optimum maturity. These are beautifully refined and expressive wines.

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

POA

Gentle citrus fruit aromas lead into more tropical flavours in the mouth. The warmer ripening conditions in 2011 very much suited the cool Hautes Côtes location to make a fresh broad wine for early drinking. Drink: 2013 - 2019

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

POA

At the very edge of the village by Flagey-Echezeaux, this is a very fine village Chambolle, with dense purple colours. There is tremendous purity concentrating on crisp red fruits, silky tannins and a lasting sensation of real harmony. Drink: 2015 - 2022

- **Hautes Côtes de Nuits Rouge**

POA

Bright red cherry and strawberry flavours with rounded tannins, this is an approachable style with lovely natural Pinot Noir characteristics. Drink: 2013 - 2021

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 Jayer under a share cropping agreement with the Meo family. In the past 23 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. As always his 2011s show the strong and diverse range of vineyards which make up this great estate, all individual and of very fine quality.

- **Marsannay**

POA

Gentle brick red colour, this is a very pleasant style with harmonious red cherry fruits. It possesses great clarity and purity and highlights why Marsannay has an increasing reputation for making very fine wine. Drink: 2014 - 2021

- **Clos de Vougeot Grand Cru**

POA

Strong concentrated black fruit flavours, a full and concentrated style with hints of nutmeg spice. An impressive wine with real length and complexity. Drink: 2016 - 2028

- **Fixin 1er Cru Clos du Chapitre**

POA

Crisp bright berry fruit flavours, this focuses on bright Pinot characters and will give good early pleasure. Drink: 2014 - 2021

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

POA

A very harmonious Vosne Romanée, with ripe intense red fruit flavours, it is broad and concentrated with very good length. Drink: 2016 - 2028

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

POA

Bright, crisp clean black cherry flavours, a wine with good weight and composure. Rounded tannins and fine length on the finish. Drink: 2015 - 2023

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

POA

At the end of the village below Malconsorts and La Tache, this is a very good vineyard, expressing strikingly rich red currant fruit flavours. A very poised wine with good levels of acidity and strong rounded tannins. A wine with a long intense finish. Drink: 2016 - 2025

- **Corton Perrières Grand Cru**

POA

The later ripening Perrières vineyard always requires more than the recommended 100 day development period following flowering and as a result gains additional levels of weight and power. This is a tightly knit Corton with power and length on the finish. Drink: 2016 - 2028

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

POA

A refined and poised Corton, with light raspberry fruit flavours. Hints of vanilla oak in the palate and a rounded tannic structure. Drink: 2016-2028



Last year in my introduction I quoted "It was with some sadness that we heard this summer that 2010 was Olivier Leriche's last vintage at the Domaine and he was moving on to pastures new to set up his own Domaine in Provence. However as they say "every cloud .." and 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" Tasting the 2011 vintage I was not disappointed. Jacques has hit the road running.

With less than 3 weeks at the Domaine before he had to coordinate the vintage he has assumed an incredible authority. He made the brave decision to reduce certain amounts of whole bunch pressing to enhance the fruit characters of the vintage and the success is most definitely in the bottle. This was a memorable tasting of gorgeous wines and their inclusion in any Burgundy cellar is an absolute must.

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

£180.00 per 12 Bottles In Bond

Gentle red brick colour, this is a delicate and refined style with soft raspberry fruit flavours and lovely crisp purity. An early drinking wine and beautiful example of youthful Pinot Noir. Drink: 2015 - 2021

● **Nuits St Georges Le Petit Arlot**

£220.00 per 12 Bottles In Bond



Appealing confiture fruit aromas. This younger vine cuvée possesses the classic Arlot levels of purity with a gentle tannic structure and fine clean red fruit flavours. A forward and rewarding style. Drink: 2015 - 2023

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

£260.00 per 12 Bottles In Bond

Planted after the frost of 1986, these vines in the Clos des Forêts are now 25 years old and create a wine of great balance and purity with its gentle sweet red fruit flavours. The tannins are rounded and soft and the light touch of freshness create a very rewarding style, so typical of the Domaine. Drink: 2015-2023

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

£450.00 per 12 Bottles In Bond

A wine full of charm and presence. This has wonderfully open red cherry fruit flavours, with bright crisp freshness in the mouth, the tannins are ripe and full to produce a very complete Nuits St Georges. A very fine style. Drink: 2015 - 2029

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

£450.00 per 12 Bottles In Bond

£460.00 per 6 Magnums In Bond

£460.00 per 24 Halves In Bond



A wine of huge class which exudes its breeding and the origins of this fine vineyard. Having initially tasted the 3 component parts from the top, middle and lower slopes, I tasted a wonderful blend of all three highlighting the intensity and preciseness of fruit. This is a delicious wine – dense, full and concentrated with layers of flavours. Huge potential. Drink: 2016-2029

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

£295.00 per 6 Bottles In Bond

A source of much discussion whether this great vineyard should be a Grand Cru or not, the fact is it always makes an extraordinarily complex Vosne Romanée. A beautifully perfumed wine, this has refined weight and is a beautiful mix between initial elegance and subtle power on the finish. A fabulously classy wine. Drink: 2016 - 2028



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 wine making 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 2011 vintage in its forward drinking style balances these characteristics beautifully and shows the great strength of the Domaine's vineyards.

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

£795.00 per 12 Bottles In Bond

With its superbly positioned vineyards in the heart of the Grand Cru, Jean-Charles took the view to harvest slightly later than some of his neighbours. The result is quite splendid, with its poised citrus fruits and layered minerality. A very pleasing more approachable style than some years. This is a lovely Corton Charlemagne.

Drink: 2014 – 2020

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. His 2011s are absolute beauties which highlight the origins of the individual vineyards themselves and his more hands off approach of wine making allows the true refinement of this vintage to reflect itself in his wines. These are very successful 2011s.

● **Savigny Lès Beaune Aux Grands Liards**

£235.00 per 12 Bottles In Bond

£245.00 per 6 Magnums In Bond

With wild bramble fruits, this has spice and clarity of flavours, with an appealing earthy terroir texture. A benchmark Savigny with an uplifting finish.

Drink: 2015 – 2024

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

£310.00 per 12 Bottles In Bond

Planted at the end of the 2nd World War, these 70 year old vines produce one of Patrick's most complex wines. This is a nice blend between dense dark fruits and succulent juiciness. A hugely rewarding style with ageing potential.

Drink: 2016-2026

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

£290.00 per 12 Bottles In Bond



A reserved but very structured style. This has excellent ageing potential, with deep earthy blackberry fruit flavours. A wine with real personality and the classic hint of rusticity for which the appellation is famed.

Drink: 2016 – 2026

● **Savigny Lès Beaune 1er Cru Aux Guettes**

£325.00 per 12 Bottles In Bond

A real star of the cellar, with its deliciously sweet spiced fruit flavours. This is an open and generous wine, with great levels of purity and can almost be drunk now! Delicious... Drink: 2014-2024

● **Savigny Lès Beaune 1er Cru Aux Talmettes**

£290.00 per 12 Bottles In Bond

Spiced dark cherry aromas, this has well balanced intensity with well-rounded supple tannins. An attractive forward style reflecting the approachable charms of the best Savignys. Drink: 2015 -2023



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 further progressing this already very fine estate. In 2011, Francois, has assumed greater responsibility for the wine making in that he has reduced the level of whole bunch pressing in the wine making deciding that the style of

fruit for the vintage would benefit from being destalked. The result has meant that whilst the natural complexities of the Domaine remain, the wines are possibly a little more generous and giving in their fruit flavours. They highlight the importance of never standing still and always moving forwards. Unquestionably one or two of these will form part of my own 2011 selections!

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

£220.00 per 12 Bottles In Bond

Deep purple colour, slightly darker berry fruit aromas and flavours than the Savigny. This is a full structured style with length and sweetness. Drink: 2015 - 2024

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

£240 per 12 Bottles In Bond



Deep purple colour, this has open bright red wild strawberry aromas. In the palate this is a wine of charm, with subtly sweet fruit flavours, whilst remaining fresh and pure. A very attractive style for mid-term drinking. Drink: 2015 - 2024

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

£475 per 12 Bottles In Bond

Bottled ahead of their other Grand Crus because Francois and Claude were keen to capture the beautifully balanced red fruit characters in this wine and they have certainly succeeded. A very polished style with supple tannins and a fresh and lively finish. Drink: 2016 - 2028

● **Corton Bressandes Grand Cru**

£540.00 per 12 Bottles In Bond



An exceptional Corton, Bressandes is always my favourite on the hillside. Its naturally wild dark blackberry fruit flavours, weighted and grainy tannins and soft acidity typify everything that this famous appellation is all about. This is a definite in my cellar this year! Drink: 2016 - 2028

● **Corton Clos du Roi Grand Cru**

£345.00 per 6 Bottles In Bond

A more backward style than the Bressandes, despite its beautifully perfumed and floral fruit aromas. In the palate the overall power and weight of fruit shuts the wine down a little but there is huge potential underneath. Drink: 2016 - 2030

Domaine Tolleot Beaut is unquestionably 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 1930's. They specialise in the northern Côte de Beaune vineyards and produce a beautifully open style of

wine which is always accessible when young and ideally suits the characteristics of the 2011 vintage. A graceful and rewarding selection highlights why the red wines of the southern Côte must never be considered the poor relations to their more famous cousins in the Côte de Nuits.

● **Bourgogne Rouge**

£70.00 per 6 Bottles In Bond

Bright clean purple colour, this is full of loganberry and raspberry fruits, soft and succulent with hints of spice and gentle rounded tannins on the finish. Drink: 2013-2020

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

£90.00 per 6 Bottles In Bond



The pure spiced dark berry fruit aromas carry through into the palate. Rounded and balanced with softly layered tannins. An appealing and forward drinking wine with class. Drink: 2014-2022

● **Savigny Lès Beaune**

£95.00 per 6 Bottles In Bond

Wild berried fruit with hints of cinnamon and nutmeg. A pleasant and gentle style, with bright clean fruit flavours. A good early drinker. Drink: 2015-2023

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

£120.00 per 6 Bottles In Bond

Strong earthy wild berry fruit aromas. This is a superb example of the blend between sweet dark fruits and wild gamey structure for which Savigny has gained a reputation. A very good wine with fine ageing potential. Drink: 2015 - 2025

● **Aloxe Corton**

£130.00 per 6 Bottles In Bond

Lightly scented red cherry aromas, this is a gentle approachable Pinot Noir style, with a rounded and harmonious texture and soft tannins. A good early drinking style. Drink: 2015 - 2025

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

£155.00 per 6 Bottles In Bond

The oldest vines to form this cuvée were planted over 80 years ago, so it is unsurprisingly layered with profound deep black cherry fruit flavours. A wine of strength and length... Drink: 2016-2026

● **Beaune 1er Cru Grèves**

£165.00 per 6 Bottles In Bond



The most respected of all the Beaune 1er Cru Vineyards, this a more reserved style than the Clos du Roi, but is very fine with its immensely precise perfumed red berry fruit flavours. A wine of poise and balance. Drink: 2016-2027

● **Beaune 1er Cru Clos du Roi**

£165.00 per 6 Bottles In Bond

With strong dark chocolate aromas, this has deep, dark, wild berry fruit flavours with a good firm weight and long rich finish. Drink 2016 - 2025

● **Corton Bressandes Grand Cru**

£260.00 per 6 Bottles In Bond

A stunning wine highlighting the exuberance of fruit that always excels in this fine vineyard. This is a rich and pleasurable style with great layers of black forest fruit flavours, which coat the pronounced tannins, and the length of flavours rest in the mouth for a very long time. This is very good indeed. Drink: 2016 - 2027



Nicolas Potel's negociant business, Maison Roche de Bellene, taking its name from the Roman name for Beaune, is an outstanding source for fine negociant wine. Nicolas prides himself on his ability to select fruit from the very

best locations in each appellation and only from growers he knows well and with whom he has a close relationship. The result is a range of high quality wines throughout the Côte d'Or that are always superbly expressive.

● **Vosne Romanée Vieilles Vignes**

£265.00 per 12 Bottles In Bond

Very perfumed red fruit aromas, a refined and balanced style with hints of spiced berries. The tannins are rounded and present to produce a very complete wine from this famous village. Drink: 2015-2022

● **Volnay 1er Cru Mitans**

£280.00 per 12 Bottles In Bond

Open raspberry fruit aromas, this has a gently spiced palate, with soft rounded tannins. The soft acidity is perfectly in balance to help create a very charming wine. Drink: 2015 - 2024

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

£370.00 per 12 Bottles In Bond

Whilst slightly reserved on the nose, this has very broad and distinguished wild berry fruit flavours. The tannins are very refined and the gentle acidity on the finish provide for an uplifting style of wine. Drink: 2015-2025

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

£395.00 per 12 Bottles In Bond

Dark spiced smoky black fruit aromas. This is a fine blend of elegance, charm and opulence. Whilst not powerful it has easy precise pinot flavours. Drink: 2016-2027

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

£395.00 per 12 Bottles In Bond



A very pronounced and complex Lavaux St Jacques, starting with appealingly spiced vanilla oaked aromas, which serve to bring out the richness and great volume of fruit. As the French would say, this has great "matière" as in weight and complexity. A class act which remains very, very long at the end. Drink: 2016-2029

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

£550.00 per 12 Bottles In Bond



Les Suchots always shows its power and great weight when young and this is no exception. This is a big and structured wine with bold fruit flavours and the tannins give masculinity and structure. A wholesome wine with lots of potential. Drink: 2016-2029

● **Echézeaux Grand Cru**

£460.00 per 6 Bottles In Bond



Sweet generous damson fruit aromas, this is beautifully balanced between softly intense fruit flavours, gentle but firm tannins and a light touch of freshness. A complete wine with an enormous amount of charm. Drink: 2016-2026

● **Latricières Chambertin Grand Cru**

£475.00 per 6 Bottles In Bond

Light red cherry flavours, this is full of fine pure fruit flavours. Clean and open with gentle tannins and subtly long on the finish. Drink: 2016 - 2027

● **Clos St Denis Grand Cru**

£475.00 per 6 Bottles In Bond

A very refined wine with lots of perfumed scented aromas, whilst not powerful it has a wonderful graceful air, with delicate red fruit flavours. A beautiful example of the subtle depth that is the hallmark of Clos St Denis. Drink: 2016-2027

● **Clos de la Roche Grand Cru**

£475.00 per 6 Bottles In Bond

A great contrast to the Clos St Denis, this is a much bigger and broader style with sweet coffee and vanilla oaked aromas. In the palate this beautifully stylish wine has breadth and texture and sweet rounded tannins. Drink: 2017-2028

● **Chambertin Clos de Bèze Grand Cru**

£840.00 per 6 Bottles In Bond

Rich, full and concentrated, this is a stunning Grand Cru. A big, broad shouldered wine with layers of black berried fruit flavours, the tannins are very fine and the gentle acidity provides a deliciously uplifting finish. Very good. Drink: 2016 - 2029

Joseph Voillot's son in law, Jean-Pierre Charlot, runs this fine 10 hectare Domaine with extraordinary passion and enthusiasm. A man who loves his cuisine, he treats each of his vineyards like an individual dish seeking to reflect their personality and the characteristics of the vintage

● **Volnay Vieilles Vignes**

£240.00 per 12 Bottles In Bond
£120.00 per 6 Bottles In Bond
£250.00 per 6 Magnums In Bond

Perfumed, ripe red fruit aromas, this is a very sensual wine, with great elegance and balance. A wine of real charm, highlighting why Volnay is often considered the Chambolle Musigny of the Côte de Beaune. Drink: 2015 – 2026

● **Pommard Villages**

£260.00 per 12 Bottles In Bond

Dense black fruit flavours- this is a very pure and direct wine, with rounded tannins and soft acidity. A more feminine styled Pommard than in some years. Drink: 2015-2023

● **Volnay 1er Cru Brouillards**

£380.00 per 12 Bottles In Bond

Neighbouring Pommard, this vineyard tends to make a slightly more powerful rustic styled Volnay. This has a crisp crunchy red cherry fruit character; it is bright and lively with a classic earthy styled finish. Drink: 2016- 2024

● **Volnay 1er Cru Champans**

£380.00 per 12 Bottles In Bond
£390.00 per 6 Magnums In Bond

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A more structured wine than the Caillerets with its dark berry fruit characters, this contains an appealing balance between ripeness of fruit and a firm weighted texture. This will certainly benefit from ageing, but has lots of class. Drink: 2017 - 2029

● **Volnay 1er Cru Fremiets**

£380.00 per 12 Bottles In Bond

This firmer structured 1er Cru was a little backward on tasting from cask. It certainly has plenty of presence and there is masses of power and fruit to show that this will be a class act in a few years time. Jean-Pierre says this is very characteristic of Fremiets at this early stage but it always delivers. Drink: 2017 - 2028

● **Volnay 1er Carelles sous la Chapelle**

£380.00 per 12 Bottles In Bond

Volnay's most central vineyard in the very heart of the village. It has produced a wine with appealingly complex wild strawberry fruit flavours and tremendous refinement with its fine scented finish. Drink: 2015 - 2025

year by year. In addition wine quite rightly in his view is for pleasure and not high point scores, so they are made accordingly. The approachable character of the 2011 vintage supports his philosophy beautifully and will give true Pinot Noir lovers huge amounts of pleasure.

● **Volnay 1er Cru Caillerets**

£385.00 per 12 Bottles In Bond

For some, this is the finest and most certainly the truest vineyard in Volnay. This is a delicious example, deep opaque in colour, full of rich spiced fruits and very giving with its sweet rounded tannins. Drink: 2016-2026

● **Volnay 1er Cru Taillepieds**

£385.00 per 12 Bottles In Bond

One of Volnay's most respected vineyards, its relatively high up position contributes to the overall weight and touch of masculinity that is so often its main characteristic. This fine wine is very reflective of this style and it will age well. Drink: 2016 - 2026

● **Pommard 1er Cru Pézerolles**

£415.00 per 12 Bottles In Bond
£425.00 per 6 Magnums In Bond

Neighbouring the 1er Cru vineyards of Beaune this vineyard is defined by its very pretty sweet red fruit flavours. It is a precise style, with great clarity of bright fruits and harmonious tannins. Appealing, balanced and long. Drink: 2015 - 2025

● **Pommard 1er Cru Rugiens**

£425.00 per 12 Bottles In Bond
£435.00 per 6 Magnums In Bond



Situated at the Volnay end of the village, Les Rugiens produces some of the most polished and refined wines from Pommard. This is beautifully succulent, with pleasing lively spiced fruit flavours. The structure of grainy tannins on the finish provides presence and complexity to this excellent wine. Drink: 2017-2027

● **Pommard 1er Cru Epenots**

£425.00 per 12 Bottles In Bond

Quite a reserved style at the time of tasting, it clearly has masses of presence and structure but will benefit from bottle age. There is lots of potential here. Drink: 2018 – 2028



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 the Côte d'Or and finally an ability to make

● **Volnay**

£315.00 per 12 Bottles In Bond

Very pretty bright red cherry colour, a wonderfully elegant, silky styled Volnay, with masses of harmonious red fruit flavours. Delicate but very pretty with huge charm.

Drink: 2014 – 2022

● **Volnay 1er Cru**

£360.00 per 12 Bottles In Bond

With under 1/3 hectares each of the higher Pitures vineyard and lower Mitans vines, Guillaume Angerville blends the two together to create a classic Volnay blend. This wine concentrates on charm; it has appealingly sweet red fruit flavours, with a lightness of acidity that makes forward and appealing drinking. Drink: 2015 – 20124

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

£450.00 per 12 Bottles In Bond

Deep black cherry colour, this has a very scented and perfumed red fruit nose. In the mouth it is finely balanced with excellent purity, balanced tannins and a well-structured finish. Drink: 2016-2026

Pinot Noir at its very purist and best. Guillaume Angerville the current family member to run the estate has, over the past few years, quietly been stamping his own mark on the estate's wines. The benefits of biodynamic practices in the vineyard and winery are beginning to shine through as each wine becomes even more precise and individual. His lovely 2011s are a fine reflection of this achievement.

● **Volnay 1er Cru Caillerets**

£530.00 per 12 Bottles In Bond

The prettiest and finest 1er Cru wine on the estate, this is a beauty. The deep black fruit flavours provide a succulence and generosity to this wine aided by the gently rounded tannins. Whilst not powerful it has superb length.

Drink: 2016-2027

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

£530.00 per 12 Bottles In Bond

This wonderful cuvée was absolutely singing when I tasted from cask. Stunning raspberry and strawberry fruit aromas. On the palate it is a beautiful blend between the silky elegance of true Volnay, with some defined backbone and power. Rich and concentrated this has huge potential. Drink: 2016 – 2028

● **Volnay 1er Cru Clos des Ducs**

£395.00 per 6 Bottles In Bond

Deliciously rich wild berry fruit aromas, with hints of cocoa and spice. This balances an initially abundant ripeness of rich fruit with some tight and integrated tannins. A wine of many nuances and complexity which finishes very harmoniously. An extremely rewarding cuvée. Drink: 2017 – 2030

Having been visiting this famous estate for nearly 15 years it was a real pleasure to meet the Comte himself for the first time on my visit this year. He clearly has a wonderful relationship with his manager and wine maker, Benjamin Leroux, who has progressed this great estate to new heights following the biodynamic practices of Rudolph

● **Auxey Duresses 1er Cru**

£215.00 per 12 Bottles In Bond

Sweet red berry fruit aromas, this is a very precise wine with fine clarity of currant fruit flavours. A mineral and direct style made very appealing by the juicy sweet fruit texture on the finish. Appealing and long.
Drink: 2014 – 2022

● **Volnay (very limited)**

£240.00 per 12 Bottles In Bond

With 20% whole bunch pressed fruit, this has an appealing balance between crisp red cherry fruits and sweet wild strawberries. A delicious style with rounded tannins and a delicate touch of acidity. Drink: 2015 – 2023

● **Pommard 1er Cru (very limited)**

£380.00 per 12 Bottles In Bond

Intense small dark berry flavours, with hints of cocoa and spice. A nicely concentrated wine with excellent natural weight and depth of fruit on the finish. Drink: 2016-2023

Steiner. Whilst vintages such as 2011 test the vineyard management skills to a maximum, the results can be hugely rewarding and this is very much the case with this outstanding range of wines. A fine and well balanced range as always.

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

£440.00 per 12 Bottles In Bond

The first vineyard to be picked by Benjamin Leroux in 2011 on August 31st. The warmer and advanced location of Comte Armand's Fremiets has created a wine with lovely crystalline fruit characters, purity and sweetness of fruit, whilst maintaining a delicious volume and gentle refined tannins on the finish. Drink: 2015 – 2026

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

£350.00 per 12 Bottles In Bond

£745.00 per 6 Magnums In Bond

Deep brooding dark wild berry fruit aromas. This has very scented black fruit flavours. It is intense and, whilst having an air of masculinity, it isn't excessively powerful or bulky. A well-structured wine, fresh and lively and finishes with a long sweet core. A very complex wine in the making.
Drink: 2017 - 2030

DOMAINE DE COURCEL, Pommard

A really exciting addition to our Burgundy portfolio, this is one of the Côte de Beaune's grandest estates having been in the ownership of the de Courcel family since the 17th century. The estate is skilfully managed by Yves Confuron from Vosne Romanée. He prefers to pick late to allow him to

vinify with whole bunches and age his wines a little longer in cask before bottling which he feels provides an added layer of texture to the wines. The result is extraordinarily successful as these superb 2011s show.

● **Pommard 1er Cru Grand Clos des Epenots**

£595.00 per 12 Bottles In Bond

A wine full of sweet intense berry fruits. An extremely rewarding style with richness and concentration- a really classy Pommard from the famous slopes of Epenots. Drink: 2015 – 2026

● **Pommard 1er Cru Rugiens**

£360.00 per 6 Bottles In Bond

Bright red cherry aromas, this is a firmly structured and masculine Pommard, the strong broad shoulders balance the very enticing wild strawberry flavours which provide an uplifting sweetness of fruit on the finish. Drink: 2016 – 2028



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In Burgundian terms this is a relatively young Domaine having been created by Jean Marc in 1985, but his wine making pedigree is unquestioned being from the famous Boillot family and his mother was a Sauzet from whom he inherited the core of his Puligny vineyards. Today he is

helped by son Benjamin and daughter Lydie. Their style is always to make very gracious and giving wine which is hugely pleasurable young but can show very fine mature white Burgundy characteristics with age.

● **Montagny 1er Cru Vieux Château**

£130.00 per 12 Bottles In Bond

Always a winner, this is fabulously open and giving with its brightly scented citrus fruit aromas and generous creamy mouth-feel. A lively wine which should be enjoyed young and offers remarkable value from this rising appellation. Drink: 2014 - 2018

● **Puligny Montrachet**

£295.00 per 12 Bottles In Bond



A little closed on the nose, but in the mouth it has lovely lively citrus fruit flavours with a gentle honeyed viscosity in the mouth. A charming forward drinking Puligny. Drink: 2014 - 2019

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

£475.00 per 12 Bottles In Bond

Light lemon yellow colour, with soft honeyed floral fruit flavours. This is a very gracious style, with a gently refined finish. Drink: 2014 - 2019

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

£475.00 per 12 Bottles In Bond



Attractive flavours of honey and cream. This has an intense ripe fruit palate with great volume and subtle levels of freshness. A wine with depth and length. Drink: 2014 - 2020

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

£480.00 per 12 Bottles In Bond

Neighbouring Meursault, Champ Canet always makes a beautifully flamboyant Puligny and this is a delicious example from Jean-Marc. Flamboyant flavours of toffee and cream, this is generous and full with a warm fruit mouth-feel whilst possessing good acidity uplifting the palate on the finish. An excellent cuvée. Drink: 2014-2019

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

£595.00 per 12 Bottles In Bond

A real favourite of mine, with its lively aromas of lemons and limes. This has hugely deep and concentrated flavours without being excessive and is ably supported by a subtle touch of minerality. A wine of immense class. Drink: 2014-2019

● **Pommard 1er Cru Les Jarollières**

£395.00 per 12 Bottles In Bond

Deep opaque colour, this is full of sweet dark berried fruit flavours. A wild and racy wine, with richness and textured tannins which highlights the brooding nature of the best Pommards in the region. Drink: 2015-2023

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 the period of barrel élevage for each of the cuvées. In addition he is

using considerably less new oak, having set up a system with his cooper to provide 1 or 2 year old casks from prestigious growers, to again allow the true origins of his wines show through. Burgundy is about "le vin" and not "le Vigneron" he says. Hear hear! The fine fruit characteristics he has achieved for his 2011s highlights this.

● Bourgogne Blanc Vieilles Vignes

£155.00 per 12 Bottles In Bond

His earliest parcel to be harvested on 28th August, these old vines ripened early to produce a wine of huge volume with rich buttery fruit flavours, full and concentrated with a lovely, fine, layered finish. Drink: 2013-2017

● Auxey Duresses

£190.00 per 12 Bottles In Bond

A fresh and mineral style with intense and direct citrus fruits on the palate. Clean, lively and vibrant. Drink: 2014-2019

● Meursault

£270.00 per 12 Bottles In Bond

£145.00 per 12 Halves In Bond

£280.00 per 6 Magnums In Bond

Jean-Philippe's straight Meursault has hugely benefited from the increasing amount of fruit he uses in the final blend from the exceptional Les Narvaux vineyard (neighbouring 1er Cru Genevrières). He says this is the best he has made with its gentle buttery flavours, harmonious mid palate and refreshingly refined finish. Lots of class here for a straight Meursault. Drink: 2014 – 2018

● Meursault Meix Sous le Château

£295.00 per 12 Bottles In Bond



The warmer location of the Meix vineyard helps to produce a wine of opulence and succulence with charming pear fruit flavours. A fatter and broader style, without lacking any acidity. Beautifully hedonistic. Drink: 2013 – 2018

● Meursault Gruyaches

£365.00 per 12 Bottles In Bond

On the south east border of the village heading to Puligny, these are Jean-Philippe's oldest vines planted in 1928. An intensely structured wine, with a naturally firm weight of fruit, enhanced by soft flavours of toffee and honey and gentle spices. A wine of tremendous depth. Drink: 2014-2018

● Meursault Chevalières

£380.00 per 12 Bottles In Bond

£390.00 per 6 Magnums In Bond



One of the Domaine's most consistent cuvées, combining finesse with volume. Gentle pure aromas of freshly cut oranges, in the mouth it is creamy and succulent, with an abundant mouth feel. Very classy with an amazingly long finish. Fabulous. Drink: 2014 – 2020

● Meursault Le Tesson

£395.00 per 12 Bottles In Bond

£405.00 per 6 Magnums In Bond

Slightly less subtle than the Chevalières, this has a more masculine feel to it, with its layered structure of concentrated ripe fruit flavours. A truly mouth-coating wine, with length and power. Drink: 2014-2019

● Puligny Montrachet 1er Cru Les Referts

£550.00 per 12 Bottles In Bond

Classically Puligny, full of harmonious honeyed fruits, whilst remaining racy, with its line of citrus fruits. Fresh, clean, pure and deliciously rewarding. Drink: 2014 -2019



Patrick Javillier believes in making his wines as natural as possible. His view is that by using traditional styled presses the fresh juice is exposed to a maximum amount of air before fermentation, therefore making his wines considerably more stable for long term ageing with their increased stability against oxidation. Whilst always

● **Bourgogne Blanc Cuvée Oligocene**

£155.00 per 12 Bottles In Bond



As every year this stunning cuvée has to be one of the great buys in the Côte de Beaune. Patrick most certainly has a magic formula for this wine. The ripe full gentle buttery flavours scream Meursault. It punches so far above its weight this is a must buy. Drink: 2013 – 2017

● **Meursault Clos du Cromin**

£290.00 per 12 Bottles In Bond



Brilliant colour of lemons and limes, the honeyed scent jumps out of the glass. A really warming wine balancing generosity and charm. Good weight without being over the top, this is benchmark Meursault. Drink: 2013-2018

● **Meursault Les Clousots**

£340.00 per 12 Bottles In Bond

A blend of two lieu-dits- the higher Les Clous vineyard with the lower sloped Crotots - this is always very classical with its subtle nutty aromas and flavours. It has a delicious creaminess with hints of freshly buttered croissants. Full but always remaining fresh, a very complete wine. Drink: 2014 – 2018

approachable when young, his wines certainly keep and in 2011 he picked slightly earlier than he would normally which has allowed him to preserve the acidity and freshness in his wines. As I said to him, I think I prefer his 2011s to his already very fine 2010s. These are top class.

● **Meursault Cuvée Tête de Murger**

£470.00 per 12 Bottles In Bond

A superbly intense and structured Meursault. This wine is so full of character, balancing its strong feeling of density with a subtle sense of finesse and elegance. A real stand out cuvée – lovely. Drink: 2014 - 2020

● **Corton Charlemagne Grand Cru**

£390.00 per 6 Bottles In Bond

The southerly aspect of Patrick's Corton Charlemagne means that it always has a delicious opulence and ripeness to it, which is what I enjoy in Corton. I feel it should be slightly ostentatious in style and this concentrated and succulent wine hits the spot in every way, spiced, buttery and nutty. This is fabulous. Drink: 2014 – 2020

DOMAINE ANTOINE JOBARD, Meursault

François' son, Antoine, has been at the helm of the Domaine since the 2005 vintage. The change has been apparent as their wines have become more accessible and aromatic earlier on while retaining their complexity and concentration. The 2011s showed exceptionally well

● **Bourgogne Blanc**

£175.00 per 12 Bottles In Bond

Spiced light buttery aromas, this is a very harmonious cuvée with subtle levels of viscosity and ripeness. Appealing and forward. Drink: 2013 – 2016

● **Meursault En la Barre**

£370.00 per 12 Bottles In Bond

A fine balance between full lush fruits and zesty minerality. This wine is the epitome of the more modernistic style of wines that Antoine is making in comparison to the more backward wines his father, Francois, used to produce. Drink: 2014-2020

from cask, where they will remain for a further 6 months to help develop the further layers of complexity for which he searches as a result of the Domaine's longer élevage policy. This was a very enjoyable tasting indeed.

● **Meursault 1er Cru Poruzots**

£530.00 per 12 Bottles In Bond

Less opulent than some Meursault 1er Crus, this has a very textured, mineral almond character with good lines of acidity. Layered, structured and extremely long. Lots of class. Drink: 2015-2020

● **Meursault 1er Cru Genevrières**

£550.00 per 12 Bottles In Bond



Initially rather reserved but then the buttered hazelnut flavours develop in the mouth. A structured and balanced 1er Cru, this is ripe and rich, ably supported by excellent acidity. Very appealing indeed. Drink: 2014 - 2021

Another sensational selection from this historical and hugely respected estate in Puligny Montrachet. A family affair as so often is the case in Burgundy. Etienne Sauzet's son in law, Gerard Boudot, has been at the Domaine since

1974 and the introduction of his daughter, Emilie, and son in law, Benoit, has seen the Sauzet wines move to new heights.

● **Bourgogne La Tufera**

£145.00 per 12 Bottles In Bond

A very pleasant, easy, open style with charming flavours of white peaches and honey. A very precise style that is classically reflective of fruit with its origins from the edges of Puligny Montrachet. Drink: 2013 - 2019

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

£560.00 per 12 Bottles In Bond

Exotic aromas of white peaches and guava fruit. This has beautifully open flavours, ripe and opulent, with excellent weight. An extremely rewarding style with length and power on the finish. Delicious. Drink: 2014 - 2020

● **Puligny Montrachet**

£330.00 per 12 Bottles In Bond



A beautiful example of Puligny Montrachet with its soft lime fruit aromas. A wine of great elegance and refinement with subtle honeyed and floral flavours. Fresh, clean and very gracious on the finish. Drink: 2014 – 2018

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

£560.00 per 12 Bottles In Bond

A wine which balances volume of fruit with freshness. The strong lemon zest flavours are balanced by gentle toffee flavours. Whilst not big and powerful it has great purity and definition. Drink: 2014 – 2018

● **Chassagne Montrachet Les Encégnières**

£350.00 per 12 Bottles In Bond

Gerard Boudot comments on the very profound soil type at Les Encégnières, which helps to create a naturally powerful and structured Chassagne Montrachet. It has weight and depth and long full warm fruit finish. Drink: 2013 - 2018

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

£630.00 per 12 Bottles In Bond



A lovely fuller flavoured Puligny with hints of honey and cream and fresh toasted undertones. This is extremely giving and Champ Canet always delivers delicious youthful flavours when young. This is a fine example. Drink: 2014 -2019

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

£495.00 per 12 Bottles In Bond

Recognised as the coolest vineyard in Puligny, La Garenne excelled in 2011 balancing a vibrant citrus freshness with soft honeyed brioche flavours. A generous and rewarding wine with excellent length. Drink: 2014 - 2020

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

£630.00 per 12 Bottles In Bond

Aromas of peaches and cream. This is an instantly pleasing wine whilst focusing on discretion, harmony and finesse as one would expect from a vineyard whose soil type is a mirror image of Chevalier Montrachet. A wine of huge class and masses of complexity. Drink: 2015 – 2021

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

£495.00 per 12 Bottles In Bond

Scented aromas of orange peel and honey, this is a vibrant and lively wine with vivid freshness and a characteristically mineral structure underneath. Very good with plenty of weight. Drink: 2014 – 2020

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

£430.00 per 6 Bottles In Bond

Open forward honeyed fruit aromas. This is a delicious style of wine full of creamy buttery flavours. A dense and concentrated wine which reflects almost Grand Cru status levels of complexity and length. Very, very good. Drink: 2015 – 2020



Although Michel passed on the core of the family estate to his two sons, Philippe and Bruno, in 2004 he couldn't quite bring himself to give them his three favourite vineyards! As he says, "tending the vines and wine making has been my life and I cannot just give up." Tasting his lovely 2011s,

his passion most certainly has not been diminished. He balances the stylistic opulence and richness for which he has always been famed with a zesty brightness. As always three very strong wines from him again.

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

£395.00 per 12 Bottles In Bond

A superb but very small 1er Cru at the border of Le Montrachet, Michel's holding highlights its qualities. A noticeably structured style finely balancing the opulence of fruit with a crisp freshness. Perfectly balanced and great depth on the finish. Drink: 2014 - 2018

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

£750.00 per 6 Bottles In Bond

Ripe acacia honey aromas, a very pure style starting off with real finesse and then the noticeable weight and power of flavours come through to produce a wine of real integrity and depth. A Grand Cru with huge potential. Drink: 2014-2020

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

£395.00 per 6 Bottles In Bond

Under a hectare in size within the finest location of Le Cailleret, this is a beautifully poised wine. The initial flamboyance of ripe tropical fruits gives way to soft nutty flavours and the gentle levels of acidity uplift the palate. A wine of real intensity. Drink: 2014 - 2019



Bruno Colin has been lucky to inherit some of the finest vineyards in the village of Chassagne. Not only are they in superb locations, but the majority are old vines which were meticulously looked after by his father Michel. These wines

● **Chassagne Montrachet**

£225.00 per 12 Bottles In Bond

An appealing balance between ripe honeyed fruit flavours and subtle hints of hazelnuts and cream. A forward drinking style expressing the natural volume of a good village Chassagne. Drink: 2013 – 2017

● **Chassagne Montrachet 1er Cru Maltroie**

£315.00 per 12 Bottles In Bond



Situated bang in the middle of the appellation, Maltroie always makes one of the village's most flamboyant wines. This is a fine example, rich and generous, with layers of almonds and exotic fruits and a beautifully opulent finish. Drink: 2014-2018

● **Chassagne Montrachet 1er Cru Chenevottes**

£325.00 per 12 Bottles In Bond

Brilliant lemon yellow colour, this is a firmer wine than Bruno's Vergers. With an enticing sweet spiced fruit nose, on the palate there is a delicious ripeness of fruit with hints of apricots and peaches amply supported by a classically grippy Chassagne texture. Long, concentrated and pure. Drink: 2014 – 2019

beautifully reflect their quality and origins, highlighting his preference for making wines with great levels of life and purity rather than big powerhouses. A delicious range as always.

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

£325.00 per 12 Bottles In Bond

Neighbouring St Aubin, Vergers always produces quite a reserved style of white but develops to show real charm. Attractive buttery aromas, this is a full and concentrated wine with good weighty breadth on the palate. Rounded on the finish with an appealing zest of acidity refreshing the palate at the end. Drink: 2014-2018

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

£350.00 per 12 Bottles In Bond

Arguably the appellation's finest 1er Cru which was proposed for Grand Cru status and for many was wrongly excluded when one considers its neighbours, Le Montrachet and Criots Batard. Brilliant lime green colour, this is broad and structured and the epitome of great Chassagne. Nutty, full and creamy with a complex grainy earthy finish. Huge class. Drink: 2015 – 2020

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

£495.00 per 12 Bottles In Bond

A wine of fabulous charm and elegance. So typically Puligny with soft acacia honey flavours, subtle and yet flamboyant. This is a gorgeous wine. Drink: 2014 – 2019

Domaine Pilot is a substantial Domaine in Burgundy terms with 13 hectares of vines and making 14 different wines. Today it is run by the 4th generation at the head of which is the very dynamic elder son, Thierry. The Domaine

style is for making very well structured and discreetly powerful wines, which are extremely expressive when young. The 2011 characteristics of ripeness and freshness suits the Domaine's style perfectly.

● **St Aubin Blanc 1er Cru Charmois**

£190.00 per 12 Bottles In Bond

A very well balanced St Aubin which is already expressing its youthful pleasure. It is ready to drink very young with its gentle creamy flavours and subtle minerality underneath. Drink: 2013 - 2017

● **Chassagne Montrachet 1er Cru La Grande Montagne**

£350.00 per 12 Bottles In Bond

Very appealing aromas of freshly baked brioche, this is full of warmth and ripe exotic fruits. A very giving style which will drink well from a young age. Drink: 2014 - 2018

● **Chassagne Montrachet Mazures**

£250.00 per 12 Bottles In Bond



Sitting below 1er Cru Champ-Gains this fine cuvée is comparable to a premier Cru itself. Fresh bright citrus nose, this is a wine of great charm with subtle flavours of white peaches and a gentle structure. A very complete Chassagne. Drink: 2014 – 2019

● **Chassagne Montrachet 1er Cru Caillerets**

£375.00 per 12 Bottles In Bond

Quite an open style for Caillerets this year, with aromas of butter and cream following through into the palate and a fine uplifting mineral finish. A well-defined wine with real strength. Drink: 2015 – 2020

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

£330.00 per 12 Bottles In Bond

Abundant, exotic orange peel aromas this is a very concentrated and rich wine. A very giving style with balanced weight and length. Drink: 2015 – 2020

● **Chassagne Montrachet 1er Cru Romanée**

£465.00 per 12 Bottles In Bond

Despite its high elevation, La Romanée's reputation is for making a wine of richness and abundance and this wine from Thierry exemplifies these characters. A wine with real volume and masses of flavours of exotic fruits. Stylish, lively and extremely mouth filling. A very rewarding wine. Drink: 2015 – 2020

DOMAINE MICHEL NIELLON, Chassagne Montrachet

Michel Niellon is now into his 80s and whilst he visits the cellars daily he has passed on the wine making responsibilities to his son-in-law and grandson. The style though very much remains the same. The Domaine

philosophy is to craft wines focusing on elegance and purity of fruit which, whilst beautifully charming when young, have a fine ability to age. A superb address for some of the most refined whites in the Côte de Beaune.

● **Chassagne-Montrachet 1er Cru Champ-Gains**

£395.00 per 12 Bottles In Bond

A warm central 1er Cru just below the village, this wine highlights the strength of the vineyard's location, with its ample nutty flavours. It is full and weighted with a subtle ginger spice finish. Good, long and charming. Drink: 2014 -2019

● **Chassagne Montrachet 1er Cru Chenevottes**

£395.00 per 12 Bottles In Bond

A wine of great refinement, this is the classical Niellon style focusing on fruit and charm. My introduction to great Chassagne 25 years ago was a Chenevottes from Michel and this bears all the hallmarks, with its stunning harmony, grace and charm. It is quite exquisite. Drink: 2014 – 2018

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

● **St Aubin 1er Cru En Remilly**

£220.00 per 12 Bottles In Bond

The vineyard of Remilly drops down on its easterly tip to Chevalier and Le Montrachet and so is the most sought after of this village's 1er Crus amongst the growers. A wine whose structured minerality is enhanced by a nutty weight of fruit. A good, precise and structured wine.
Drink: 2013-2018

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

£220.00 per 12 Bottles In Bond



Similar to 1er Cru Frionnes, this always makes an exotic and rich style of wine and the 2011 vintage highlights these characteristics. A lovely broad style with appealing flavours of hazelnuts and almonds. Openly seductive.
Drink: 2013-2018



balance. The Domaine is now run by brothers, Damien and Joseph, who took over from their semi-retired father several years back. This 'changing of the guard' has had little effect on the wines - their 2011s are very precise, intense and full of appellational definition.

● **Chassagne Montrachet**

£260.00 per 12 Bottles In Bond

Planted by the present member's grandfather 80 years ago, this is a tremendous Chassagne. A wine of real harmony with subtle flavours of white peaches and fresh citrus fruits. Fabulously pure and punches well above its classification of a straight village wine. Drink: 2014-2019

● **Chassagne Montrachet 1er Cru Vide-Bourses**

£395.00 per 12 Bottles In Bond

Sitting just below Bâtard Montrachet this is unsurprisingly a powerful and weighty 1er Cru. A broad fruited wine with hints of tropical fruit flavours, with subtle raciness underneath. Long, concentrated and very classical.
Drink: 2013-2019

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

£395.00 per 12 Bottles In Bond

A subtle and reserved style, this has great layers of mineral intensity. It is full and complex yet also very harmonious. An extraordinarily complete wine highlighting the reserved power that one seeks from the village's 1er Crus.
Drink: 2013-2018

● **Chassagne Montrachet 1er Cru Chenevottes**

£395.00 per 12 Bottles In Bond

A mineral and deeply structured wine, this highlights the balance of flavours achieved in the best Chassagnes between fresh nutty citrus flavours, and breadth and volume of fruit. A rewarding wine for mid-term drinking.
Drink: 2014-2020

● **Santenay Vieilles Vignes Champs Claude**

£170.00 per 12 Bottles In Bond

Bright crisp red summer fruit flavours, this is an easy drinking style with soft acidity and light crisp tannins. Good youthful drinking wine. Drink: 2014 - 2019

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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 get the true credit it deserves, 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 and he is not only one of the most committed vigneron in the region, he is also an extraordinarily talented wine maker. In 2011 Olivier took the brave decision to start his harvest on 25th August to preserve the fruit and purity in his wines, he most definitely made the right choice, this is a lovely selection.

● **St Aubin 1er Cru Frionnes**

£240.00 per 12 Bottles In Bond

Always wonderfully expressive at this early stage, Frionnes is invariably a very giving wine, full and concentrated with hints of toffee and peaches. A forward style and delicious young. Drink: 2013 – 2018

● **St Aubin 1er Cru Derriere Chez Edouard**

£240.00 per 12 Bottles In Bond

The last 1er Cru to the west of the village, these southerly facing vines produce a wine with appealing plumpness of fruit. Always concentrated it is a slightly riper style than for some wines in St Aubin and is a delicious example of the fuller St Aubins available today. Drink: 2013 – 2018

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

£295.00 per 12 Bottles In Bond



This and Remilly are arguably St Aubin's finest 1er Cru's. Clos de la Chatenière has extraordinary consistency, balancing its exotic fruits character with hints of citrus. A wine of huge class which, historically, was priced alongside the Grand Crus of neighbouring Puligny and Chassagne. Drink: 2014-2019

DOMAINE JEAN-PIERRE CHARTON, Mercurey

There can be no better recommendation for the wines of this rising star in Mercurey than the award that young Vincent Charton received the night before the famous Hospice de Beaune auction this year - "Young Wine Maker of the Year 2012". Having been persuaded to submit his 2011 wines by a friend along with 500 other young under 30 wine makers, he was quite non-plussed when the announcement was made at the famous hospice banquet.

"Me? From Mercurey? What about all those estates in the Côte d'Or!?" Not only are we incredibly lucky to be working with him, but also one week after the award he came to our hugely popular Portfolio Tasting at the Saatchi gallery with fresh samples of this stunning vintage and they were most certainly some of the stars of the night. This is a Domaine going places. Of that there is no doubt.

● **Mercurey Vieilles Vignes**

£150.00 per 12 Bottles In Bond

Planted in the southern section of the village, these 45 year old vines produce a very open styled wine with gentle strawberry fruits and soft rounded tannins. An easy style for early drinking. Drink: 2014- 2018

● **Mercurey 1er Cru Clos du Roi**

£160.00 per 12 Bottles In Bond

Always his most advanced vineyard, which is the very first to ripen every year. The warmth of the location gives this wine a beautiful abundance and richness of fruit. A tremendously giving style which is ideal to be drunk young but has the weight to keep as well. Drink: 2014 - 2020

● **Mercurey 1er Cru La Chassière**

£150.00 per 12 Bottles In Bond



In the same commune as Clos du Roi, but the deeper red soils creates a slightly more powerful wine with delicious red cherry fruit flavours. The tannins are tightly integrated but supported by a juicy volume of fruit. A more intense masculine style rather than the charm of Clos du Roi. Very good. Drink: 2015 - 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 2013. On arrival, your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves, at a current cost of £10.30 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 £22.81 per 12-bottle case and 20% respectively. Delivery will be charged at cost.

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