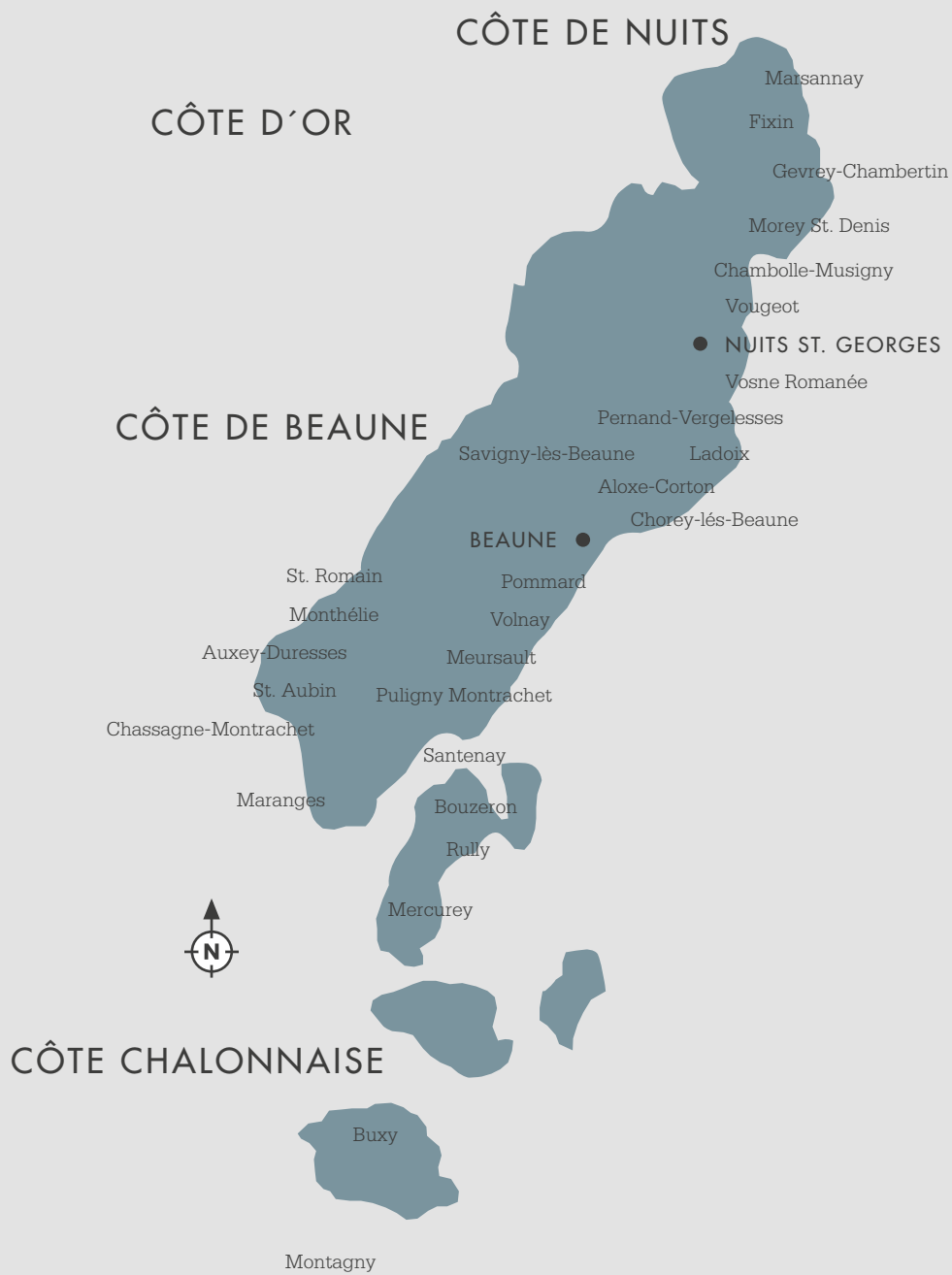




BURGUNDY EN PRIMEUR  
2016





## 2016 BURGUNDY EN PRIMEUR:

There is much to celebrate about the 2016 vintage in Burgundy, with many wines both exemplary in style and fine in quality.

While quantity can be estimated in the run-up to harvest, quality is more difficult to gauge until the wines are lying safely in barrel. Much has been written about the severity of the spring frost that swept through the Côte d'Or in April last year, coinciding with a tender stage in the vine's cycle when buds break. Fruit losses were of a magnitude unprecedented in living memory. Starting our three weeks of tastings not knowing what to expect, it was a relief to see smiles on many growers' faces. Whilst certain appellations did lose much of their crop, others largely escaped the frost. The quality is high, with wines of typicity and energy.

The late and much missed Charles Rousseau had been the oracle on the style and characteristics of a vintage. He has passed this ability on to his granddaughter, Cyrielle, who describes the 2016s "like good friends, they are very comfortable". This is an apt description for the red wines: they are beautifully perfumed, with supple tannins, moderate alcohol and subtly fresh acidity. In general, the red wines are not powerhouses, but well-balanced Pinot Noirs that will not only give pleasure in their youth, but will also make old bones.

While certain white wine appellations bore the full brunt of the frost, there is yet much to be happy about. The white wines have an intensity and richness from their low yields, but with a line of fresh acidity. Many growers describe them as a cross between 2014's freshness and 2015's richness. Whilst this might be a slight oversimplification, the comparison does have its merits. Marion Javillier's comments rang true: "whilst not necessarily a vintage for keeping long-term, the wines are a fine reflection of their origin and terroir".

## THE GROWING SEASON

The winter of 2015/16 was nothing exceptional. It was slightly wetter than average, which is no bad thing. Soils with better water holding capacity built up reserves of moisture, which helped them sit out the drier summer months.

The greatest influence and talking point for this vintage was the late spring frost. The night of 26th April is etched in the memories of *vignerons* throughout the Côte d'Or, Chablis, Côte Chalonnaise and Mâcon. Growers with over 50 years' experience, such as Paul Pillot in Chassagne and Alain Tollot in Chorey, described it as the worst type of frost imaginable, the like of which had not been seen in living memory. The severity of the cold (just -4°C) was not the root cause of the devastation but the first of three factors that combined to have an enormous impact. The second was the rainfall the previous evening which froze overnight as the temperatures dropped. The third and final nail in the coffin was brilliant sunshine and the clearest of blue skies the following morning. The film of ice acted as a magnifying glass and the sun's penetrating rays scorched the newly formed buds. The result was drastically reduced yields in some of the region's greatest sites.

The vagaries of nature are an extraordinary thing. We heard stories of certain vineyards losing almost 100% of their potential crop whilst neighbours escaped with minimal damage. Unusually in 2016 some of the finest grands crus, such as Le Musigny and Le Montrachet, were among the worst affected. In the Côte de Beaune, Chassagne Montrachet, St Aubin and Savigny were devastated, whilst misty fog and cloud cover acted as a sunscreen protecting the majority of Puligny Montrachet's vineyards. In the Côte de Nuits, Chambolle Musigny and Marsannay were decimated whilst some estates in Morey St Denis enjoyed higher yields than in 2015.

The Burgundians pride themselves on their vineyard management and, whilst the 2016 crop could not be fully clawed back after such a frost, the natural health of their vines allowed them to recover in the best way possible for the remainder of the growing season.

Although a little later than usual in certain sectors, flowering took place in ideal conditions, followed by some welcome rain in June. In contrast July and August were dry, which did nothing to help the already low yields. Some much-needed rainfall in early September helped the final development of the vines and the harvest took place in a remarkable late burst of heat.

## WINEMAKING

The best winemakers coaxed out the nuanced differences between terroirs so that a complex and intriguing picture of the region and its beautifully pure fruit has emerged. “Lightness of touch” and “respect” were the watchwords of the vintage. Whole bunch fermentation is increasingly in vogue for red wines and it was certainly a talking point this year. As ever it is hard to generalise in Burgundy and we saw its use vary across the region, with individual growers deciding cuvée by cuvée. The driving factor throughout the Côtes, from Thomas Bouley in Volnay to Cyril Audoin in Marsannay, was gentle fruit handling in the winery.

White wine domaines, mindful of the premature oxidation in the 1990s and early 2000s, are today extraordinarily attentive in the cellar. They seek above all to preserve the inimitable freshness and tension of the Côte d’Or. Some have reverted to a more traditional vertical press system; others eschew the once fashionable daily bâtonnage in a favour of more cautious lees management; and only the best closures are used. The net result is wines that will follow a natural evolution in the cellar unsullied by the faults that once troubled collectors.

## THE WINES

I have enjoyed tasting this vintage enormously. It strikes me as quite unique in both character and quantity. Stylistically the reds defy an easy comparison to any recent vintage, whilst the whites fall somewhere between 2014 and 2015. It is the smallest vintage I have tasted for both red and white in my 25 years’ buying experience, much to my frustration as there are so many glorious wines.

The red wines are bright and charming with a noticeable red Pinot fruit component for the most part, although some do hint at darker fruits and richer substance. Certain wines from the lowest yielding vineyards have excellent concentration with a ripe tannic core affording them long-term ageing potential. In general, though, it is a very accessible vintage. Palates do seem to be changing (mine included!) and many of us are enjoying wines in their relative youth delighting in their striking primary fruit characters. The 2016s will appeal to all palates: there is serious ageing potential for the patient, and approachable crystalline fruit for the hasty.

The only criticism of the whites is that there isn’t enough in 2016. They may be a naturally early-maturing style, but the fine acidity will support development of complex tertiary Chardonnay characteristics. The majority have an appealing richness and layered viscosity, but their light, bright freshness energises the palate. They embody the quintessential pleasure of White Burgundy; their appeal was almost instantaneous when we tasted in the cellar.

To sum up, although we are sad that volumes are so small this year, we are delighted to be offering these wonderful wines that possess such great charm and balance.



DAVID ROBERTS MW

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## CHABLIS

<b>DOMAINE POMMIER</b>	<b>PAGE 12</b>
Chablis 1er Cru Troesmes	£220.00
Chablis 1er Cru Côte de Léchet	£220.00

<b>DOMAINE PINSON</b>	<b>PAGE 13</b>
Chablis 1er Cru Montmain	£210.00
Chablis 1er Cru Mont de Milieu	£210.00
Chablis 1er Cru Fourchaume	£210.00
Chablis Grand Cru Les Clos	£420.00

<b>DOMAINE BILLAUD SIMON</b>	<b>PAGE 14</b>
Chablis 1er Cru Les Vaillons	per 6 £120.00
Chablis 1er Cru Mont de Milieu	per 6 £140.00
Chablis 1er Cru Vaurent	per 6 £155.00
Chablis 1er Cru Montée de Tonnerre	per 6 £155.00
Chablis Grand Cru Valmur	per 6 £279.00

<b>DOMAINE JEAN-PAUL DROIN</b>	<b>PAGE 15</b>
Chablis	£175.00
Chablis 1er Cru Vaillons	per 6 £135.00
Chablis 1er Cru Montmains	per 6 £149.00
Chablis Grand Cru Grenouilles	per 6 £295.00

## CÔTE DE NUITS

<b>DOMAINE CHARLES AUDOIN</b>	<b>PAGE 16</b>
Marsannay Les Longeroies	£255.00
Marsannay Clos du Roy	£255.00
Gevrey Chambertin	£350.00

<b>DOMAINE DROUHIN-LAROZE</b>	<b>PAGE 16</b>
Gevrey Chambertin	£330.00
Gevrey Chambertin En Champs	£395.00
Gevrey Chambertin 1er Cru Clos Prieur	£540.00
Gevrey Chambertin 1er Cru Craipillots	£540.00
Chapelle Chambertin Grand Cru	per 6 £525.00
Latricières Chambertin Grand Cru	per 6 £525.00
Clos de Vougeot Grand Cru	per 6 £590.00
Bonnes Mares Grand Cru	per 6 £630.00
Chambertin Clos de Bèze Grand Cru	per 6 £690.00
Musigny Grand Cru	POA

<b>DOMAINE GEANTET PANSIOT</b>	<b>PAGE 18</b>
Gevrey Chambertin Vieilles Vignes	TBC
Gevrey Chambertin En Champs	TBC
Gevrey Chambertin 1er Cru Poissenot	TBC
Chambolle Musigny 1er Cru	TBC
Charmes Chambertin Grand Cru	TBC

<b>DOMAINE DÉNIS MORTET</b>	<b>PAGE 20</b>
Bourgogne Rouge Cuvée de Noble Souche	per 6 £132.00
Marsannay Les Longeroies	per 6 £165.00
Fixin Vieilles Vignes	per 6 £180.00
Gevrey Chambertin Mes Cinq Terroirs	per 6 £288.00
Gevrey Chambertin 1er Cru	POA
Gevrey Chambertin 1er Cru Les Champeaux	POA
Gevrey Chambertin 1er Cru Lavaux St Jacques	POA
Clos de Vougeot Grand Cru	POA

<b>DOMAINE SÉRAFIN PERE ET FILS</b>	<b>PAGE 22</b>
Gevrey Chambertin	£420.00
Gevrey Chambertin Vieilles Vignes	£575.00
Gevrey Chambertin 1er Cru Les Corbeaux	per 6 £370.00
Morey St Denis 1er Cru Les Millandes	per 6 £385.00
Gevrey Chambertin 1er Cru Fonteny	per 6 £495.00
Chambolle Musigny 1er Cru Les Baudes	per 6 £525.00
Gevrey Chambertin 1er Cru Les Cazetiers	per 6 £615.00
Charmes Chambertin Grand Cru	per 3 £460.00

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<b>DOMAINE DES LAMBRAYS</b>	<b>PAGE 23</b>	<b>DOMAINE MÉO-CAMUZET</b>	<b>PAGE 28</b>
Morey St Denis	per 6 £275.00	Bourgogne Rouge	TBC
Clos des Lambrays Grand Cru	per 6 £1,045.00	Marsannay	TBC
<b>DOMAINE LOUIS BOILLOT</b>	<b>PAGE 23</b>	Fixin 1er Cru Clos du Chapitre	TBC
Gevrey Chambertin	£390.00	Gevrey Chambertin	TBC
Chambolle Musigny	£420.00	Vosne Romanée	TBC
Gevrey Chambertin Les Evocelles	£480.00	Nuits St Georges 1er Cru Aux Boudots	TBC
Gevrey Chambertin 1er Cru Champonnet	£690.00	Vosne Romanée 1er Cru Les Chaumes	TBC
<b>DOMAINE JEAN GRIVOT</b>	<b>PAGE 24</b>	Nuits St Georges 1er Cru Aux Murgers	TBC
Nuits St Georges Les Lavières	£564.00	Corton Les Perrières Grand Cru	TBC
Vosne Romanée	£564.00	Corton Clos Rognet Grand Cru	TBC
Nuits St Georges 1er Cru Roncière	per 6 £576.00	Clos de Vougeot Grand Cru	TBC
Vosne Romanée 1er Cru Les Rouges	per 6 £576.00	Vosne Romanée 1er Cru Aux Brûlées	TBC
Nuits St Georges 1er Cru Les Boudots	POA	Vosne Romanée 1er Cru Cros Parantoux	TBC
Vosne Romanée 1er Cru Aux Brûlées	POA	Richebourg Grand Cru	TBC
Vosne Romanée 1er Cru Les Beaux Monts	POA	<b>DOMAINE DE L'ARLOT</b>	<b>PAGE 30</b>
Clos de Vougeot Grand Cru	POA	Nuits St Georges Blanc La Gerbotte	£325.00
Vosne Romanée 1er Cru Les Suchots	POA	Nuits St Georges Blanc 1er Cru Clos de l'Arlot	per 6 £325.00
Echezeaux Grand Cru	POA	Côte de Nuits Villages Clos du Chapeau	£275.00
<b>DOMAINE HUDELLOT-NOËLLAT</b>	<b>PAGE 26</b>	Nuits St Georges 1er Cru Clos des Forêts St Georges	£625.00
Bourgogne Rouge	TBC	Nuits St Georges 1er Cru Clos de l'Arlot	per 6 £345.00
Chambolle Musigny	TBC	Vosne Romanée 1er Cru Les Suchots	POA
Vosne Romanée	TBC	Romanée St Vivant Grand Cru	POA
Nuits St Georges Bas de Combes	TBC		
Vougeot 1er Cru Les Petits Vougeots	TBC		
Nuits St Georges 1er Cru Aux Murgers	TBC		
Chambolle Musigny 1er Cru Les Charmes	TBC		
Vosne Romanée 1er Cru Les Beaumonts	TBC		
Vosne Romanée 1er Cru Les Suchots	TBC		
Clos de Vougeot Grand Cru	TBC		
Vosne Romanée 1er Cru Les Malconsorts	TBC		
Romanée St Vivant Grand Cru	TBC		
Richebourg Grand Cru	TBC		

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## CÔTE DE BEAUNE

### DOMAINE SIMON BIZE PAGE 32

Savigny lès Beaune Aux Grands Liards	£298.00
Savigny lès Beaune 1er Cru Les Fournaux	£395.00
Savigny lès Beaune 1er Cru Les Vergelesses	£445.00
Latricières Chambertin Grand Cru	per 6 £795.00

### DOMAINE CHANDON DE BRIAILLES PAGE 33

Bourgogne Rouge	per 6 £199.00
Aloxe Corton 1er Cru Les Valozières	per 6 £275.00
Corton Les Maréchaudes Grand Cru	per 6 £495.00
Corton Bressandes Grand Cru	per 6 £575.00
Corton Clos Du Roi Grand Cru	per 6 £695.00

### DOMAINE TOLLOT-BEAUT PAGE 34

Chorey lès Beaune	per 6 £114.00
Savigny lès Beaune 1er Cru	per 6 £174.00
Aloxe Corton 1er Cru Les Vercots	per 6 £240.00
Beaune 1er Cru	per 6 £270.00
Corton Bressandes Grand Cru	per 6 £405.00

### MAISON ROCHE DE BELLENE PAGE 36

Nuits St Georges Vieilles Vignes	£295.00
Vosne Romanée Vieilles Vignes	£395.00
Volnay 1er Cru Les Mitans	£475.00
Nuits St Georges 1er Cru Aux Boudots	£540.00
Gevrey Chambertin 1er Cru Lavaux St Jacques	£575.00
Chambolle Musigny 1er Cru Les Groseilles	£595.00
Corton Grand Cru	per 6 £295.00
Vosne Romanée 1er Cru Les Beaux Monts	per 6 £395.00
Vosne Romanée 1er Cru Les Suchots	per 6 £415.00
Clos St Denis Grand Cru	per 6 £695.00
Echezeaux Grand Cru	per 6 £795.00
Vosne Romanée 1er Cru Aux Malconsorts	per 6 £795.00
Chambolle Musigny 1er Cru Les Amoureuses	per 6 £1,195.00
Grands Echezeaux Grand Cru	per 6 £1,195.00
Chambertin Grand Cru	per 6 £1,395.00
Richebourg Grand Cru	per 3 £1,495.00
Romanée St Vivant Grand Cru	per 3 £1,495.00

## BENJAMIN LEROUX PAGE 38

Chassagne Montrachet 1er Cru Les Baudines	per 6 £295.00
Vougeot Clos du Village	per 6 £220.00
Vosne Romanée	per 6 £288.00
Volnay 1er Cru Les Mitans	per 6 £288.00
Nuits St Georges 1er Cru Aux Boudots	per 6 £395.00
Clos St Denis Grand Cru	per 3 £450.00

## DOMAINE ANNE-FRANÇOISE GROS PAGE 39

Bourgogne Hautes Côtes de Nuits	£240.00
Savigny lès Beaune 1er Cru Clos des Guettes	£350.00
Chambolle Musigny	per 6 £275.00
Pommard 1er Cru Les Chanlins	£550.00
Vosne Romanée Clos de la Fontaine	per 6 £295.00
Echezeaux Grand Cru	per 3 £595.00
Richebourg Grand Cru	per 3 £1,125.00

## DOMAINE DE COURCEL PAGE 40

Pommard Les Vaumuriens	per 6 £285.00
Pommard 1er Cru Grand Clos des Epenots	per 6 £425.00
Pommard 1er Cru Les Rugiens	per 6 £525.00

## DOMAINE COMTE ARMAND PAGE 41

Auxey Duresses 1er Cru	£325.00
Volnay 1er Cru Les Frémiets	per 6 £395.00
Pommard 1er Cru Clos des Épeneaux	per 6 £595.00

## DOMAINE JOSEPH VOILLOT PAGE 42

Volnay Vieilles Vignes	£298.00
Pommard Vieilles Vignes	£320.00
Volnay 1er Cru Les Champans	£495.00
Volnay 1er Cru Les Caillerets	£495.00
Pommard 1er Cru Les Pézerolles	£695.00
Pommard 1er Cru Les Rugiens	£720.00

## DOMAINE JEAN-MARC & THOMAS BOULEY PAGE 43

Volnay Vieilles Vignes	£375.00
Volnay 1er Cru Les Carelles	£595.00
Volnay 1er Cru Les Caillerets	£645.00
Volnay 1er Cru Clos des Chênes	£645.00
Pommard 1er Cru Les Rugiens	£840.00



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<b>DOMAINE JEAN-MARC BOILLOT</b>	<b>PAGE 44</b>	<b>DOMAINE PAUL PILLOT</b>	<b>PAGE 50</b>
Puligny Montrachet	per 6 £225.00	St Aubin 1er Cru Les Charmois	£310.00
Puligny Montrachet 1er Cru La Garenne	per 6 £325.00	Chassagne Montrachet Les Mazures	£375.00
Puligny Montrachet 1er Cru Les Referts	per 6 £325.00	Chassagne Montrachet 1er Cru Les Champs Gains	per 6 £255.00
Puligny Montrachet 1er Cru Champ Canet	per 6 £325.00	Chassagne Montrachet 1er Cru Clos St Jean	per 6 £255.00
Puligny Montrachet 1er Cru Les Combettes	per 6 £425.00	Chassagne Montrachet La Grande Montagne	per 6 £350.00
		Chassagne Montrachet 1er Cru La Romanée	per 6 £495.00
<b>DOMAINE JEAN-PHILIPPE FICHET</b>	<b>PAGE 45</b>	<b>DOMAINE MARC COLIN</b>	<b>PAGE 51</b>
Bourgogne Vieilles Vignes	£175.00	St Aubin 1er Cru En Remilly	£360.00
Meursault	£340.00	Chassagne Montrachet Cuvée Margaux	per 6 £198.00
Meursault Meix sous le Château	£380.00	Puligny Montrachet Les Enseignères	per 6 £198.00
Meursault Les Gruyaches	£445.00	Chassagne Montrachet 1er Cru Les Vide Bourses	per 6 £315.00
Meursault Les Chevalières	£475.00	Chassagne Montrachet 1er Cru Les Champs Gains	per 6 £315.00
Meursault Le Tesson	£490.00		
Puligny Montrachet 1er Cru Les Referts	£650.00	<b>DOMAINE HUBERT LAMY</b>	<b>PAGE 52</b>
<b>PATRICK JAVILLIER</b>	<b>PAGE 46</b>	St Aubin 1er Cru Les Fionnes	£320.00
Bourgogne Cuvée Oligocène	£195.00	St Aubin 1er Cru Derrière chez Edouard	£320.00
Meursault Clos du Cromin	£395.00	St Aubin 1er Cru Clos de la Chatenière	£440.00
Meursault Les Tillets	£395.00		
Meursault Les Clousots	£450.00	<b>DOMAINE JUSTIN GIRARDIN</b>	<b>PAGE 52</b>
Meursault Cuvée Tête de Murger	£595.00	Santenay Blanc Les Terrasses de Bievoux	£157.35
Corton Charlemagne Grand Cru	per 6 £595.00	Chassagne Montrachet 1er Cru Morgeot	£395.00
<b>ETIENNE SAUZET</b>	<b>PAGE 47</b>		
Puligny Montrachet	£398.00		
Puligny Montrachet 1er Cru La Garenne	per 6 £350.00		
Puligny Montrachet 1er Cru Champ Gain	per 6 £350.00		
Puligny Montrachet 1er Cru Les Referts	per 6 £398.00		
Puligny Montrachet 1er Cru Les Perrières	per 6 £398.00		
Puligny Montrachet 1er Cru Les Combettes	per 6 £575.00		
Bâtard Montrachet Grand Cru	per 1 £270.00		
Chevalier Montrachet Grand Cru	per 1 £395.00		
<b>DOMAINE BRUNO COLIN</b>	<b>PAGE 48</b>		
Chassagne Montrachet	£360.00		
Chassagne Montrachet 1er Cru Les Chaumées	per 6 £295.00		
Chassagne Montrachet 1er Cru La Maltroie	per 6 £295.00		
Chassagne Montrachet 1er Cru Morgeot	per 6 £295.00		
Chassagne Montrachet 1er Cru Les Vergers	per 6 £295.00		
Chassagne Montrachet 1er Cru En Remilly	per 6 £320.00		
Puligny Montrachet 1er Cru La Truffière	per 6 £450.00		
Puligny Montrachet 1er Cru Les Demoiselles	POA		
Chevalier Montrachet Grand Cru	POA		

## TASTING NOTES & PHOTOS

The producer introductions, tasting notes and drinking dates in this brochure have been written by our buying team, David Roberts MW and Catherine Petrie MW. (DR) indicates notes by David and (CP) notes by Catherine.

Photographs were either taken by Geordie Barrie ([www.shootgeordie.com](http://www.shootgeordie.com)) or very kindly provided by the domaines in Burgundy including Drouhin-Laroze.



## OUR RECOMMENDATIONS WHITE WINES

### UNDER £300 PER 12 BOTTLES IN BOND

### £/CS IN BOND

Santenay Blanc Les Terrasses de Bievaux Justin Girardin	per 12	£157.35
Bourgogne Vieilles Vignes Jean-Philippe Fichet	per 12	£175.00
Chablis 1er Cru Montmain Pinson Freres	per 12	£210.00
Chablis 1er Cru Troesmes Pommier	per 12	£220.00
Chablis 1er Cru Les Vaillons Billaud-Simon	per 6	£120.00
Chablis 1er Cru Montmains Jean-Paul Droin	per 6	£149.00

### £300 – £500 PER 12 BOTTLES IN BOND

### £/CS IN BOND

St Aubin 1er Cru Les Charmois Paul Pillot	per 12	£310.00
St Aubin 1er Cru Les Frionnes Hubert Lamy	per 12	£320.00
Meursault Les Tillets Patrick Javillier	per 12	£395.00
Puligny Montrachet Etienne Sauzet	per 12	£398.00
Chablis Grand Cru Les Clos Pinson Freres	per 12	£420.00
Meursault Le Tesson Jean-Philippe Fichet	per 12	£490.00

### ABOVE £500 PER 12 BOTTLES IN BOND

### £/CS IN BOND

Chassagne Montrachet 1er Cru Les Chaumées Bruno Colin	per 6	£295.00
Chassagne Montrachet 1er Cru Les Vide Bourses Marc Colin	per 6	£315.00
Puligny Montrachet 1er Cru Les Referts Jean-Marc Boillot	per 6	£325.00





## OUR RECOMMENDATIONS RED WINES

### UNDER £400 PER 12 BOTTLES IN BOND

### £/CS IN BOND

Chorey lès Beaune Tollot-Beaut	per 6	£114.00
Marsannay Les Longeroies Charles Audoin	per 12	£255.00
Nuits St Georges Vieilles Vignes Maison Roche de Bellene	per 12	£295.00
Savigny lès Beaune Aux Grands Liards Simon Bize	per 12	£298.00
Fixin Vieilles Vignes Denis Mortet	per 6	£180.00
Volnay Vieilles Vignes Jean-Marc Bouley	per 12	£375.00
Bourgogne Rouge Chandon de Briailles	per 6	£199.00

### £400 – £500 PER 12 BOTTLES IN BOND

### £/CS IN BOND

Vougeot Clos du Village Benjamin Leroux	per 6	£220.00
Volnay 1er Cru Les Champans Joseph Voillot	per 12	£495.00
Chambolle Musigny Alain Hudelot-Noëllat		TBC
Fixin 1er Cru Clos du Chapitre Méo-Camuzet Frères et Soeurs		TBC

### £500 – £700 PER 12 BOTTLES IN BOND

### £/CS IN BOND

Vosne Romanée Jean Grivot	per 12	£564.00
Volnay 1er Cru Les Mitans Benjamin Leroux	per 6	£288.00
Gevrey Chambertin 1er Cru Craipillots Drouhin Laroze	per 12	£540.00
Gevrey Chambertin 1er Cru Lavaux St Jacques Maison Roche de Bellene	per 12	£575.00
Gevrey Chambertin Vieilles Vignes Christian Sérafin	per 12	£575.00
Gevrey Chambertin Mes Cinq Terroirs Denis Mortet	per 6	£288.00
Vosne Romanée Clos de la Fontaine A F Gros	per 6	£295.00
Nuits St Georges 1er Cru Clos des Forêts St Georges Domaine de l'Arlot	per 12	£625.00
Gevrey Chambertin 1er Cru Champonnet Louis Boillot	per 12	£690.00
Gevrey Chambertin En Champs Geantet Pansiot		TBC

### ABOVE £700 PER 12 BOTTLES IN BOND

### £/CS IN BOND

Pommard 1er Cru Grand Clos des Epenots Domaine de Courcel	per 6	£425.00
Clos de Vougeot Grand Cru Drouhin Laroze	per 6	£590.00
Pommard 1er Cru Clos des Épeneaux Comte Armand	per 6	£595.00
Clos des Lambrays Grand Cru Domaine des Lambrays	per 6	£1,045.00
Chambertin Grand Cru Maison Roche de Bellene	per 6	£1,395.00

# CHABLIS

## DOMAINE POMMIER CHABLIS

When we visited Isabelle and Denis Pommier this time last year, there was a slight feeling of despondency as a result of their paltry crop of just 28 hectolitres/hectare in 2016 (the norm for Chablis is 50–60 hl/ha). This year they were remarkably upbeat with these yields since their 2017 vintage is even smaller at just 18 hl/ha!

Whilst 2016 quantities have been severely hit, they have been blessed with beautiful quality. A delicious combination of the race and bite of the 2014 vintage, with a breadth of fruit reminiscent of the 2015s. These are two charming reflections of the quality of the premier cru sites to the west of the town of Chablis. (DR)

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### CHABLIS 1ER CRU TROESMES

£220.00 per 12 Bottles in Bond

Located within the larger parcel of Beauroy, Troesmes has the reputation for making an elegant and refined style within the appellation. With hints of fresh Jersey cream on the nose, this is a bright lively style with a touch of citrus and mandarin in the palate. Gentle and subtle with rewarding length. Drink 2019–2024



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### CHABLIS 1ER CRU CÔTE DE LÉCHET

£220.00 per 12 Bottles in Bond



A well exposed premier cru, overlooking the town of Chablis. Striking aromas of white peaches. The palate is quite restrained, but has excellent depth and a fine level of concentration. A white wine with excellent ageing potential. Drink 2019–2024



# DOMAINE PINSON

## CHABLIS

The Pinson name is one of the most venerable in the town of Chablis; the family can trace its history there back to the 1640s. The 14 hectare estate is now run by brothers Christophe and Laurent, joined by Laurent's daughter, Charlène. The family oversees some of the finest parcels of old vines in the region from which they make a fine and classical style of Chablis. They vary their use of oak (sometimes used during fermentation, sometime for

*élevage*, sometimes not at all) depending on the vineyard, and even when they use new oak, the influence is only a quiet whisper in the background of their steely wines. Their wines consistently show the raciness and elegance of Chablis, with a delicate fragrance of crushed oyster shell and sea spray. As with all their neighbours, losses sustained during the April frost have had a major impact on volumes in the cellar. (CP)

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### CHABLIS 1ER CRU MONTMAIN

£210.00 per 12 Bottles in Bond



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The clay content at the top of the Montmain hill produces a textural, rounded, and concentrated wine. A small proportion is fermented in oak barrels, and then blended with the rest and raised in stainless steel. The sweet fragrance of apricots combines with a fresh drive through the finish. It is both opulent and refreshing, with the complexity to evolve well over the years. Drink 2019–2025

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### CHABLIS 1ER CRU MONT DE MILIEU

£210.00 per 12 Bottles in Bond



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This represents the main production of the estate with the Pinsons owning an impressive 4.5 hectares of the cru. This year Laurent fermented 10% of the wine in oak and blended it with the rest after malolactic fermentation. The cuvée was then raised in older barrels on its lees. A rich fresh pineapple character on the nose is followed by a delicious tension on the palate with a creamy structure underneath. Drink 2019–2025

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### CHABLIS 1ER CRU FOURCHAUME

£210.00 per 12 Bottles in Bond



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Fourchaume is always one of the more luxurious and decadent Chablis premiers crus, with its warm southwest facing exposure, catching the long afternoon rays. It has a light golden colour and an intense nose, aromatically rich with ripe green apples. Unlike most of the Pinson premiers crus, no oak is used in its vinification or *élevage*, and so the wine offers a very pure, fruited, and rich expression of Chardonnay where primary fruit characteristics promise a complex evolution in bottle. As well as frost damage, this vineyard was hit by hail, so volumes are considerably down. Drink 2019–2024

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### CHABLIS GRAND CRU LES CLOS

£420.00 per 12 Bottles in Bond



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The Pinsons are fortunate enough to own a sizable chunk of this grand cru, and it is the flagship wine of the estate. 20% is fermented in new oak, followed by ageing in old barrels. This richness of oak matches the sweet concentration of apricot, kumquat and pineapple in a beautiful balance. You can feel the power here. It is still so tightly wound, but will unfurl in magnificent splendour. Drink 2020–2028

# DOMAINE BILLAUD-SIMON

## CHABLIS

Billaud-Simon is a well-established name on the Chablis scene. The estate has been undergoing a dramatic renovation since being purchased by the Nuits St Georges *négociant*, Maison Faiveley in 2014. Its revamp is both literal and figurative, with major restorations taking place at the domaine's charming château this year whilst new *régisseur*, Olivier Bailly, has been bringing his own nuanced touch to the wines. Small changes include tuning down the oak in grands crus like Vaudésir, as Olivier explains he aims to coax

out the delicate nature of the cuvée's naturally floral notes, eschewing toasty oak flavours. The results of his small and considered changes are a resounding success, and despite having lost 50% of the 2016 crop to frost, these are an exceptionally good set of wines from the estate.

Due to low yields, some domaine cuvées have been supplemented with some purchased grapes, including 1er Cru Vaurent and Grand Cru Valmur. (CP)

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### CHABLIS 1ER CRU LES VAILLONS

£120.00 per 6 Bottles in Bond

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The estate has lots of small parcels scattered across this premier cru that make up an impressive 3 hectares in total, and give a quintessential expression of this wonderful left bank vineyard. Vaillons has a high proportion of white clay in its soils and its wines are often distinguished by their delicate floral notes. This 2016 is bright and fleshy, with a subtle spice from 10% oak barrel fermentation that judiciously frames the peachy fruit. Drink 2018–2023

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### CHABLIS 1ER CRU MONT DE MILIEU

£140.00 per 6 Bottles in Bond

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Another substantial holding for the estate, with 2.77 hectares across four parcels. The richer red soils here have produced a wine with amplified volume. There is a richness and opulence to the fruit, with a delicious length and zippy acidity. Drink 2018–2024

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### CHABLIS 1ER CRU VAULORENT

£155.00 per 6 Bottles in Bond

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This is the only premier cru in Chablis that lies right alongside the grands crus. It produces wines with luxurious ripeness, and the 2016 has the influence of tropical fruit and waxy citrus pulp on the palate with floral tones and a fig scent lifting the finish. Drink 2018–2024

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### CHABLIS 1ER CRU MONTÉE DE TONNERRE

£155.00 per 6 Bottles in Bond

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80 year old vines bequeath the wine tangy freshness, mineral tension, floral elegance, filigree-like structure and a long, persistent finish. This is habitually the most complex of the Billaud-Simon premiers crus – no surprise given its proximity to Grand Cru Les Clos – and this year is no exception. Drink 2019–2024

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### CHABLIS GRAND CRU VALMUR

£279.00 per 6 Bottles in Bond

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This cuvée is a blend of two parcels from the northerly facing section of the cru. Its cooler aspect was well suited to 2016, and the wine has both weight of ripe fruit and scintillating freshness. Drink 2020–2027

DOMAINE JEAN-PAUL DROIN  
CHABLIS

This highly regarded estate was established in 1620 and today is run by Benoît Droin, the 14th generation of his family to toil the vineyards. He has a knack for making wines with a strong mineral drive, having moved away from the pronounced oak influence of his father's era. Losses were heavy in 2016, with affected vines producing

7–8 bunches rather than their usual 15–20 as a result of April's frost. Consequently, he has not made some of his premiers crus at all, and his village Chablis is down by 50%. But whilst his 2016s may not be plentiful, they are perfectly formed, full of citrus fruit and saline minerality: classic Chablis. (CP)

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**CHABLIS**

£175.00 per 12 Bottles in Bond

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An ever consistent benchmark example of the appellation, the 2016 Chablis has a flinty edge on the nose and a juicy lemon pulp palate. Sadly volumes are down by 50% due to frost damage. Drink 2018–2021

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**CHABLIS 1ER CRU VAILLONS**

£135.00 per 6 Bottles in Bond

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This is always the most forward and easy style of the Droin premiers crus, and in 2016 is has the delicious crunch of bright acidity and fresh green apple. It carries off the delicate floral notes so typical of this vineyard with grace, with its jasmine and honeysuckle scent. Drink 2018–2024

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● **CHABLIS 1ER CRU MONTMAINS**

£149.00 per 6 Bottles in Bond



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The clay soils of Montmains have produced a floral, exotic and aromatic style of Droin Chablis, with fleshy yellow fruit flavours. It leans towards richness and spice over minerality, and oak ageing (35%) complements the wine's natural breadth. 2016's fresh bite drives through the finish to keep the wine neatly in balance. This vineyard was badly hit by the frost and quantities are considerably down on a normal year. Drink 2018–2024

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**CHABLIS GRAND CRU GRENOUILLES**

£295.00 per 6 Bottles in Bond (Very limited)



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Hailing from the smallest grand cru in Chablis, these 80 year old vines grown on deep marl soils produce a wine of intensity and depth. Its acidity is ripe and luxurious, meaning the wine is the very inverse of austere or inaccessible. It is open and generous, with an underlying power. What it lacks in the way of Les Clos's minerality and nerve it makes up for in depth of flavour and satisfyingly savoury length. Drink 2019–2026

# CÔTE DE NUITS

## DOMAINE CHARLES AUDOIN MARSANNAY

2016 was Cyril Audoin's first vintage in his new state-of-the-art winery. What a shame that he could not exploit it to its maximum potential having lost 70% of his crop (as did most of his neighbours in Marsannay) due to the severe frost, the worst in his and his father's memories. What little wine he has made is superb. The space and modern fermentation tanks allowed him to handle the grapes with the gentlest of touches, to express the true characteristics of the appellation of Marsannay. Whilst the wines from this village do not necessarily have the weight of fruit found in neighbouring Gevrey Chambertin, they always have an accessible purity with a bright and appealing clarity of fruit. Cyril's wines have a fine balance, whilst possessing that degree of concentration associated with a small harvest. He rates his 2016s as one of his finest vintages since taking over the domaine and wistfully wonders what heights he would have achieved in 2010 in such a set up! (DR)

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**MARSANNAY LES LONGEROIES**   
£255.00 per 12 Bottles in Bond

This superb cuvée highlights why the Longeroies vineyard is a strong contender for an upgrade to premier cru classification. Shining raspberry and loganberry aromas. This is a wine full of charm, balance and harmony, subtle intensity with lovely persistence on the finish. Drink 2019–2028

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**MARSANNAY CLOS DU ROY**   
£255.00 per 12 Bottles in Bond

A richer and sturdier style than Cyril's Longeroies. This wine contains dark Morello cherry aromas and flavours, with hints of mocha and spice. This vineyard has a reputation for longevity, masterfully displayed in this example, with its rich mid-palate density and tightly entwined tannic depth. Full, long and fresh. Drink 2020–2030

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**GEVREY CHAMBERTIN**   
£350.00 per 12 Bottles in Bond

Strong scent of dense Black Forest fruits. This is a full mouth-coating style, with a delicious volume of dark berries. The tannins are ripe and full and provide a sophisticated structure to this fine example of one of the Côte de Nuits's most famous villages. Beautifully ripe, full and long. Drink 2020–2030

## DOMAINE DROUHIN-LAROZE GEVREY CHAMBERTIN

Boasting six grands crus and four premiers crus this 12 hectare estate is not only one of Gevrey Chambertin's most important domaines in land holdings, but is today firmly establishing its place as a benchmark for quality and authenticity.

Philippe Drouhin's confidence in his two children, Nicolas and Caroline, to run the domaine is fully justified. They consider themselves lucky in comparison to some neighbours in 2016 in terms of yield. Although no Chambolle Musigny was produced, they were only down 50% in Musigny and 40% in Clos de Vougeot, while their Gevrey vineyards were relatively untouched. This fine range shows a subtle balance; an exceptional performance this year. (DR)

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**GEVREY CHAMBERTIN**   
£330.00 per 12 Bottles in Bond


Deep brooding opaque colour. A luscious and full wine, with drive, richness and energy. It feels like so much more than a village cuvée with its open, dark, succulent fruit characteristics. This is bold, giving and so typically Gevrey. Drink 2020–2030

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**GEVREY CHAMBERTIN EN CHAMPS**   
£395.00 per 12 Bottles in Bond

This well respected *lieu dit* lies just below 1er Cru Champeaux on the northern edge of the village. It has the same dark fruit characters as the village cuvée, however with a degree more minerality in the palate. Hints of cocoa and African spice make this is a striking wine with ageing potential. Drink 2020–2031

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**GEVREY CHAMBERTIN 1ER CRU CLOS PRIEUR**   
£540.00 per 12 Bottles in Bond (Limited)

The Prior certainly had good taste. Along with the monks of the Abbé de Cluny, he planted this vineyard that sits just below Mazis Chambertin Grand Cru at the start of the 11th century. Full of blackcurrants and sweet fruit, this is a direct and layered wine. It has a lively freshness that provides natural balance to the underlying earthy structure. High class and very long. Drink 2020–2032



DOMAINE DROUHIN-LAROZE  
GEVREY CHAMBERTIN

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**GEVREY CHAMBERTIN 1ER CRU CRAIPILLOTS**  £540.00 per 12 Bottles in Bond

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After the atypical style of 2015, reminiscent of high calibre Central Otago Pinot Noir, in 2016 the Craipillots has returned to its origins being both firmer and grippier. This is a wild and powerful style, with its bold palate of dark autumnal fruits and extraordinary density. Superbly layered and very long, this will make great old bones. Drink 2021 – 2035

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**CHAPELLE CHAMBERTIN GRAND CRU**  £525.00 per 6 Bottles in Bond

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Sitting below Chambertin Clos de Bèze, this fine grand cru is unduly overlooked by many. Characteristically dark sweet blackcurrant fruit is combined with 60% new oak, which provides an additional degree of richness and lift in the palate. Poised, bright and uplifting on the finish. Drink 2020 – 2033

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**LATRICIÈRES CHAMBERTIN GRAND CRU**  £525.00 per 6 Bottles in Bond

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Adjoining Chambertin Grand Cru, the richer top soil of Latricières copes well with a drier year such as 2016. This is a full and forward style, with juicy richness and succulence. A hedonistic glassful! Drink 2021 – 2037

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**CLOS DE VOUGEOT GRAND CRU**  £590.00 per 6 Bottles in Bond

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The only sadness about this truly sensational wine is that yields were 40% down. From one of the very best parcels at the top of the Clos, just by the castle, it is full of brightness and excitement. With vibrant cherry fruit aromas, this wine is totally at ease with itself. Wonderfully composed, with an abundance of fruit, subtle grainy tannic depth, power, drive and great length. Quite simply fantastic. Drink 2022 – 2040

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**BONNES MARES GRAND CRU**  £630.00 per 6 Bottles in Bond

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Such a delicious wine with rich fruit compote characteristics and a layer of smoky oak. A flashy, exuberant style, but by no means lacking composure. A wine that lifts the soul and is hugely rewarding. Drink 2020 – 2036


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**CHAMBERTIN CLOS DE BÈZE GRAND CRU**  £690.00 per 6 Bottles in Bond

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Clos de Bèze was lucky, largely avoiding the frost this vintage. With 25% whole bunch fermented fruit, this is a very layered and sophisticated wine. With stunning wild strawberry fruit aromas, this is a powerful and concentrated wine, with layers of fruit and a textured tannic core. This high class wine is a real star in the cellar. Drink 2020 – 2036

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**MUSIGNY GRAND CRU**  Price on application (Very limited)

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A striking wine from this great grand cru, which was so severely affected by the April frost. Abundant black cherry and smoky vanilla aromas. A juicy and rich style, this is extremely impressive, balancing silky, velvety texture with a tightly knit intensity. Long and bright and showing the high quality of its origin and terroir. Drink 2020 – 2036

DOMAINE GEANTET PANSIOT  
GEVREY CHAMBERTIN

Fabien and Emilie Geantet along with their father Vincent have built up this domaine into one of the more substantial estates in the Côte de Nuits, with 22 hectares of vines across Gevrey Chambertin and beyond. Their new winery at the edge of the village may not be one of the region's architectural high points, but it has given them the vital space to vinify at ease. Through a

combination of old vines (plenty of centenarians in their vineyards), sumptuous fruit concentration and generous new oak they make a hedonistic style of Burgundy. With a generous 10 day cold maceration, the colours are deep and the fruit aromas dark and ripe. These are wines with a natural richness and the 2016s are brimming with life and enjoyment. (CP)

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**GEVREY CHAMBERTIN VIEILLES VIGNES** ●

Price to be confirmed

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The deep plummy colour is indicative of the concentration these 60–80 year old vines have produced. Made from no fewer than 17 parcels across the village this is a comprehensive portrait of Gevrey, with firm fruit content, structural tannins, and long savoury length. Drink 2019–2027

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**CHAMBOLLE MUSIGNY 1ER CRU** ●

Price to be confirmed

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Usually vinified separately, this enterprising estate has blended the two crus of Feusselottes and Les Baudes in 2016. A little closed on tasting from tank, these are two high quality vineyard sites and the wine will come around after bottling. The richness of Feusselottes's concentrated fruit is matched by a grippy line of freshness from Les Baudes. Drink 2020–2030

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**GEVREY CHAMBERTIN EN CHAMPS** ©

Price to be confirmed

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The vines of this excellent parcel have just seen their 112th year, explaining the intense concentration, decadent dark currants, and salty spice of the palate, which is well supported by a luxurious measure of new oak. Drink 2019–2028

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**CHARMES CHAMBERTIN GRAND CRU** ●

Price to be confirmed

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The domaine has a generous 0.45 ha slice of this great grand cru, lying right next to Griotte Chambertin. These vines were planted in 1936, and although many of Geantet-Pansiot's wines drink well from youth, this brooding and concentrated cuvée will need a few years before its begins to open up. If you can be patient you will reap the rewards: it has the stature and length of truly grand cru quality. Drink 2022–2035

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**GEVREY CHAMBERTIN 1ER CRU POISSENOT** ●

Price to be confirmed

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This is one of the finest displays in the Geantet-Pansiot cellar this year of generosity matched by poise. The marine fossil-strewn limestone soils of this premier cru have produced a deep density to the fruit, and a saline length. Drink 2019–2030



# DOMAINE DÉNIS MORTET

## GEVREY CHAMBERTIN

This domaine has been soaring to ever-greater heights in recent years under the stewardship of Denis Mortet's son, Arnaud. In Denis's era the wines had been admired for their opulence, but in the past decade Arnaud has redefined the Mortet style as one that ascends towards a pinnacle of finesse and elegance. His 2016s are exquisite. The dextrous handling of each parcel means the Fixin and Marsannay are as interesting talking points as the Lavaux St Jacques and Clos de Vougeot.

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**BOURGOGNE ROUGE**  
**CUVÉE DE NOBLE SOUCHE**  
£132.00 per 6 Bottles in Bond

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The Mortet parcels lie up towards Dijon where the microclimate is slightly cooler and the topsoil a little richer. But the limestone subsoil makes it an ideal pocket for vine growing, and the cool temperature keeps this Bourgogne Rouge fresh and energetic. It has the sweet spice of Pinot and the dark brambly fruits of the northern Côte de Nuits. Drink 2019–2026

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**MARSANNAY LES LONGEROIES**  
£165.00 per 6 Bottles in Bond

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This has a deep cassis colour and a gorgeously fragrant fruit nose. Sloes, blackcurrants, and sweet cranberries dance around the fine tannins. The 25% new oak is effortlessly integrated with the dark fruits so that the wine shows great typicity of origin and the superb quality distinctive of this cellar. Drink 2019–2027

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**FIXIN VIEILLES VIGNES**  
£180.00 per 6 Bottles in Bond

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A blend of two parcels of old vines from this small, underrated appellation just north of Gevrey Chambertin. This displays none of the rusticity formerly associated with the village. Its crunchy tannins are perfectly ripened, and its dark fruited core glides with cool ease across the palate. Arnaud believes Fixin is a small appellation with massive potential. It is certainly one to watch, with this cuvée at the vanguard. Drink 2018–2026

The domaine has forged a reputation for organic viticulture par excellence, and the dedicated work in the vineyards is abundantly clear in the cellar. Arnaud has an astonishing gift for managing whole bunch fruit and matching new oak to his pure, crystalline wines. These are treasures, and each polished cuvée gleams with its own vibrant lustre. Frost damage here, sadly, was heavy, with yields down between 50-80% in the premiers and grands crus. (CP)

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● **GEVREY CHAMBERTIN MES CINQ TERROIRS**   
£288.00 per 6 Bottles in Bond

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This is much more than an ordinary village cuvée. Indeed, it is one of the defining wines of the cellar. As the name suggests, it includes five parcels from across the Gevrey village, and is a triumphant display of the appellation's character: mineral drive and savoury fruit walking hand in hand with firm but ripe, muscular tannins. These elements culminate in a perfectly balanced wine that will unfold over the years. The possessive 'Mes' in the name is a telling sign of how fondly cherished this wine is by the Mortet family. Drink 2020–2030

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**GEVREY CHAMBERTIN 1ER CRU**  
Price on application (Very limited)

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This is a new blend of four premiers crus: Cherbaudes, Petite Chapelle, Bel-Air and Champonnets, making its first appearance in the Mortet portfolio in 2016. That the four crus encircle the block of grands crus helps to explain the huge complexity achieved in this wine. It has silky red berry purity and an astoundingly long, fresh finish. The savoury backbone and fruit sweetness are effortlessly matched by the spice and smoke of 50% new oak. Drink 2020–2032

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**GEVREY CHAMBERTIN**  
**1ER CRU LES CHAMPEAUX**  
Price on application (Very limited)

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Old vines and small berries make for a wine of huge intensity, where richness is intertwined with finesse. Dark berry flavours are accompanied by liquorice spice and a salty, soy tang on the powerful yet elegant palate. It has such purity in its length. This vineyard lies at the northern end of the village on the same hill as Les Cazetiers, Lavaux and Clos St Jacques, where a refreshing wind gives the wines superb freshness. No wonder it has such distinction. Drink 2020–2033

DOMAINE DÉNIS MORTET  
GEVREY CHAMBERTIN



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GEVREY CHAMBERTIN  
1ER CRU LAVAUX ST JACQUES  
Price on application (Very limited)

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Arnaud's cuvée is made up of five bands of vines that are scattered across this substantial cru's slope and make an exquisite example of this most lauded of premiers crus. The bold fruit intensity of dark wild berries is supported by 70% new oak. This is deep, soulful Pinot Noir. Drink 2021 – 2036

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● CLOS DE VOUGEOT GRAND CRU ●  
Price on application (Very limited)

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It is no secret that parts of the 51 hectare Clos de Vougeot were decimated by frost in 2016, and Arnaud sadly lost 70% of his crop. Yet what remains has made an extraordinarily good wine, of distinctly grand cru length, power and elegance. It has fulsome fruit, and a precise, graceful structure. Drink 2021 – 2036

DOMAINE SÉRAFIN PERE & FILS  
GEVREY CHAMBERTIN

Cousins Frédérique and Karine were in surprisingly good spirits when we visited them, despite their yields being down some 40% in 2016. Christian Sérafin, now in his 80s, prided himself on his vineyard management, tending some of the oldest vines in the village. Sadly it was the age of these vines that made them so

vulnerable to the April frost. Consequently yields are small, but the quality is as high as ever. The great richness and concentration in their 2016s marries well with the domaine's practice of generous new oak *élevage*. The results are quite breath-taking. (DR)

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**GEVREY CHAMBERTIN** ●  
£420.00 per 12 Bottles in Bond

The low production means that this wine has been aged in 100% new oak. On tasting, the fulsome, ripe, sweet, dark fruits are enhanced by the oak. An earlier-drinking style with real appeal. Drink 2019–2028

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**GEVREY CHAMBERTIN VIEILLES VIGNES** © ●  
£575.00 per 12 Bottles in Bond

Masses of mocha and Black Forest fruits. A supple wine with an amplitude of dark fruits. There is a feeling of tannic muscle in the central palate, with a balancing lift of both freshness and sweetness on the finish. Fine and concentrated. Drink 2021–2031

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**GEVREY CHAMBERTIN** ●  
**1ER CRU LES CORBEAUX**  
£370.00 per 6 Bottles in Bond (Limited)

Corbeaux means curved hollow in old French and this vineyard lies in a small dip beside Mazis Chambertin. It is renowned for making wines with charm and approachability. It was unusually closed the day we tasted, Frédérique felt, possibly due to the sudden drop in temperature. Perhaps it was more sensitive than some of the more structured, robust wine in their cellar. All the components are there though for a very fine wine. Drink 2020–2029

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**MOREY ST DENIS 1ER CRU LES MILLANDES** ●  
£385.00 per 6 Bottles in Bond (Limited)

This excellent premier cru, in the middle of the village, just below Clos de la Roche, has produced a broad wine, with a fine degree of brightness, subtle fresh acidity, a tight kernel of tannins and great drive of fruit on the finish. Explosive and dramatic. Drink 2020–2032

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**GEVREY CHAMBERTIN 1ER CRU FONTENY** ●  
£495.00 per 6 Bottles in Bond (Limited)

Named after the source of a spring to the village, the east/west aspect of this vineyard affords sunshine exposure throughout the day; this is superbly portrayed in the deep fruit compote intensity in this wine. A dark dense wine, with sweetness and drive, full of opulence and layered black fruits on the finish. Drink 2020–2032

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**CHAMBOLLE MUSIGNY 1ER CRU LES BAUDES** ●  
£525.00 per 6 Bottles in Bond (Limited)

Sadly production was down 50% for this fine vineyard which lies alongside Bonnes Mares, because it is a quite glorious cuvée. Lots of black winter fruits and hints of Christmas spice. It is bright and fresh, with a natural purity. Fine length with telltale Chambolle silkiness on the finish. Drink 2020–2031

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**GEVREY CHAMBERTIN** ●  
**1ER CRU LES CAZETIERS**  
£615.00 per 6 Bottles in Bond (Very limited)

Derived from the Latin meaning fortified place, the Sérafin's plot in this enclosed vineyard was only down 30% after the frost. Karine sweetly says this may have been because her father's house sits beside their vines and the warmth of his fire kept them just a little warmer than their neighbours'. This is a very good wine, with its characteristic dark loganberry fruits. It is full, long and concentrated with sweet ripe tannins. Drink 2021–2034

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**CHARMES CHAMBERTIN GRAND CRU** ●  
£460.00 per 3 Bottles in Bond (Limited)

Hints of cassis, tobacco and liquorice on the nose. A more robust style of Charmes Chambertin than in some years, eager to show its powerful depth and weight of fruit. With real drive it lingers in the palate for a very long time indeed. Drink 2023–2036

DOMAINE DES LAMBRAYS  
MOREY ST DENIS

After 38 years at Lambrays, Thierry Brouin is stepping into well-deserved retirement. He hands over to Boris Champy who has nearly 10 years' experience in the Côte d'Or working at Louis Latour, and before that in California and Bordeaux. The handover has been smooth, with the two men working together during Thierry's final six months, overseeing the final stages of the 2016s' *élevage* before bottling.

The 2016s are as beautiful a swan song to Thierry's long and inspiring tenure at the estate as one could ever hope for. Morey St Denis was one of the few villages across the region not to be touched by the April frost. And so, along with immaculate vineyard management, the domaine was able to escape the twin demons of 2016 – frost and mildew. As a result, the estate has pleasingly full cellars, and exceptional quality to boot. The Morey St Denis village cuvée has gorgeously expressive juicy fruit, bursting with red berries, whilst the Clos des Lambrays Grand Cru has aromatic intensity and mellifluous tannins. (CP)

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**MOREY ST DENIS**

£275.00 per 6 Bottles in Bond

In contrast to the grand cru cuvée, this is made from 100% destemmed fruit. The glass bursts with juicy red berry flavours, with the aromatic immediacy you see in the best New Zealand Pinot Noirs, and the savoury tension of its Burgundy heart. 90% of the fruit comes from a plot just above the Clos in the mid-point of the village. Drink 2019–2028

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**CLOS DES LAMBRAYS GRAND CRU**

£1,045.00 per 6 Bottles in Bond

Lambrays is known for its use of whole bunch fruit, and 2016 sees 85% used during the fermentation of its grand cru. This gives the wine a brilliant ruby colour, a deliciously pretty aroma of fragrant red fruits and the unforced, elegant freshness of classical Pinot Noir on the palate, encased in the serious structure of grand cru stature. 50% new oak supports the complex dimensions of this outstanding wine, whose melodic tannins flow with ease. Drink 2021–2035

DOMAINE LOUIS BOILLOT  
CHAMBOLLE MUSIGNY

2016 is the 25th vintage I have tasted with Louis, having first visited him when he was heading up his family domaine alongside his brother in Gevrey Chambertin. He has since set up his winery with Ghislaine Barthod in Chambolle. With his Red Setter, Musigny, permanently at his side, Louis is one of the most level headed and down to earth *vigneron* in the Côtes. He manages his vineyards superbly and, despite the impact of the harsh frost, Louis has produced well defined wines, highlighting the freshness and fine Pinot subtlety that are such characteristics of the vintage. (DR)

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**GEVREY CHAMBERTIN**

£390.00 per 12 Bottles in Bond

Shining brilliant purple colour, this exudes autumnal berry fruits on the nose. A wine highlighting the Boillot style with its purity of fruit, bright racy freshness and fine central core of deep, tense fruit. Drink 2019–2029

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**CHAMBOLLE MUSIGNY**

£420.00 per 12 Bottles in Bond

Full of cranberries and pomegranates, this is very Chambolle with its refreshing red berry fruit core. It achieves a feeling of silky generosity, despite the low yields. It has a tannic tension on the finish, providing a lovely length of flavour. Drink 2020–2030

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**GEVREY CHAMBERTIN LES EVOCELLES**

£480.00 per 12 Bottles in Bond

For a vineyard that feels the cold, Evocelles remarkably escaped the 2016 frost. Full of bright red cherry fruits, this has a delicious Pinot purity. With a brightness in the mid-palate and rewarding crystalline fruit characters on the finish, this is an excellent example of this fine *lieu dit*. Drink 2020–2030

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**GEVREY CHAMBERTIN  
1ER CRU CHAMPONNET**

£690.00 per 12 Bottles in Bond

The clay based soils of this premier cru, situated on the higher slopes of the village, supported the vines superbly during the drier summer months. Hence a normal harvest was produced in this cru. A broad mouth-coating style, with unforced sweet ripe fruit, the tannins are harmonious and there is a generous volume of fruit on the finish. Drink 2020–2031

DOMAINE JEAN GRIVOT  
VOSNE ROMANÉE

Professionalism was required to maintain our full attention during our visit to Domaine Grivot, for we had a distraction. The delightful Amélie Mauresmo, former Wimbledon Champion, was tasting with us. She had chosen her tasting appointments well, because Etienne and Marielle Grivot along with their two children, Mathilde and Hubert, have produced an extraordinary array of

wines in 2016. This was definitely one of the most exciting tastings in our two weeks. The only drawback is that Etienne's cellar was just under 100 casks lighter than in a normal year. However, he was quick to point out what a saviour the early September rainfall had been just before the harvest. It both enhanced the yields and reduced the risk of over-concentration. (DR)

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**NUITS ST GEORGES LES LAVIÈRES**

£564.00 per 12 Bottles in Bond

On the Vosne Romanée side of Nuits St Georges, just below 1er Cru Murgers. This vineyard has noticeably stony soils which results in a bright, fresh, crystalline style of wine. Masses of red cherries and a sense of grippy minerality, this is finely balanced with great purity. Lovely. Drink 2020–2030

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**VOSNE ROMANÉE**

£564.00 per 12 Bottles in Bond

A very charming style, with hints of cranberries and freshly picked redcurrants. There is a smooth silky texture. This is not a big wine, but it is wonderfully graceful and beautifully persistent on the finish. Drink 2020–2030

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**NUITS ST GEORGES 1ER CRU RONCIÈRE**

£576.00 per 6 Bottles in Bond (Limited)

Historically a site of brambly vegetation before vines were planted. Perhaps it is little wonder that one immediately picks up hedgerow fruits. A dark and brooding style of wine, with a firm tannic core. All in balance with a full dense palate, this is very good indeed. Drink 2021–2034

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**VOSNE ROMANÉE 1ER CRU LES ROUGES**

£576.00 per 6 Bottles in Bond (Limited)

Les Rouges is one of the village's highest premiers crus with relatively poor pebbly soil. Aptly named Les Rouges as the wine always has a glorious colour and bright red cherry fruit profile. A direct style, with good freshness. It will benefit from a few years in bottle, and will make great aged Pinot. Drink 2023–2033

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**NUITS ST GEORGES 1ER CRU LES BOUDOTS**

Price on application (Very limited)

Named after the Boudots family who once owned this field lying alongside Vosne Romanée's Malconsorts. Always a star performer in this cellar, the 2016 does not disappoint. Although a little closed on the nose, the palate assails the senses with its richly generous fruit. It balances charm with Malconsorts muscle. High class in every way. Drink 2022–2034

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**VOSNE ROMANÉE 1ER CRU AUX BRÛLÉES**

Price on application (Very limited)

The term Brûlées implies burnt and heat, but it is not a reflection of a torrid location, rather that it was once the location of a fire clearing. So instead of any baked fruit flavours the Brûlées' elevation on the slopes of Vosne creates a wine of charm and beautiful red fruit intensity. Sweet, fresh, long, pure, and beautifully balanced. A Burgundy lover's dream. Drink 2022–2035

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**VOSNE ROMANÉE  
1ER CRU LES BEAUX MONTS**

Price on application (Very limited)

One of Etienne's favourite vineyards, this is a deeper, darker, more structured wine than the Brûlées. Striking loganberry fruits, there is a subtle sweetness. Initially shy, it evolves in the palate to express an extraordinary degree of complexity. Top class in every way. Drink 2022–2036



DOMAINE JEAN GRIVOT  
VOSNE ROMANÉE

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**CLOS DE VOUGEOT GRAND CRU**  
Price on application (Very limited)

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Positioned in the lower section of the Clos, the skill of Etienne's vineyard management comes to the fore in this wine. A millefeuille of loganberries, blackberries and summer fruits. A wonderfully full style, broad in the palate, this wine possesses a subtle power. Clearly high quality, reticent at this early stage, it has huge potential. Drink 2022–2038

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● **ECHEZEAUX GRAND CRU** ●  
Price on application (Very limited)

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With only 50% of the crop, there will be disappointment as there really is not enough to go around. A tight, concentrated, powerfully structured wine, but with the intensity of fruit to support its tannic weight. This is a wine for the long-term. Drink 2023–2038

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**VOSNE ROMANÉE 1ER CRU LES SUCHOTS** ●  
Price on application (Very limited)

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Les Suchots is one of the most enigmatic vineyards, positioned below Richebourg and between Romanée St Vivant and Echezeaux, yet somehow missing out on grand cru classification. In cask it can be easy to underestimate but with age it is invariably exceptional. This restrained 2016 possesses all the requisites to be the sleeping giant of the vintage. Drink 2023–2038



# DOMAINE HUDELLOT-NOËLLAT

## VOUGEOT

Alain Hudelot's grandson Charles van Canneyt took over this large and impressive estate in 2008. Charles grew up in Champagne but, after almost a decade at the helm of Hudelot-Noëllat, has confirmed his place as a permanent fixture on the Burgundy landscape. He is part of a generation of young, innovative, and progressive winemakers, who are custodians of their domaines' past and traditions, with an eye on the future. With a desire to grow his estate he is always on the lookout for new plots, and by embracing modern developments in the vineyard and winery, he aims to express the natural gift of the terroir.

Charles inherited a cellar full of treasures, and to taste through the full range here is to take a magic carpet ride along the southern length of the Côte de Nuits, from Nuits St Georges to Chambolle Musigny via Vosne Romanée and Vougeot. Malolactic fermentation was later than usual in the 2016s, and as a result a few of the cuvées were still at an awkward stage during our tasting. They did, however, show great promise. (CP)

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### BOURGOGNE ROUGE ●

Price to be confirmed

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50% of this ever popular cuvée was lost to frost. What remains is a Bourgogne of notable substance, with a decent stuffing of rich fruit. It has an accessible charm with its supple tannin structure. Drink 2019–2023

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### CHAMBOLLE MUSIGNY ●

Price to be confirmed

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A vibrant red ruby colour, this is made from 11 parcels across the Chambolle village – one of the worst affected by the April frost. The palate has an edgy nerve with grippy little tannins and fresh crunchy acidity. The red fruit core sits in a tight fist at the centre of the palate, but it will come together by the time it reaches bottle. Drink 2019–2027

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### VOSNE ROMANÉE ●

Price to be confirmed

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Made from a single parcel in the *lieu dit* Basses Maizières, which lies on the flat just below Les Suchots, towards the border with Vougeot. Like Charles's Chambolle village wine, this also has a crunchy red fruit palate, but with slightly more integration between the fruit and structure at this early stage. Drink 2019–2027

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### NUITS ST GEORGES LES BAS DE COMBES ●

Price to be confirmed

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An extremely well placed *lieu dit*, below the famous Nuits premier cru Les Boudots and on the border with Vosne Romanée's premiers crus, but a stone's throw from Aux Malconsorts. With great style it combines the grainy, structured muscle of Nuits with the velvety intensity of cherry fruits typical of Vosne. Drink 2019–2026

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### VOUGEOT 1ER CRU LES PETITS VOUGEOTS ●

Price to be confirmed (Limited)

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Named after the small stream La Petite Vouge that runs through this vineyard located on the north side of the Clos, wedged up towards Musigny. Charles notes how he likes "the freshness and minerality" of the cuvée, which displays sweet aromatics in 2016, complemented by a toasty touch of new oak. Drink 2019–2030

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### NUITS ST GEORGES 1ER CRU AUX MURGERS ●

Price to be confirmed (Limited)

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One of Nuits's finest premiers crus, located at the northern end of the village, towards Vosne Romanée. This cuvée had only recently finished malolactic fermentation when we visited in early November and had seized up a little, though it showed the structural promise to come around, hinting at dark brambly fruit and liquorice spice. Drink 2020–2030

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### CHAMBOLLE MUSIGNY ●

#### 1ER CRU LES CHARMES

Price to be confirmed (Limited)

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Considering the severity of the frost damage in most of Chambolle, a 15% loss in this parcel is a miraculous outcome. It sits on a little hill, and this subtlest of elevations gave it just enough to avoid the worst effects of the extreme cold (cool air descends down slopes). It has a pale ruby colour and a red berry scent, with fine, chalky tannins and a long, fresh finish. It will drink well from youth and across the years. Drink 2019–2030

DOMAINE HUDELLOT-NOËLLAT  
VOUGEOT

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VOSNE ROMANÉE 1ER CRU LES BEAUMONTS ●

Price to be confirmed (Limited)

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There is a distinct shift in gear as we reach the Beaumonts. It was one of the first to finish malolactic fermentation, and thus is showing a more complete picture than some others in this cellar that lagged behind. One of the Côte de Nuits's highest premiers crus, at 300m elevation, it was able to sit out the worst of the frost. There is a sweet length to the fruit and an aromatic charm evocative of Charles's finest work. Drink 2020–2032

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VOSNE ROMANÉE 1ER CRU LES SUCHOTS ●

Price to be confirmed (Limited)

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This is invariably a highlight in the Hudelot-Noëllat cellar, and one of Vosne Romanée's best loved crus, sandwiched between Romanée St Vivant, Richebourg and Echezeaux. With a dense concentration to the sophisticated fruit, the wine is distinguished by its delectable smoky notes on the nose and fluid density on the palate. Built for the long-term. Drink 2022–2035

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CLOS DU VOUGEOT GRAND CRU ●

Price to be confirmed (Very limited)

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The Hudelot-Noëllat grands crus see around 50% new oak, which strikes a perfect balance with their ripe, defined fruit flavours and complex savoury layers, as is the case in this Clos de Vougeot. Its delicate ruby colour belies a power and intensity on the palate, which drives with freshness towards a full and generous length. Drink 2020–2035

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VOSNE ROMANÉE ●

1ER CRU LES MALCONSORTS ●

Price to be confirmed (Very limited)

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Les Malconsorts needs little introduction, and garners as much reverence and respect as most grand cru sites amongst growers and consumers alike. Lying just to the south of La Tâche is has the density and mystery of the finest Vosne terroir. The 2016 has gorgeous purity and fullness. As usual, Charles will bottle the small volume he has made exclusively in magnums. Drink 2022–2036

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ROMANÉE ST VIVANT GRAND CRU ●

Price to be confirmed (Very limited)

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Frequently the most difficult of Charles's grand cru to taste from cask, late as its malo usually is, he explains it habitually shines brighter than the others once in bottle. At our cask tasting it is true that the RSV was a little tight and more difficult to taste than the more open and forward Richebourg, but there was a suave density to the fruit that leaves no doubt as to the calibre of this wine. Drink 2021–2035

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RICHEBOURG GRAND CRU ●

Price to be confirmed (Very limited)

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This was open and approachable, showing brilliantly from cask. Charles warns it tends to shut down a little after bottling, entering a long slumber, from which it invariably emerges a beauty. It has a perfect mid-palate weight that offers up juicy, rich fruit compote flavours, and the fresh energy of the vintage, propelling the wine along to a delectable long finish. Drink 2022–2036

DOMAINE MÉO-CAMUZET  
VOSNE ROMANÉE

Jean-Nicolas Méo decided to pick late in 2016 as, after the frost and the dry summer months, the vines developed later than normal. In addition, the much needed rainfall in the middle of September – the saviour of the vintage for so many – gave the berries additional time to develop and reach optimal ripeness. Such decisions can make or break a vintage for a grower.

From what we tasted, it was the right decision. There are some really excellent wines from the estate in 2016.

Domaine Méo-Camuzet has expanded its line of 'vins de négoce' in recent years. These wines are bottled under the 'Méo-Camuzet Frères et Soeurs' label. (DR)

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**BOURGOGNE ROUGE**

Price to be confirmed

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Always a delightful start to this tasting, setting the tone for what is to come. A great success in 2016. A delicious cuvée: sweet, vibrant, with lots of berry fruit and very Pinot indeed. Lovely. Drink 2019–2026 *Méo-Camuzet Frères et Soeurs*

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**MARSANNAY**

Price to be confirmed

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Severely hit by the frost, so production is down 50%, and unsurprisingly this is an intense and concentrated style. Spiced with cinnamon and black fruits, this has a natural weight and texture in the mid-palate and characteristic Marsannay freshness, lifting the palate on the finish. Drink 2020–2028 *Méo-Camuzet Frères et Soeurs*

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**FIXIN 1ER CRU CLOS DU CHAPITRE**

Price to be confirmed

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A deep nose of Morello cherries, this wine focuses on sweet, dark black fruits with hints of mocha and chocolate. An intense style, with tightly integrated tannic structure, finishing with a lively, cool, racy freshness. Drink 2020–2029 *Méo-Camuzet Frères et Soeurs*

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**GEVREY CHAMBERTIN**

Price to be confirmed

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Classic Gevrey Chambertin should be bold and generous. This fine cuvée has it all. This is superb, fully justifying Jean-Nicolas's decision for late picking. The sweet, ripe fruit is beautifully balanced with firm but unobtrusive tannins, giving the wine length and fullness. Drink 2021–2030 *Méo-Camuzet Frères et Soeurs*

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**VOSNE ROMANÉE**

Price to be confirmed (Very limited)

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Quite a dark fruited style of Vosne Romanée, with hints of black cherries and olives. There is a bright, pure freshness in the mid-palate, with a richness of layered fruit following through to the end. A really appealing example of this great village's wine. Drink 2020–2030

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**NUITS ST GEORGES**

**1ER CRU AUX BOUDOTS**

Price to be confirmed (Very limited)

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A powerful example of Boudots. This wine goes through an *élevage* of 60% new oak, fully supported by the volume of fruit. Dense aromas of liquorice, spice and Valrhona chocolate. This wine has a muscular structure and is built for the long-term. Drink 2022–2036

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**VOSNE ROMANÉE 1ER CRU LES CHAUMES**

Price to be confirmed (Very limited)

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Gloriously perfumed aromas of damsons and sloes. This is a beautifully generous wine, balancing purity and refinement with a subtle intensity due to its mid-palate tannic core. Very classy with a long and satisfying finish. Drink 2021–2035

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**NUITS ST GEORGES 1ER CRU AUX MURGERS**

Price to be confirmed (Very limited)

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This lovely wine combines the very best of Nuits St Georges and its neighbour Vosne Romanée. A delicious flamboyant style, sweet Black Forest fruits fill the glass, the palate is mouth-coating, opulent and rich. A crowd pleaser, this is an irresistible wine. Drink 2021–2035

DOMAINE MÉO-CAMUZET  
VOSNE ROMANÉE

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**CORTON LES PERRIÈRES GRAND CRU** ●

Price to be confirmed (Very limited)

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A big powerful Perrières, with pronounced autumnal fruit characteristics. This is a real mouthful, richly concentrated and layered. Bold, muscular and generous. Extremely long and one of the highlights from the hill of Corton this year. Drink 2020–2034

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**CORTON CLOS ROGNET GRAND CRU** ●

Price to be confirmed (Very limited)

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On the Ladoix side of the Corton hill. With an aroma of brooding bramble fruit, this balances sweetness and ripeness with a core of tannins. Less mineral than the Perrières, but full and rich in texture, it has enormous appeal. Drink 2020–2034

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**CLOS DE VOUGEOT GRAND CRU** ●

Price to be confirmed (Very limited)

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Instead of traditional whole bunch fermentation, Jean-Nicolas destemmed and then added back a proportion of the best stems to great effect. With a delicate purple colour, wild strawberry and loganberry aromas, this is a generous style of Clos de Vougeot. It is open and yet weighty and will be approachable from a relatively early stage. Drink 2020–2032

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**VOSNE ROMANÉE 1ER CRU AUX BRÛLÉES** ●

Price to be confirmed (Very limited)

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Sweet black cherry aromas, this has drive and intensity with notes of mocha and freshly ground coffee. The taut tannins sit beautifully in the mid-palate and are enveloped by the depth of rich fruit. A hugely rewarding wine. Drink 2021–2035

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**VOSNE ROMANÉE** ●

**1ER CRU CROS PARANTOUX** ●

Price to be confirmed (Very limited)

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It is always such an honour to taste this wine, and an air of reverence filled the cellar as Jean-Nicolas poured it. The 2016 does not disappoint. Dense purple colour, it has wonderfully complex autumnal fruit aromas unfurl on the palate. Profound, with a superbly balanced texture of sweet fruit, ripe tannins and light freshness. Fabulous! Drink 2022–2038

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**RICHEBOURG GRAND CRU** ●

Price to be confirmed (Very limited)

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Hardly surprising for such a structured wine, this was a little closed when we tasted it, but oh! It has all the ingredients to be a very great wine indeed. It balances sweetness and generosity of fruit with myriad complexities beneath. It enters the palate with subtlety and grace and then slowly the powerful structure evolves in a way that only the greatest grands crus can. Quite simply superb. Drink 2024–2040

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DOMAINE DE L'ARLOT  
PRÉMEAUX-PRISSEY

Géraldine Godot took over the winemaking at this estate a few years ago and has set in motion some small but important changes. Sadly, like so many others, the domaine suffered heavy losses from the frost in many vineyards. She explained how it was a challenging vintage to vinify, due to the small volume in some tanks, and she made every effort to manage these difficulties. The most important thing for her is that when you taste the wines you forget it was a small harvest. The balance and rich textural fruit of her 2016s are testament to these

efforts. What she pursues above all is “complexity, structure, and body”, as well as making wines that can be enjoyed in their youth. Tannins were easily over-extracted in 2016, given the reduced juice to skin ratio resulting from the low yield, and so gentle handling was essential. The domaine favours whole bunch fermentation seeking to produce wines with refinement and finesse, with 50% in the Clos de l’Arlot and Clos des Forêts, and 100% in the other red cuvées. The whites were gorgeous, ripe, fresh and full of energy with great balance. (CP)

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**NUITS ST GEORGES BLANC LA GERBOTTE** ●  
£325.00 per 12 Bottles in Bond (Very limited)

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A beautiful, generous wine held in balance by its ripe freshness. Apricot and white peach flavours fill the mid-palate and bright acidity concludes a most satisfying mouthful. The vines actually lie within the premier cru Clos de l’Arlot but the estate chooses to declassify the young vine parcel to village level, and make a wine with bright, attractive, early-drinking appeal. Drink 2018–2023

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**NUITS ST GEORGES BLANC** ●  
**1ER CRU CLOS DE L'ARLOT**  
£325.00 per 6 Bottles in Bond (Limited)

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This wine comes from the older Chardonnay vines within the estate’s monopole vineyard. This has the twin attributes of a full body and a bite of freshness – the result of meticulously grown old vine Chardonnay. Drink 2019–2027

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**CÔTES DE NUITS VILLAGES** ●  
**CLOS DU CHAPEAU**  
£275.00 per 12 Bottles in Bond (Very limited)

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These vines are in the small commune of Comblanchien lying between Nuits St Georges and Ladoix-Serrigny. The 2016 has the pretty red fruits, lively undertow of fresh acidity, and crunchy tannins of classic, cool Pinot. Its best assets are accentuated by 100% whole bunch vinification. Drink 2019–2025

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**NUITS ST GEORGES** ●  
**1ER CRU CLOS DES FORÊTS ST GEORGES** ●  
£625.00 per 12 Bottles in Bond

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Actually tasted after the Clos de l’Arlot, given its greater volume and power in 2016. Much like the Clos de l’Arlot, this enjoys 50% whole bunch fruit and 50% new oak, a combination that has worked extremely well in the 2016 Forêts whose fruit richness and volume are coaxed out by this style of vinification. Here we have an excellent collaboration between vineyard and cellar; its black cherry, deep autumn tones, tannic drive and powerful volume are supported by the structural oak. Drink 2020–2032

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**NUITS ST GEORGES** ●  
**1ER CRU CLOS DE L'ARLOT**  
£345.00 per 6 Bottles in Bond (Limited)

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*The domaine had previously made two red cuvées from this 4 hectare walled monopole in the heart of Prémieux-Prissey, the younger vine cuvée having been declassified to village level (known as ‘Le Petit Arlot’). From 2015 onwards, since these vines had reached full maturity, the estate began to bottle them as bona fide premier cru under the cuvée ‘Mont des Oiseaux’. But alas, such were the losses in 2016 they have blended the wine from the ‘Mont des Oiseaux’ parcel at the top of the Clos along with the rest of the Clos de l’Arlot to make one red cuvée from their walled monopole. We should see a return of the ‘Mont des Oiseaux’ from 2017 onwards.*

This cuvée has the sweet cherry and strawberry scent of its 50% whole bunch fruit on vibrant display. The fruit is highlighted by sprinkles of spice – cinnamon, nutmeg, vanilla – and the red berry, raspberry fruit core swirls around the palate with impressive volume. Ripe but structural tannins are well managed and a match for the generous 50% new oak. Drink 2020–2032

DOMAINE DE L'ARLOT  
PRÉMEAUX-PRISSEY

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VOSNE ROMANÉE 1ER CRU LES SUCHOTS ●

Price on application (Very limited)

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One of the few Arlot vineyards not to get frosted in 2016, this 100% whole bunch fermented wine has a bold structure, which Géraldine describes as “elegant” though with firmly placed tannins. It has the long wild strawberry freshness of fine Vosne, but it may take a few years in bottle for the generous new oak to integrate fully with the fruit. Drink 2022–2035

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ROMANÉE ST VIVANT GRAND CRU ●

Price on application (Very limited)

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The estate has purchased a new large oak tank to vinify the RSV, first used in 2016. As a result, the *élevage* of this cuvée has taken place in two- and three-year-old barrels. There is a rich, complex intensity here, with voluminous dark fruit and cinnamon spice married to the fine, supple tannins. Although Géraldine likes to make Pinots that can be enjoyed in youth, she does concede that this will benefit from a little bottle age, such is its stature. Drink 2022–2035



# CÔTE DE BEAUNE



## DOMAINE SIMON BIZE SAVIGNY LÈS BEAUNE

Nature delivered its harshest blow to the *vignerons* of Savigny lès Beaune in 2016. There was no escaping the late evening rainfall, the night-time frost and the glorious morning sunshine on the foothills of Savigny on the 27th of April 2016. The devastation was on a comparable scale with the savage hailstorm they had experienced in 2013. The impact this year was an overall loss of 80% and, in

the vineyards of Talmettes, Serpentières, and Guettes on the Pernand Vergelesses side of the village, there was no production at all. The small quantity of wines that Chisa has produced are well worth seeking out. All the wines were 100% whole bunch fermented and they have a degree of sophistication that defies the troubles that the domaine suffered during the season. (DR)

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**SAVIGNY LÈS BEAUNE AUX GRANDS LIARDS**   
£298.00 per 12 Bottles in Bond

Aromas of Moroccan spice and dark berry fruits with an undercurrent of tiny sweet wild strawberries. An appealing balance between earthy wild fruits, with some grippy rusticity that is such an appealing characteristic of Savigny wines. Drink 2020–2030

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**SAVIGNY LÈS BEAUNE**   
**1ER CRU LES FOURNEAUX**  
£395.00 per 12 Bottles in Bond

This vineyard lies on the historical site of the village's coal stoves. It is an elegant and poised style of Savigny, with its pretty raspberry fruit flavours, lovely purity and subtle grainy tannins. Extremely rewarding, a lovely wine. Drink 2019–2029

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**SAVIGNY LÈS BEAUNE**   
**1ER CRU LES VERGELESSES**  
£445.00 per 12 Bottles in Bond (Limited)

The most esteemed of the village's premier cru vineyards, this is a beautifully pure harmonious style, with red cherry fruits and a mineral tannic core. Full and long on the finish. Drink 2020–2031

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**LATRICIÈRES CHAMBERTIN GRAND CRU**   
£795.00 per 6 Bottles in Bond (Very limited)

The Latricières vineyard is known for retaining moisture well during the summer months. Thus it excelled in the drier summer of 2016 making this wonderful example. With layers of beautifully succulent fruit and fine ripe tannins this is a delicious grand cru. Drink 2021–2037



DOMAINE CHANDON DE BRIAILLES  
SAVIGNY LÈS BEAUNE

Proprietor Claude de Nicolay-Drouhin explained, with extraordinary composure, that a normal harvest for them is 300 barrels and in 2016 they have produced just 40. The killer for them, she said, was the sunrise. Normally the picturesque Chandon de Briailles estate is the envy of the Côte d'Or as the sun rises over the hills of Savigny, but in 2016 the dawn's beauty was its undoing, scorching the new buds through their coating of ice. There was no escape. The damage was done in half an hour and devastation beyond comprehension had been meted out on the vineyards of Savigny and Pernand.

The hillsides were brown and the optimism for the autumn harvest gone. Such vintages require a certain amount of imagination and ingenuity. With next to no fruit in their Savigny and Pernand vineyards (they lost 95%) Claude and her brother François decided to declassify what little fruit they had in these two appellations. They have blended the parcels into a unique one-off cuvée of Bourgogne Rouge which is priced according to its premier cru origins. The tiny quantities of grands crus are of their usual exceptional standard. (DR)

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**BOURGOGNE ROUGE**   
£199.00 per 6 Bottles in Bond

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A combined blend of the small quantity of fruit from the domaine's Savigny and Pernand premier cru vineyards. Masses of wild black fruits, this is a gamey wine with extraordinary intensity. Deliciously sweet, layered and long, and so far beyond any normal Bourgogne Rouge in quality. The true origins of the fruit really shine through. Superb and, as a one-off, it is a must buy. Drink 2020–2033

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**ALOXE CORTON 1ER CRU LES VALOZIÈRES**   
£275.00 per 6 Bottles in Bond

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The slightly more humid location of the Valozières vineyard suited the dry summer conditions has resulted in a wine with striking summer pudding aromas. A very pure Pinot style, lively and open, with a bright drive of fruit on the finish. Aloxé is often overlooked as an appellation, which is a great shame as this example shows what fine quality there is to be found. Drink 2020–2032

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**CORTON LES MARÉCHAUDES GRAND CRU**   
£495.00 per 6 Bottles in Bond

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80% whole bunch fermented fruit combined with the domaine's decision to pick late both shine through in this high quality grand cru from the hill of Corton. The tannins are fully mature and provide breadth to a striking red fruit flavoured wine, with sweet fresh wild strawberry notes. It is beautifully textured and has a long lingering finish. Drink 2020–2034

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**CORTON BRESSANDES GRAND CRU**   
£575.00 per 6 Bottles in Bond

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On the location of a former quarry, this wine is always a favourite of mine. Not universally considered the most complex vineyard on the hillside, it is undoubtedly one of the most pleasurable. It exudes joy and generosity, with its rich hedgerow fruit flavours, harmonious mouth-feel and fabulously sweet fruit finish. Gorgeous. Drink 2020–2034

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**CORTON CLOS DU ROI GRAND CRU**   
£695.00 per 6 Bottles in Bond

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This centrally located vineyard highlights the quality and class of the hill of Corton. Striking aromas of loganberries and raspberries, this is beautifully defined with its aromatic perfume and subtle drive of minerality in the mid-palate. Very fine, with complex layers as the wine lingers in the palate. Drink 2021–2036

DOMAINE TOLLOT-BEAUT  
CHOREY LÈS BEAUNE

With vineyards in Chorey lès Beaune, Aloxe-Corton and Savigny lès Beaune, Domaine Tollot-Beaut was arguable worse hit by the frosts of 2016 than any other estate. Always looking on the bright side, the lovely Nathalie Tollot smiled as she explained that whilst they lost 70% of their fruit in 2016, in 2017 they have three times as much, so all is OK. Nathalie explained that the health of the vineyards and their viticultural management was critical to pull through these difficulties.

The secret was to cope with the danger of irregular ripening of berries within the bunches. This is where their €100,000 investment in an optical sorting machine came into play. After being manually sorted their berries were passed through this high-tech system that rejects any under-ripe berries. The result is that 2016 can be ranked in quality as a very high class year indeed. (DR)

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**CHOREY LÈS BEAUNE**   
£114.00 per 6 Bottles in Bond

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Not the Pièce de Chapitre cuvée this year. The Tollots decided, due to the very small crop, to blend their two parcels in the village of Chorey together to make one single cuvée. A very open red raspberry fruit style with hints of chocolate and spice. Deliciously forward and very appealing. Drink 2019–2027

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**BEAUNE 1ER CRU**   
£270.00 per 6 Bottles in Bond

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A combination of their two premiers crus, Les Grèves and Clos du Roi, and the blend works magnificently! Both vineyards are on the northerly side of the appellation, creating a wine with perfumed bramble fruit characteristics. Quite a direct, intense style, with a drive of energy. This finishes with lovely sweet scented flavours. Very fine. Drink 2020–2030

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**SAVIGNY LÈS BEAUNE 1ER CRU**   
£174.00 per 6 Bottles in Bond (Limited)

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Again, there was no option but to blend their two premiers crus, Lavières and Champ Chevrey. Masses of dark black fruits, with a bite of cranberry lifting the palate on the attack. A well-structured wine, but sadly almost a collector's item, there is so little of it. Drink 2020–2028

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**CORTON BRESSANDES GRAND CRU**   
£405.00 per 6 Bottles in Bond

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A deep dense opaque colour. Quite a flamboyant style, with rich tones of mocha, chocolate, sweet vanilla pod and black cherry fruits. Well structured, with a pronounced tannic core, but ample weight of fruit to support the power. A wine to be drunk after a period of bottle ageing. Drink 2022–2035

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**ALOXE CORTON 1ER CRU LES VERCOTS**   
£240.00 per 6 Bottles in Bond

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An historic vineyard, formerly owned by the Cistercian monks from the Abbé de Citeaux, famed for their cheese. Hints of spice, strawberries and raspberries, this wine has a naturally broad mouth-feel; what the French might call "gourmand". Fine, long-lasting flavours. Drink 2020–2029



MAISON ROCHE DE BELLENE  
BEAUNE

Goedhuis has a long and rich history with Nicolas Potel. His dynamism and talent as a *vigneron*, winemaker, *négociant* and *éleveur* have seen his business evolve over the years, rolling with the punches that each vintage throws. The catastrophic frost of 2016 spurred him to source new contracts for grapes so that he could expand his range of *négociant* wines to supplement

losses in the domaine vineyards. After tasting through no fewer than 45 wines, it was clear Nicolas had risen to the challenges of 2016, and we have chosen a shortlist of our favourite cuvées. Nicolas appreciates the pleasure of drinking youthful Pinot, but also makes sure his top cuvées have the structure to age for the long term. (CP)

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**NUITS ST GEORGES VIEILLES VIGNES**   
£295.00 per 12 Bottles in Bond

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This was one of the highlights of the wider range of village cuvées. It is fruity and forward, and with its medium body and juicy character will make enjoyable early drinking. Drink 2019–2025

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**VOSNE ROMANÉE VIEILLES VIGNES**   
£395.00 per 12 Bottles in Bond

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With a reserved scented nose, the palate follows with hints of dark chocolate and summer berries. This is an easy style with the characteristic sweet fruit flavours of the vintage and a light fresh finish. Drink 2019–2025

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**VOLNAY 1ER CRU LES MITANS**   
£475.00 per 12 Bottles in Bond

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Despite the severity of the frost in Volnay, the wines that have been made here are absolutely charming. With no new oak, the pretty red fruit aromatics so characteristic of the village are able to sing out. Drink 2019–2027

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**NUITS ST GEORGES 1ER CRU AUX BOUDOTS**   
£540.00 per 12 Bottles in Bond

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The dark fruits of this superbly positioned premier cru are wrapped in savoury oak tones. It is typically masculine in structure, with sculpted tannic intensity. The palate has some chalky freshness and the finish is long and flavoursome. Drink 2020–2028

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**GEVREY CHAMBERTIN**   
**1ER CRU LAVAUX ST JACQUES**  
£575.00 per 12 Bottles in Bond

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A very well executed wine, where succulent dark fruit combines with a creamy texture. Integration between the oak spice and juicy fruit is seamless. It may require a little time, but has the requisite elements to make very fine old bones. Drink 2021–2032

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**CHAMBOLLE MUSIGNY**   
**1ER CRU LES GROSEILLES**  
£595.00 per 12 Bottles in Bond

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One of Chambolle's smaller and lesser known premiers crus, it lies right next to Charmes Chambertin Grand Cru. Excellent length and powerful fruit richness carry the 100% new oak with ease. Wait a few years and this will reward abundantly. Drink 2021–2032

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**CORTON GRAND CRU**   
£295.00 per 6 Bottles in Bond

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Its vibrant ruby colour perfectly describes its aromas of juicy, sweet hedgerow fruits. With a cassis-like concentration the palate is supple and rich with a creamy texture to the tannins and fine, fresh length. Fruity and delightful, this is excellent value and will drink well from youth. Drink 2019–2030

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**VOSNE ROMANÉE**   
**1ER CRU LES BEAUX MONTS**  
£395.00 per 6 Bottles in Bond

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Magnificently positioned within the village this is always a generous cuvée. The 2016 has a vibrant freshness, with tones of sweet / tart redcurrants, and a long svelte finish. Drink 2020–2030

MAISON ROCHE DE BELLENE  
BEAUNE

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VOSNE ROMANÉE 1ER CRU LES SUCHOTS ●

£415.00 per 6 Bottles in Bond

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Nicolas owns an excellent parcel of Suchots, and usually vinifies this vineyard under his Domaine label. This year he has supplemented it with a measure of purchased fruit. The wine has a wonderful smoothness and a full, mouth-filling length, denoting its high calibre position amongst the Vosne premiers crus. Drink 2020–2030

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CLOS ST DENIS GRAND CRU ●

£695.00 per 6 Bottles in Bond

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A decadent helping of new oak enrobes the glossy fruit of this grand cru. The toasty, spiced intensity of oak will meld into the sweet concentration of small berry fruit with a little time. Hold back and enjoy its long life. Drink 2022–2034

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ECHEZEAUX GRAND CRU ●

£795.00 per 6 Bottles in Bond

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This is pale ruby with high-toned tannins and a lithe body. Though it may lack some of the fuller-bodied volume of the 2015, there is a fluidity here typical of the grand cru. It should drink well from youth. Drink 2021–2032

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VOSNE ROMANÉE 1ER CRU AUX MALCONSORTS ●

£795.00 per 6 Bottles in Bond

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Velvety fruit flows along a line of svelte tannins. As always there is some brawny muscle beneath the fruit giving it structure for ageing, with a persistent grip that runs through the finish. Drink 2021–2032

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CHAMBOLLE MUSIGNY 1ER CRU LES AMOUREUSES ●

£1,195.00 per 6 Bottles in Bond

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One of the finest premiers crus of the Côte de Nuits, situated just below Le Musigny Grand Cru. Deep ruby in colour, the nose has a primal density of dark fruits and black spices. The palate's full body is supported by well-integrated 100% new oak. This is a fine thoroughbred of a wine. Drink 2021–2034

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GRANDS ECHEZEAUX GRAND CRU ●

£1,195.00 per 6 Bottles in Bond

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In contrast to the Echezeaux, this is deep, dark and smouldering, with a massive structure and handsome tannins. Give it a little time, and this will be something to get your teeth into. Drink 2022–2033

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CHAMBERTIN GRAND CRU ●

£1,395.00 per 6 Bottles in Bond

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This was one of the stand-out wines in this tasting. It has a brilliant ruby colour and hugely appealing red berry fruited nose with sweet spice. The palate has freshness and that creamy texture Nicolas is so good at achieving. Drink 2021–2032

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RICHEBOURG GRAND CRU ●

£1,495.00 per 3 Bottles in Bond

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This vineyard is a king amongst kings. Violet scented notes are tangled up amongst the dark cherries and blackberries. With supreme smoothness on the palate, the tannins are so effortlessly silken. Glossy and enticing. Drink 2022–2033

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ROMANÉE ST VIVANT GRAND CRU ●

£1,495.00 per 3 Bottles in Bond

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This is bright ruby and positively bursting with the rich scent of cherries, redcurrants and cinnamon spice. Having not quite finished malolactic fermentation upon our tasting in November, the palate was harder to judge, but the future looks bright. Drink 2022–2033

# BENJAMIN LEROUX

## BEAUNE

After fifteen years at the helm of Domaine Comte Armand, Benjamin Leroux left his post in 2013 to pursue his own project full-time. His business is part *négociant*, part domaine, all marketed under one brand. He tends to buy grapes rather than juice or wine, and exercises a guiding control in the vineyards he buys from so that the fruit meets his exacting standards. He finds himself amongst a clutch of stellar winemakers changing the face of *négociant* wines in Burgundy.

Benjamin is not only a talented winemaker, he is also an excellent communicator about the region, with a deep understanding of its wines, its traditions and its challenges. Whilst frost will be the headline-grabbing hook of the vintage no doubt, he explained how mildew

caused equally serious issues for many growers, and in fact was closely linked to the frost. Those vines that had suffered frost damage in April had weakened immune systems, and so when mildew reared its ugly head in the summer months, it was the enfeebled flowers of the frost-damaged vines that suffered most, meaning these vineyards suffered a double trauma. And so, despite his flexibility as a *négociant*, he has not made a village Chambolle this year. However, we are able to offer his excellent Vosne Romanée in its place. This is an articulate range of Pinot Noirs and a detailed portrait of the region.

We are pleased to offer one of Benjamin's whites for the first time, so impressed were we with his Chassagne Montrachet 1er Cru Les Baudines. (CP)

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### CHASSAGNE MONTRACHET 1ER CRU LES BAUDINES

£295.00 per 6 Bottles in Bond

The last frontier of the southern Chassagne premier cru slope as it reaches the protective wood on the hill, this parcel is part of the larger climat known as Bois de Chassagne. Benjamin's whites in 2016 have a juicy weight of fruit combined with a tingling freshness keeping their balance tight but accessible. An absolutely charming Chassagne. Drink 2019–2025

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### VOUGEOT CLOS DU VILLAGE

£220.00 per 6 Bottles in Bond

Benjamin bought this tiny plot in a deal over some Clos de Vougeot in 2011. What he thought was just a spare part has turned out to be one of his favourite village cuvées, and he says the most consistent performer in his cellar. It was thanks to another stroke of luck that the UK allocation all comes to Goedhuis, after one of Benjamin's assistants accidentally showed this secret cuvée to David a few years ago. We haven't let it out of our sights since. The 2016 has a fleshy core of enchanting red fruit and the supple flow of mellifluous tannins. Drink 2020–2028

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### VOSNE ROMANÉE

£288.00 per 6 Bottles in Bond

This displays the classic traits of the village, with supple cherry fruit, velvety tannins, and a long, smooth finish. A village cuvée with appealing energy, and wonderful pinosity. Drink 2020–2028

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### ● VOLNAY 1ER CRU LES MITANS

£288.00 per 6 Bottles in Bond

Mitans derives from the old French for middle or centre. This cru lies at the foot of the slope just beneath the village proper. The soil here is a fine clay, and the wine is less tannic than some others from the village. It captures the quintessential but ethereal Volnay character of feminine subtlety. The fruit at the centre of the palate is rich and melting, and the tannins have a melodic flow. Quite enchanting. Drink 2020–2029

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### Ⓞ NUITS ST GEORGES 1ER CRU AUX BOUDOTS ●

£395.00 per 6 Bottles in Bond

The most northerly of Nuits St Georges's premiers crus neighbouring Vosne Romanée's Aux Malconsorts. This is a supreme display of tannin management – they are abundant and yet so fine, providing rich support and savoury structure to the wine's body of spiced dark fruits. Drink 2020–2029

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### ● CLOS ST DENIS GRAND CRU

£450.00 per 3 Bottles in Bond (Limited)

Morey St Denis is not short of impressive grands crus, but that the village is named after this one goes some way to support locals' argument that this is the finest of them all. I won't dispute that in 2016. It seldom has the power and force of its famous neighbour, Clos de la Roche, but it makes up for this with sublime finesse. Drink 2022–2035

DOMAINE ANNE-FRANÇOISE GROS  
BEAUNE

The name Gros is one of the most famous in the Côte de Nuits, synonymous with great Vosne Romanée. The original Gros domaine is now divided amongst four family members. Anne-Françoise, daughter of Jean Gros, married into another great Burgundy dynasty, the Parent family of Pommard. In 1998 François Parent and Anne Françoise combined their domaines to create a superb 10 hectare property comprising some of the finest terroirs in the Côte d'Or.

2015 was our first en primeur vintage with the Parent-Gros family and what a discovery they have proven to be. From day one Caroline Parent-Gros could not have been more welcoming. This year we were co-hosted by younger brother Mathias, responsible for the winemaking. He has become the driving force behind the extraordinary quality this great estate is achieving since he took over full responsibility for the winemaking in 2013. Their 2016s, although small in volume, are as exciting as their 2015s. These wines are quite simply exemplary. (DR)

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**BOURGOGNE HAUTES CÔTES DE NUITS** ●  
£240.00 per 12 Bottles in Bond

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The Hautes Côtes should no longer be considered the ugly duckling of the region. This fine wine is a prime example. Brilliant red colour, this is full of fresh red cherries, with a touch of sweetness. Lovely purity and rewarding length. Drink 2019–2025

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**SAVIGNY LÈS BEAUNE** ●  
**1ER CRU CLOS DES GUETTES**  
£350.00 per 12 Bottles in Bond

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Quantities are small, but this is a very well balanced Savigny. Rather than the edge of rusticity that is sometimes associated with the village, this has an harmonious style. Extremely approachable and one of the few vineyards in the appellation to escape the ravages of the frost. Drink 2020–2029

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**CHAMBOLLE MUSIGNY** ●  
£275.00 per 6 Bottles in Bond

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Down 30%, this is an intensely concentrated style of Chambolle. The fruit is dark and sweet, the tannins fully ripe but present, and there is no shortage of flavour on the finish. Very good. Drink 2020–2030

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**POMMARD 1ER CRU LES CHANLINS** ●  
£550.00 per 12 Bottles in Bond

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Situated on the Volnay side of the village it therefore has a reputation for producing a Pommard of elegance rather than of masculine power. This is a fine example, with dark fruit, hints of layered chocolate and mocha. There is a wonderful sweetness and grace to this wine, making it an extraordinarily appealing style. Drink 2020–2032

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**VOSNE ROMANÉE CLOS DE LA FONTAINE** ●   
£295.00 per 6 Bottles in Bond

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Perfectly protected from the frost in 2016, this south facing monopole has made a lovely wine. Full of bright Vosne red cherry fruits. This is rewarding, with a hint of voluptuous generosity. The core characteristic is purity and bright fresh crystalline fruit. Delicious. Drink 2020–2032

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**ECHEZEAUX GRAND CRU** ●  
£595.00 per 3 Bottles in Bond

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The Gros parcel of Echezeaux is one of the finest in the appellation consisting of 90 year old vines. This is a stupendous cuvée, with its succulent damson and vanilla aromas. A deliciously full mouth-coating texture, broad but juicy. Wonderfully complete. Drink 2022–2039

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**RICHEBOURG GRAND CRU** ●  
£1,125.00 per 3 Bottles in Bond

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A wine which heads towards perfection. The aromas are beautifully scented with sweet ripe summer fruits. It is gloriously elegant with a slow build-up of power and flavours, reaching a crescendo of exquisite harmony. The finish is sensational, balancing delicious fruit flavours, refinement and elegance underpinned by a deep-rooted power. A truly great wine. Drink 2022–2040

# DOMAINE DE COURCEL

## POMMARD

Domaine de Courcel is known for harvesting noticeably later than the majority of their neighbours. Whether due to their vine clones or pruning techniques, it is hard to say, however the Courcel vineyards always take longer to ripen than others in the village. Winemaker, Yves Confuron, considers this to their advantage, providing

the weather in October stays clement, which it happily did in 2016. The additional two weeks on the vine has given his wines a ripeness reminiscent of the 1985 vintage. Walking around the near empty cellar in November was depressing, but the small volume of highly concentrated juice is destined for a great future. (DR)

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### POMMARD LES VAUMURIENS

£285.00 per 6 Bottles in Bond

One of the very best *lieux dits* in the village, sitting above the great Rugiens vineyard. A powerfully structured village cuvée, representing the classical brooding masculinity of Pommard. With big, mature, gamey, dark fruit flavours, the wine has a full tannic structure, with all the fruit and energy to support; it will age very well. Drink 2022–2036

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### ● POMMARD 1ER CRU LES RUGIENS ●

£525.00 per 6 Bottles in Bond

A little more layered and textured than the already very classy Grand Clos des Epenots. This has strong Black Forest and autumnal fruit characters, with some Moroccan spice and smoky mocha. Full, broad, structured and intense, whilst remaining restrained on the finish. A fine example of great Pommard. Superb in every way. Drink 2023–2042

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### POMMARD

#### 1ER CRU GRAND CLOS DES EPENOTS

£425.00 per 6 Bottles in Bond



Near the centre of Pommard, this enclosed monopole has produced a very bright style. Strong in dark fruits with hints of liquorice and spice, the overriding sensation is one of sweet fruit flavours, ripe and full, with a broad tannic density. Beautifully complete and very long. Drink 2023–2039





DOMAINE COMTE ARMAND  
POMMARD

Yet again Paul Zinetti and his team at Comte Armand were dealt a busted flush by the cruel hand of Mother Nature. She tore through the vineyards of Pommard and Volnay with her vicious frost in April with no mercy. Losses were catastrophic in some parcels, and as a result there is no village Volnay in 2016, much to the chagrin of its followers. However there was some better news for other cuvées, namely the flagship Clos des Épeneaux monopole. Having replaced Benjamin Leroux as *régisseur* in 2014, Paul is rising to every challenge at this small, characterful domaine. All efforts are directed towards coaxing elegance instead of power from the profound soils of Clos des Épeneaux. Although this cuvée is significantly down in volume (-70%), the introduction of a new vertical press will allow him to blend in some

of the textural, creamy, and rich press wine with the old vine and young vine free run wines. The combination of these three elements shows the vineyard in all its glory.

These wines have the strength of character of quintessential Pommard and Volnay, but are also some of the most sophisticated, nuanced expressions you might taste across these two neighbouring appellations. The Auxey Duresses 1er Cru, too, is delightful. An understated use of new oak matches the textured fruit, and gentle handling in combination with intuitive biodynamic practices affords these wines both strength and delicacy. This is often tipped as one of the best value top domaines in the region, and with good reason. (CP)

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AUXEY DURESSSES 1ER CRU  
£325.00 per 12 Bottles in Bond

Made from a blend of two parcels in this lesser known and often overlooked appellation that sits just above Volnay and Meursault. These vineyards are slightly cooler than Pommard or Volnay and have produced their characterful red cherry and pink peppercorn notes, with small crunchy tannins and fresh, elegant balance in 2016. A reduced programme of very light *pigéage* prevented any greenness in the wine, and it shows the creamy texture and fresh notes of the vintage in an accessible structure. Drink 2019–2025

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VOLNAY 1ER CRU LES FRÉMIETS  
£395.00 per 6 Bottles in Bond (Limited)

Losses in Volnay were significant, and sadly there is no village cuvée at all this year. But thankfully there is a tiny amount of the beautiful Premier Cru Les Frémiets to enjoy. The vineyard lies at the Pommard end of the village and shares some of its neighbour's iron-rich ferrous soils. The 2016 has a pure, sweet red cherry fruit on the nose. Due to the very small quantity Paul approached the vinification with a very light touch this year, with minimal *pigéage* and no new oak (there were only two barrels made). The tannins are supple and creamy, and the fruit core gives backbone. Drink 2020–2030

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● POMMARD 1ER CRU CLOS DES ÉPENEUX ©  
£595.00 per 6 Bottles in Bond

Although 70% down on a normal harvest, quality has remained intact and shows the vineyard at its highest level. A blend of young vines (well, if you can call 35 year old vines young) and old vines, plus a small balance of press wine make this a complex and nuanced blend of the estate's monopole 5.23 hectare vineyard. 25–30% new oak is supported by excellent fruit concentration and deep substance. It is at once powerful and supple, with an intensity of red fruit and dark spice. Drink 2021–2040

# DOMAINE JOSEPH VOILLOT

## VOLNAY

As Jean-Pierre Charlot approaches retirement he is delighted that his nephew Etienne has joined him at the domaine. It is somewhat depressing that in each of the past five vintages they have picked half the crop or even less than in the wonderful harvest of 2009. He is a wise man and muses that the younger generation will be well prepared to cope with such natural disasters of frost and hail if they continue on such a regular basis in the Côtes.

Jean-Pierre is a man of statistics, recording the date of planting and yield of each plot. He has also noted the harvest dates over the past 60 years and points out that the average date of harvest has advanced by a day every decade since the 1950s. It is hard to dispute our climate is changing in light of this fact. (DR)

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**VOLNAY VIEILLES VIGNES**  
£298.00 per 12 Bottles in Bond

This lovely cuvée comes from eight different parcels within the village from vines planted between 1930 and 1982. A very fine example with a shining purple colour, this is a perfumed and open style. It has an attractive volume of damson fruits, a gentle tannic core and appealing length. Drink 2019–2029

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**POMMARD VIEILLES VIGNES**  
£320.00 per 12 Bottles in Bond

Sloe and plum fruit aromas, and a good intense palate as one might expect from vines with an average age of 55 years. A very tight and compact style, with the cool gritty tannic structure of traditional Pommard. This is a very complete wine. 2021–2031

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**VOLNAY 1ER CRU LES CHAMPANS**  
£495.00 per 12 Bottles in Bond

1 hectare of the most perfectly positioned premier cru in the village, part of which was planted in 1934. This really lives up to expectations. Winter fruits on the nose, this is a wine with attitude. It has the characteristic depth of aged vines with a bite of freshness, life, and zest. A high class premier cru indeed. Drink 2021–2032

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● **VOLNAY 1ER CRU LES CAILLERETS** ●  
£495.00 per 12 Bottles in Bond

This stony pebbly slope always makes a wine with fabulous purity. This wine is full of bright red cherry fruits, crystalline in nature. A lovely crisp palate, with a soft refined tannic core. The subtle racy aspect provides length and complexity on the finish. Drink 2021–2032

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● **POMMARD 1ER CRU LES PÉZEROLLES** ●  
£695.00 per 12 Bottles in Bond

Pézerolles tends to be more of a Beaune-styled Pommard, aromatic rather than masculine and powerful. This is a delicious example: bright, full and fresh with hints of chocolate, plums and damsons, and a fine, delicate, soft finish. Drink 2020–2031

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**POMMARD 1ER CRU LES RUGIENS** ●  
£720.00 per 12 Bottles in Bond

The initial scented raspberry and loganberry aromas give way to a wave of mocha and Indian spice. A full and intensely concentrated wine, this has extraordinary power. It is layered and very long indeed. Drink 2022–2038

DOMAINE JEAN-MARC & THOMAS BOULEY  
VOLNAY

Young Thomas Bouley is wise beyond his years. His appreciation at 35 years old of his family's vineyards is something one might expect in a retiring *vigneron*, not one starting out in their career. His father Jean-Marc must have taught him well.

Thomas is philosophical: he says their average 2016 yield of 16 hl/ha is not their smallest. That dubious accolade goes to 2012. His new winery, with modern stainless steel vats, was imperative to his success in 2016. They allowed him to handle the fruit as gently as possible; over-extraction was the enemy in 2016. The outcome is wines with extraordinary purity and refinement. (DR)

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**VOLNAY VIEILLES VIGNES**   
£375.00 per 12 Bottles in Bond

This old vine village cuvée is an exquisite example of Volnay. Sweet, seductive cherry fruit aromas, it is bright and pure with a lovely silky volume. Beautifully harmonious, with subtle rounded tannins, this is dangerously drinkable! Drink 2020–2034

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**VOLNAY 1ER CRU LES CARELLES**   
£595.00 per 12 Bottles in Bond

The red soil of this vineyard sitting below Caillerets is rich in iron oxide and gives a deeply flavoured, intense style of wine. With concentrated grenadine aromas, this has a firm mid-palate intensity, with vigour and a lovely velvety finish. Extraordinarily complex. Drink 2022–2034

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**VOLNAY 1ER CRU LES CAILLERETS**   
£645.00 per 12 Bottles in Bond

Thomas says Caillerets is to Volnay as Les Amoureuuses is to Chambolle. Grand cru in everything but name! He destemmed 100% of the fruit and the nose is redolent of red cherries and raspberries. This is so beautifully elegant and refined, a wonderfully layered wine, with gentle sweet ripe tannins. Terrific. Drink 2022–2036

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**VOLNAY 1ER CRU CLOS DES CHÊNES**   
£645.00 per 12 Bottles in Bond

A blend of two old vine parcels, between 45 and 65 years old. Dense dark Morello cherries, this is very broad in style, with a mouth-coating richness. Very full, with powerful intensity, this is a very serious wine. It doesn't give too much away at this early stage, but is clearly very high quality and will be fascinating to taste in years to come. Drink 2022–2039

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**POMMARD 1ER CRU LES RUGIENS**   
£840.00 per 12 Bottles in Bond

Thomas describes the fruit character of the vintage as "bright, light fruit". Tasting this superb premier cru you understand precisely what he means. Striking redcurrant aromas, this has great purity and freshness. It is a very joyous style, supported by some firm gritty tannins which provide drive and length at the end. Excellent. Drink 2022–2039

DOMAINE JEAN-MARC BOILLOT  
POMMARD

This exemplary property, based in Pommard, is run by Jean-Marc and his children, Lydie and Benjamin. They also have extensive holdings across Puligny Montrachet, and must be one of the few domaines in the Côte d'Or that actually made more wine in 2016 than 2017. Nevertheless, frost still left its mark and thus volumes are noticeably down on a normal year.

This tasting has become one of the most consistent of any in the Côtes in recent years. The quality of their white wines is excellent, balancing a charming degree of richness with a bright fruit quality. The 2016 harvest is a beautiful example of the domaine's signature style. (DR)

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**PULIGNY MONTRACHET**  
£225.00 per 6 Bottles in Bond

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Delicate floral white peach aromas. This is a very attractive early-drinking style. It is rounded and easy, with a gentle lemony zest on the finish. Charming. Drink 2018–2024

● **PULIGNY MONTRACHET**  
**1ER CRU CHAMP CANET**  
£325.00 per 6 Bottles in Bond

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Always a generous style of Puligny, this balances intense double cream aromas with bright white peaches and hints of exotic fruit. Generous, flattering and subtly fresh. A lovely, early, approachable style. Drink 2019–2024

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**PULIGNY MONTRACHET**  
**1ER CRU LA GARENNE**  
£325.00 per 6 Bottles in Bond

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This premier cru is sometimes overlooked, perhaps due to its proximity to the woods near the top of the hillside. But ignore it at your peril, as this is always a very high class wine and is approachable when young. Drink 2019–2024

● **PULIGNY MONTRACHET**  
**1ER CRU LES COMBETTES**  
£425.00 per 6 Bottles in Bond

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Combettes is a favourite amongst growers, esteemed for its complexity. Aromas of citrus and stony minerality. In the palate there is a fine drive of mineral intensity and tension. It finishes with glorious acacia honey notes. First rate. Drink 2020–2025

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**PULIGNY MONTRACHET**  
**1ER CRU LES REFERTS**  
£325.00 per 6 Bottles in Bond

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Quite a heavy soil full of marl and clay creates a very structured style of Puligny. Striking aromas of mandarins and nectarines. Beautifully appealing, it starts with mineral purity, that gives way to power and structure which pulls through on the finish. Great depth with a bold length. Drink 2020–2025



DOMAINE JEAN-PHILIPPE FICHET  
MEURSAULT

This has got to be the most well organised cellar in the Côte de Beaune. Jean-Philippe's attention to detail in his winery is a good indication of his handling of fruit, and goes some way to explaining the precise and distinct characteristics found in his wines each possessing their own unique timbre. Losses here, sadly, are significant, with Jean-Philippe reporting a 50% loss in his Bourgogne and village cuvées, including the Meix. But some of the

Meursault *lieux dits*, like Tesson and Chevalières, fared a little better. These wines are made with great care and patience, and all enjoy 12 months in barrel (he tends to use larger 600 litre *demi-muids* rather than the traditional 228 litre *pièces*) followed by a further 6 months on fine lees in tank. Despite crushing losses from the frost, Jean-Philippe remains optimistic, upbeat, and convivial, and his wines taste full of joy. (CP)

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**BOURGOGNE BLANC VIEILLES VIGNES**

£175.00 per 12 Bottles in Bond



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As always, made from a blend of two parcels that lie just beyond the Meursault village boundary. A tight intensity to the fruit from 55–70 year old vines mark this out as a cut above most other Bourgognes Blancs on the block. Lemon pulp and fresh, bright minerality. Drink 2018–2021

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**MEURSAULT**

£340.00 per 12 Bottles in Bond



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This cuvée lost half its volume to frost, but the remainder that matured through the summer has produced a quintessential Meursault. This has nutty tones, a salted butter savoury nuance, and soft, fresh acidity, with a good punch of energy at the end. Drink 2019–2022

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**MEURSAULT MEIX SOUS LE CHÂTEAU**

£380.00 per 12 Bottles in Bond



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Usually a cuvée of 12 barrels, this year Jean-Philippe scarcely has four. The Meix is often a rich, round style with ripe fruit. In 2016 however it leans more towards an energetic freshness with slightly lighter weight than usual. This change is the result of a difficult growing season for the vineyard was heavily damaged by frost, but in fact detracts not one bit from the enjoyment it offers. Relish its light-footed charm. Drink 2019–2023

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**MEURSAULT LES GRUYACHES**

£445.00 per 12 Bottles in Bond



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This tiny village parcel is tucked just beneath 1er Cru Charmes towards the Puligny end of the village. This has good weight and a nice, direct expression of white peaches and floral finesse, with some understated power on the finish. Drink 2019–2023

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**MEURSAULT LES CHEVALIÈRES**

£475.00 per 12 Bottles in Bond



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Strong limestone soils in the parcel result in a razor-like intensity to the white stone fruit flavours, which dance an intricate waltz with the sophisticated new oak spice. Excellent length. Drink 2019–2024

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**MEURSAULT LE TESSON**

£490.00 per 12 Bottles in Bond



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This wine shines year-in, year-out. Its richer gold-flecked colour hints at its greater exuberance. It has a touch of perfectly judged reduction that cuts through the richness of fleshy, ripe, tropical fruits, and rounded intensity on the mid-palate. With nuts, grilled bread, and white peach notes, this is a complex wine that should age well and drink beautifully across the years. Drink 2019–2025

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**PULIGNY MONTRACHET**

**1ER CRU LES REFERTS**

£650.00 per 12 Bottles in Bond



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A step apart from Jean-Philippe's Meursaults in style, this is evocative of classical Puligny with its saline texture and linear precision. Intense but refined, and with noticeable restraint in its white floral character and vibrant freshness. Drink 2019–2026

PATRICK JAVILLIER  
MEURSAULT

Patrick's daughter Marion and her husband now run this wonderful domaine, which is such a favourite of ours. That said, Patrick still can't resist hosting the tastings in the cellars and rumour has it he will be coming over with his wife Catherine for our tasting in March! In truth, a

man with so much passion for his wines will never really retire. It must be easier for him knowing his daughter is so fantastically capable and making such outstanding wines. Yields are sadly down by 50% but the quality is once again breath-takingly good. (DR)

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**BOURGOGNE BLANC CUVÉE OLIGOCÈNE** ●  
£195.00 per 12 Bottles in Bond

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From a parcel in Meursault, on the border with Puligny. A very soft and open style, with scented orange and satsuma characteristics. Masses of charm and refined elegance on the finish. Lovely. Drink 2018–2022

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**MEURSAULT CLOS DU CROMIN** ●  
£395.00 per 12 Bottles in Bond

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Cromin was one of the most severely frost-hit vineyards, and there is very little to go around. A rich honeyed nose is followed by hints of ground almonds in the palate. There is lovely breadth, subtle richness and a soft bite of acidity on the finish. Drink 2018–2023

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**MEURSAULT LES TILLETS** ●  
£395.00 per 12 Bottles in Bond

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Les Tillets is well cut out for drier vintages, thanks to its relatively humid location. It has therefore excelled in 2016. Deliciously rich clotted cream aromas, this expresses a wonderful degree of ripeness. It is full and mouth-coating, with a lively touch of freshness. Drink 2018–2024

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**MEURSAULT LES CLOUSOTS** ●  
£450 per 12 Bottles in Bond

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A more citrus example from this blend of two *lieux dits*, Les Clous and Crotots. Bright fresh grapefruits, with a touch of pineapple. Gentle and delicate, yet broad and ample. It has lovely harmony with a fine layered finish. Drink 2019–2024

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**MEURSAULT CUVÉE TÊTE DE MURGER** ●  
£595.00 per 12 Bottles in Bond

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A stunning wine with a brilliantly radiant lime green colour. It has a floral honeyed scent and in the palate expresses classic Meursault opulence. A very generous style with density and weight. Tremendous. Drink 2019–2025

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**CORTON CHARLEMAGNE** ●  
£595.00 per 6 Bottles in Bond (Limited)

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This has everything I look for in Corton Charlemagne. It has wonderful aromas of brioche and freshly buttered warm toast. In the palate there are hints of hazelnuts and Cornish clotted cream. Extremely mouth-filling, layered and really rather special. Drink 2020–2026

ETIENNE SAUZET  
PULIGNY MONTRACHET

Gérard Boudot was very insightful when explaining the character of the frost on the 27th April. He explained, the vineyards on the Chassagne side of the village were all but wiped out including the grands crus. This was extraordinary given the most famous of them all, Le Montrachet, has not been touched by frost in the past 100 years. Whereas the vineyards on the Meursault side of Puligny largely escaped the frost. The Sauzet name

has been a benchmark of quality in the appellation of Puligny for many years. Today the estate is run by Etienne's granddaughter, Emilie, and son-in-law Benoît Riffault who originates from Sancerre. They continue the tradition of making wines with a fine purity of fruit, never over-oaked and always with a drive of mineral intensity and vigour. This is a fine selection in 2016. (DR)

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**PULIGNY MONTRACHET** ●  
£398.00 per 12 Bottles in Bond

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Beautifully bright with zesty citrus notes. This is very pure with hints of satsuma in the palate; refined and gloriously appealing. Delicious. Drink 2019–2022

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**PULIGNY MONTRACHET** ●  
**1ER CRU LA GARENNE**  
£350.00 per 6 Bottles in Bond

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La Garenne sits on the higher slopes of Puligny. This wine, lemon yellow in colour, has a lovely degree of ripeness with characters of apricots and pineapple. The chalky-limestone soils produce a drive of minerality that comes through on the finish. Drink 2019–2023

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**PULIGNY MONTRACHET** ●  
**1ER CRU CHAMP GAIN**  
£350.00 per 6 Bottles in Bond (Limited)

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Although this is the village's highest premier cru, the Sauzet's parcel is in a wonderfully sheltered spot protected by the nearby woods, just by Truffière and Folatières. The warmth of the vineyard is evident in the wine's toffee and honey tones with and hints of vanilla spice. A generous style with impressive length. Drink 2019–2023

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**PULIGNY MONTRACHET** ●  
**1ER CRU LES REFERTS**  
£398.00 per 6 Bottles in Bond (Limited)

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This is the final vintage in which a parcel of 70 year old vines will make an appearance, having been uprooted in 2017. A powerfully structured and intense wine, with hints of digestive biscuit and hazelnuts. Extremely tightly knit, it will require a year or two in bottle before entering its prime. Drink 2020–2025

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**PULIGNY MONTRACHET** ●  
**1ER CRU LES PERRIÈRES**  
£398.00 per 6 Bottles in Bond (Limited)

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The initial lively, zesty, mineral characteristics give way to hints of honey. A beautifully balanced, graceful wine: elegant, subtle and appealingly fresh. Drink 2019–2024

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**PULIGNY MONTRACHET** ●  
**1ER CRU LES COMBETTES**  
£575.00 per 6 Bottles in Bond (Very limited)

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This has a beautiful perfume of clementines and lavender honey. In the palate one is instantly aware of its depth and distinguished origins. Very layered, subtle, and yet powerful. This is comparable to a top grand cru. Drink 2020–2026

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**BÂTARD MONTRACHET GRAND CRU** ●  
£270.00 per Single Bottle in Bond (Very limited)

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This grand cru is split across the village boundary of Chassagne and Puligny Montrachet. Sauzet's Bâtard comes from vines planted on the Puligny side of the appellation. Just four small casks were made and boy, what quality! Deliciously creamy aromas, with hints of vanilla pods. It is silky and viscous at the same time. Mouth-filling, with great structure and evident power. A brilliant example of Bâtard Montrachet. Drink 2021–2028

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**CHEVALIER MONTRACHET GRAND CRU** ●  
£395.00 per Single Bottle in Bond (Very limited)

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Gentle lime green colour. This is a wonderfully harmonious wine and everything that Chevalier should be. So graceful and refined, with its gentle lemon peel and clementine characteristics. There is a subtle touch of acacia honey with a gentle smattering of brioche. An exquisitely delicate and pure wine with grace, and the hint of jasmine on the finish is sheer perfection! Drink 2020–2026

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DOMAINE BRUNO COLIN  
CHASSAGNE MONTRACHET

Bruno's estate is spread across an impressive 30+ different parcels in Chassagne Montrachet, Puligny Montrachet and St Aubin. In 2016 it includes additional Chassagne Montrachet 1er Cru En Remilly, plus Puligny Montrachet 1er Cru Les Desmoiselles and Chevalier Montrachet Grand Cru, from parcels recently passed on to him by his retired father, Michel. Bruno's style blends Burgundy's tell-tale minerality with luxuriant fruit.

He decided to wait until 26th September to start picking, a few days later than some neighbours. Because of the difficulties caused by the spring frost, maturity was

stratified in some vineyards, and by waiting a little bit he increased his chances of homogenous ripeness. The wines have juicy stone fruit flavours and the naturally chiselled nuttiness of fine Côte de Beaune Chardonnay. Bruno's style is generous yet refined, and never blowsy. These wines always drink well from youth whilst evolving with grace in the bottle. His 2016s have a dynamic tension, freshness, and juicy long finish of notable quality.

Due to the frost, sadly no Chassagne Montrachet 1er Cru Les Chenevottes or Blanchots Dessus were made this year. (CP)

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CHASSAGNE MONTRACHET  
£360.00 per 12 Bottles in Bond

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As with previous vintages, this wine is a classical example of the village, with the sweet tension of juicy nectarine and white peach with a hazelnut edge and long salty finish. Drink 2018–2022

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CHASSAGNE MONTRACHET  
1ER CRU LES CHAUMÉES  
£295.00 per 6 Bottles in Bond

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Located up on the hill towards St Aubin, this elevation affords the wine lively, mineral freshness. Density of fruit concentration from the old vines (some planted in 1959) gives the wine a linear precision, combined with the fleshy volume of fruit from a parcel of younger vines (planted in 2003). Both rich and fresh. Drink 2019–2025

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CHASSAGNE MONTRACHET  
1ER CRU LA MALTROIE  
£295.00 per 6 Bottles in Bond

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A premier cru of senior standing, shared amongst some of the finest names in the village. It is located just beneath the village itself, in a central position within the appellation on deeper soils than some other premiers crus. It produces a wine with a rich lime character and spicy, floral structure, with a long, complex, citrus accented finish. This should age well. Drink 2019–2026

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● CHASSAGNE MONTRACHET  
1ER CRU MORGEOT  
£295.00 per 6 Bottles in Bond

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At 58 hectares Morgeot can lay claim to being the largest cru in the Côte d'Or, surpassing even Clos de Vougeot (51 hectares). It comprises around 20 distinct climats which may all carry its name and covers the southern swathe of Chassagne Montrachet as it heads down towards Santenay. This cuvée comes from the Francemont *lieu dit* on the Santenay side of the cru. It has a sweet, nutty fruit length with juicy clementine scent and jasmine spice followed by a salty bite to the freshness on the palate. Masterfully executed. Drink 2019–2026

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● CHASSAGNE MONTRACHET  
1ER CRU LES VERGERS  
£295.00 per 6 Bottles in Bond

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This Chassagne premier cru has an arresting attack, with amazing acidity and vibrant freshness. It is razor sharp, and with an understated but powerful mineral drive. For those who appreciate subtlety and precision, seek out this cuvée. Drink 2019–2025



DOMAINE BRUNO COLIN  
CHASSAGNE MONTRACHET

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**CHASSAGNE MONTRACHET**  
**1ER CRU EN REMILLY**  
£320.00 per 6 Bottles in Bond

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In 2016 Bruno's En Remilly has additional fruit from his father's vines, passed on after Michel's retirement. This cru sits at the meeting point of three villages – Chassagne Montrachet, Puligny Montrachet, and St Aubin. There is a much larger En Remilly cru in St Aubin that extends westwards from the small parcel that finds itself on the Chassagne side of the border. The Chassagne parcel, fortuitously, lies right next to Chevalier Montrachet Grand Cru, as the hill bends round at its southern end. Its high elevation, rocky soils, and old vines make this naturally low yielding, and produce a concentrated wine. It has the complexity of notes from all three villages – delicate structure and fine-boned body of Puligny, chiselled precision of Chassagne, and stone fruit freshness of St Aubin. Drink 2019–2026

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**PULIGNY MONTRACHET**  
**1ER CRU LA TRUFFIÈRE**  
£450.00 per 6 Bottles in Bond

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This premier cru is found as the slope climbs up towards the village of Blagny, and there are still truffles to be found at the foot of the oak if you are quick enough. The wine has a razor sharp, mineral nose and a palate of piercing Puligny finesse. Drink 2019 – 2025

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● **PULIGNY MONTRACHET**  
**1ER CRU LES DEMOISELLES**  
Price on application (Very limited)

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Having been passed on to Bruno by his retired father, Michel Colin, at the end of 2015, the 2016 Demoiselles is dangerously close to being a unicorn wine. Bruno has grubbed up the vineyard and replanted the old vines in 2017, so the 2016 release is the only one you will see for a while. Accompanying its fleeting appearance is its tiny volume – just one barrel made. Michel's wine was perhaps a rounder, richer expression, but I have been told he has wholeheartedly approved of son Bruno's brighter, finer style, which retains just a touch of that old opulence. Drink 2020–2026

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**CHEVALIER MONTRACHET GRAND CRU**  
Price on application (Very limited)

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● Another family treasure passed down from father to son recently, and again, only one barrel made. This fabulous grand cru is positioned at the top of the hill within Puligny Montrachet, just above Le Montrachet. It has a majestic power in its focused richness, and shows off the fresh energy of the finest wines in 2016. Its length is staggering. Drink 2021–2030



DOMAINE PAUL PILLOT  
CHASSAGNE MONTRACHET

This was the first white wine estate we visited of our two weeks in Burgundy, when the full impact of the frost really dawned on us. Thierry Pillot explained that, having lost 70%, his most difficult decision was whether to blend certain appellations together to make a generic premier cru cuvée or to bottle the significantly reduced quantities

of each individually. In the end, after much deliberation, he decided he couldn't blend these distinct personalities and has made tiny volumes of his full range. The selection is so small this year that we are offering all in six bottle cases. (DR)

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**ST AUBIN 1ER CRU LES CHARMOIS**   
£310.00 per 12 Bottles in Bond

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Neighbouring the premier cru Les Chaumées in Chassagne Montrachet, this has a reputation as a very mineral slope. The impact shines through in this wine's bright lemon yellow colour. It has flowing aromas of citrus fruits with hints of peaches and nectarines. It tends to be approachable fairly early and always delivers great pleasure. Drink 2018–2023

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**CHASSAGNE MONTRACHET**   
**1ER CRU CLOS ST JEAN**  
£255.00 per 6 Bottles in Bond

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Shining golden yellow colour. This is exuberant and wonderfully delicious, with its warm croissant scent and hints of double cream. A bold and rich style, very generous, with a bright lift of acidity to complete a very appealing wine. Drink 2019–2024

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**CHASSAGNE MONTRACHET LES MAZURES**   
£375.00 per 12 Bottles in Bond

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This well positioned parcel, from just below 1er Cru Champ Gain, produces a readily approachable style of wine. Light lemon yellow colour, with a full, open, creamy palate, textural intensity, good structure and a long finish. Drink 2018–2023

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**CHASSAGNE MONTRACHET**   
**1ER CRU LA GRANDE MONTAGNE**  
£350.00 per 6 Bottles in Bond

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Masses of brioche and citrus fruits. This balances a general opulence with a streak of chalky minerality. The generous white peach fruit is supported by a restrained drive and tension. A real star in the line-up. Drink 2020–2024

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**CHASSAGNE MONTRACHET**   
**1ER CRU LES CHAMPS GAINS**  
£255.00 per 6 Bottles in Bond

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Just above the Mazures parcel this is a slightly richer style, with lovely flavours of peach Melba and freshly picked apricots. Nicely textured with hints of Jersey cream on the finish. Long and full. Drink 2018–2023

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**CHASSAGNE MONTRACHET**   
**1ER CRU LA ROMANÉE**  
£495.00 per 6 Bottles in Bond

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An exuberant creamy buttery nose. This is a very textured wine, with depth and weight, all supported by a deliciously racy freshness. Zesty, full and very long. Drink 2020–2024

DOMAINE MARC COLIN  
ST AUBIN

In Burgundian terms, Domaine Marc Colin is a relatively young domaine, having been created by Damien and Caroline's father in 1970. In this short time they have firmly established themselves as one of the outstanding white wine estates in the Côte de Beaune. Sadly, though, with the majority of their 19 hectares in Chassagne Montrachet and St Aubin, they were devastated by the spring frost and volumes are down 70%, although the

quality is superb with a lovely drive of energy and concentration. Their 2016s are slightly less taut than some previous vintages, reflecting the richer volume of the year, but they are still beautifully precise. The small harvest has meant that they were unable to produce any 1er Cru Chenevottes and the Chassagne village cuvée is no longer a single *lieu dit* but a blend from two parcels. A very strong range although sadly limited volumes. (DR)

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ST AUBIN 1ER CRU EN REMILLY ●  
£360.00 per 12 Bottles in Bond

Lots of freshly peeled oranges and lemons. A bright and open style with good weight of fruit. It retains the refined minerality for which this excellent vineyard, just over the hill from the great grands crus of Chassagne Montrachet, is famed. An excellent wine. Drink 2019–2023

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CHASSAGNE MONTRACHET ●  
CUVÉE MARGAUX  
£198.00 per 6 Bottles in Bond

No longer just the Encégnères plot, Damien has added a second parcel to it (Puits Merdreux). Bright white fruit aromas, this has good intensity, with a touch of the Chassagne earthy rusticity. Textured and layered with lovely length. Drink 2018–2022

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PULIGNY MONTRACHET LES ENSEIGNÈRES ●  
£198.00 per 6 Bottles in Bond (Limited)

A benchmark example of Puligny, this is bright and citrus, with lots of floral aromas. In the palate there is a hint of honey, lots of grace and appealing length on the finish. Drink 2018–2022

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CHASSAGNE MONTRACHET ●  
1ER CRU LES VIDE BOURSES ©  
£315.00 per 6 Bottles in Bond

Such a well positioned premier cru, sitting below Bâtard Montrachet. This is a very exuberant wine, with masses of cream, honey and fresh ripe apricots, all supported by a hint of toasted new oak. A full and concentrated wine, but the zesty acidity on the finish energises and refreshes the palate. Magnificent. Drink 2019–2026

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CHASSAGNE MONTRACHET ●  
1ER CRU LES CHAMPS GAINS  
£315.00 per 6 Bottles in Bond (Limited)

This was the most reserved wine in the cellar, however its quality was evident. Subtle Guernsey cream flavours, with hints of hazelnuts. Just a little closed on the finish, but more due to the depth of fruit rather than any shortcoming in the wine. This will be excellent. Drink 2020–2027

DOMAINE HUBERT LAMY  
ST AUBIN

Visiting Olivier Lamy at his cellars in St Aubin is always thought-provoking: partly due to his in-depth views on viticulture, terroir and soil management about which he is so clearly passionate, and secondly due to the blind tasting at the end of the visit.

Olivier explains that St Aubin is always a couple of degrees cooler than its neighbours Chassagne and Puligny. One of the essential elements for success here is attentive pruning which guarantee healthy vines and protection against disease. He believes this was crucial for success in 2016. There were fewer bunches per vine as a result of the frost but the small volume of fruit ripened superbly. The results speak for themselves. As for the blind tasting, we left with our honour pretty much intact. (DR)

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ST AUBIN 1ER CRU LES FRIONNES

£320.00 per 12 Bottles in Bond



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The northerly exposure of this vineyard made it a particularly vulnerable site to the frost. This excellent cuvée is a paradigm of the benefits of Olivier's meticulous vineyard management. Aromas of limes and citrus fruits, quite a floral style, with hints of white fruits and a light creamy texture on the finish. A very easy and comfortable style. Drink 2018–2023

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ST AUBIN 1ER CRU DERRIÈRE CHEZ EDOUARD

£320.00 per 12 Bottles in Bond



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In the very centre of the appellation, this vineyard benefits from both morning and evening sun with its perfect south-easterly exposure. The result is always a finely composed wine with a drive of citrus intensity and natural weight of fruit. Initially a little reserved, when mature it competes with the very best whites of the Côte de Beaune. Drink 2019–2024

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ST AUBIN 1ER CRU CLOS DE LA CHATENIÈRE

£440.00 per 12 Bottles in Bond



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Named after the chestnut trees that once bordered this vineyard, this site benefits from the afternoon and evening sun due to its southerly exposure. Rich aromas of fudge and cream, it has a lovely volume and ripeness in the palate. A chalky minerality provides lift and energy on the finish. Drink 2019–2023

DOMAINE JUSTIN GIRARDIN  
SANTENAY

It is so exciting to discover a domaine following the transition from one generation to the next, when ambition and quality are on the up. Justin Girardin is a modest young man with an endearingly quiet approach to wine – he gingerly crafts the wines in the vineyard, and makes minimal interventions in the cellar.

The Girardin family have been establish *vignerons* in Burgundy for centuries. Justin has recently taken up the reins from father Jacques (brother of famous *négociant* Vincent Girardin) at the family's 17 hectare domaine in the southern Côte de Beaune. Their holdings stretch from Santenay to Savigny lès Beaune, through Chassagne Montrachet and Pommard. We are thrilled to introduce his range with these two charming whites, and look forward to offering his reds later in the year. (CP)

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SANTENAY BLANC

LES TERRASSES DE BIEVAUX

£157.35 per 12 Bottles in Bond



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An exciting new discovery from the most southerly village of the Côte de Beaune. Planted high up at 350m altitude on a steep limestone terraced slope. This offers the character and texture of a high-quality Côte d'Or village wine at an exceedingly reasonable price. It has vibrant acidity, creamy texture, concentration of fruit, and long mineral tension. There is a lovely scent of ripe lemons on the nose followed by clementine juiciness on the palate. A little complexity from 15% new oak barrels give this wine an extra lift. Drink 2018–2021

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CHASSAGNE MONTRACHET

1ER CRU MORGEOT

£395.00 per 12 Bottles in Bond



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Justin has crafted a wine that encapsulates Morgeot's natural intensity and power. Bright lemon in colour, this wine dances across the palate with flavours of clotted cream, hazelnuts and freshly baked brioche. It strikes a fine balance between richness and freshness. Drink 2019–2024

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TOM MONTAGU POLLOCK ESQ

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## BUYING EN PRIMEUR

Buying wine “en primeur” refers to the process of buying wine before it is bottled and shipped. En primeur wines can only be purchased In Bond i.e. exclusive of UK Duty and tax.

This should be the most cost-effective way of laying down a cellar, and a purchase at this early stage guarantees provenance. When the wine is eventually drunk, it is a comfort to know that the case has not spent its life circumnavigating the globe, but remained in one place after shipping. Finally, for those wines made in small quantities, this may simply be the only opportunity to buy.

We recommend storing your wine with Private Reserves Ltd, the independent wine storage company set up by Johnny and Laura Goedhuis in 1988 which has grown to be one of the largest and most respected wine storage operations in the UK. For more information on Private Reserves visit [www.privatereservesltd.com](http://www.privatereservesltd.com)

## TERMS AND CONDITIONS

All wines are offered In Bond England. We will arrange shipment from the domaines in Autumn 2018. On arrival your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves Ltd, at a cost of £10.90 ex VAT per 12 bottle case per annum.

When you decide to take delivery, Duty and VAT at the prevailing rate will become payable. These charges are at present £25.98 per 12 bottle case and 20% respectively.

All En Primeur deliveries will be charged at cost.



## TASTING NOTES & PHOTOS

The producer introductions, tasting notes and drinking dates in this brochure have been written by our buying team, David Roberts MW and Catherine Petrie MW. (DR) indicates notes by David and (CP) notes by Catherine.

Photographs were either taken by Geordie Barrie ([www.shootgeordie.com](http://www.shootgeordie.com)) or very kindly provided by the domaines in Burgundy including Drouhin-Laroze.

# CONTACT

## THE SALES TEAM

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### HOW TO ORDER

**TELEPHONE: +44 (0)20 7793 7900**

For advice or to place an order call us in London on +44 (0)20 7793 7900 or in Hong Kong +852 2801 5999.

**EMAIL: SALES@GOEDHUIS.COM**

Send an email to sales@goedhuis.com, hksales@goedhuis.com or directly to your salesman at their email address listed above.

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